

WEEKLY SPECIALS

APPETIZERS

Wagyu Meatballs \$8

Wagyu Meatballs, Mascarpone Cheese,
Chimichurri Sauce

ENTRÉES

Salmon Burger \$17

Hand Patty Salmon Burger,
Remoulade Sauce, Spring Mix,
Pickles, Shaved Red Onion,
Seasoned Fries

ENTRÉES

Mongolian Beef Stir-Fry \$24

Sliced Ribeye, Fresh Vegetables,
Jasmine Rice, Ginger Soy Sauce

Seafood Trio \$35

Spanish Octopus, Sautéed Lobster Medallions,
Spinach Agnolotti, Asparagus Tips, Oil and
Garlic Topped with a Tempura Fried Prawn

CHEF'S DESSERT

Captain Morgan's Spiced Rum Crème Brule
with Macerated Mangos

THE MIXED GRILLE

APPETIZERS

Crab Cakes \$18

New England Style Crab Cakes
with Remoulade Sauce

Calamari \$14

Marinara, Truffle Aioli

Brussel Sprouts \$14

Oven Roasted Brussel Sprouts, Crisp
Bacon, Caramelized Red Onions,
Slivered Almonds, Balsamic Glaze

Cajun Beef Tips \$16

Béarnaise Sauce, Toast Points

Pretzel Bites — \$8

Beer Cheese

Wild Mushroom Crostini \$11

Truffle Oil, Parmesan, Marsala Cream
Mushrooms, Micro Beet Green

Wing Dings \$16

Buffalo, BBQ Sauce, Celery, Ranch or
Blue Cheese

SOUPS & SALADS

Minestrone \$4/\$6

Soup of the day— \$4/\$6

Caesar Salad — \$16

Croutons, Grated Parmesan,
Caesar Dressing

NEW GIGCC Autumn Salad \$16

Mixed Field Greens, Granny SMith
Apples, Gorgonzola Cheese, Walnuts,
Asparagus

NEW Southwest Salad \$17

Roasted Corn, Tomatoes, Bell Pepper
Medley, Black Beans, Red Onions, Cheddar
Cheese, Mixed Field Greens, Crispy
Tortilla Chips, Chipotle Lime Dressing

Garden Salad— \$10

Cucumber, Tomato, Carrot
*GF

Michigan Cherry Salad \$17

Mixed Field Greens, Toasted Walnuts,
Dried Michigan Cherries, Blue Cheese
Crumbles, Shaved Red Onion, and
Raspberry Vinaigrette Dressing

ADD CHICKEN \$5

**ADD SALMON OR SHRIMP
\$10**

***Gluten free items are prepped and cooked in a kitchen that also handles gluten products*

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

THE MIXED GRILLE

CLUB CLASSICS

Mom's Old Fashioned Meatloaf \$18

Yukon Potato Puree, Haricot Verts, Brown Gravy

GIGCC Signature Beef Medallions \$38



Two Center Cut Beef Tenderloin Medallions, Roasted Wild Mushroom Bordelaise, Yukon Potato Puree, Garlic Green Beans

Chicken Marsala \$26

Sautéed Chicken, Mushroom Marsala Wine Sauce, Whipped Potatoes, Asparagus

Baked Penne Bolognese \$22



Penne Pasta, Homemade Bolognese Sauce, Baked Mozzarella and Parmesan Cheese

SANDWICH BOARD

Smashed Wagyu Burger \$16

Bistro Sauce, Shredded Lettuce, American Cheese, Pickle Chip, Buttered Brioche Bun
*Add bacon \$3

Wagyu French Dip \$17

Slow Roasted Wagyu Sirloin, Smoked Gouda Cheese, Caramelized Onions, Grilled Hoagie Bun, Red Wine Au Jus

Italian Grinder \$16

Genoa Salami, Smoked Turkey, Ham, Provolone Cheese, Shredded Lettuce, Tomato, Shaved Red Onion, Banana Peppers, House Made Italian Dressing

Black Bean Burger \$13

Vegetarian Black Bean Burger, Mixed Greens, Shaved Red Onion, Chipotle Mayo on a Grilled Brioche Bun

Club Sandwich \$16

Dearborn Smoked Ham, Roast Turkey, Applewood Bacon, Swiss and American Cheese, Lettuce, Tomato, and Mayonnaise on 3 Slices of Whole Wheat Bread

All Sandwiches come with fruit or fries

ENTREES

GIGCC Perch \$34

Yukon Potato Puree, Asparagus, Tartar Sauce, Lemon
*Available Flash Fried

Filet Mignon 6oz. \$36 10oz. \$48

Hand Cut Filet, Yukon Potato Puree, Haricot Verts, Casino Butter

Veal Saltimbocca Burrata \$42

Veal Loin, Prosciutto, Burrata, Parmesan Polenta, Asparagus, White Wine Demi Glaze

Broiled Great Lakes Whitefish Florentine \$28

Great Lakes Whitefish, Garlic Mashed Potatoes, Wild Mushroom Florentine Sauce

Eggplant Manicotti \$18

Breaded Eggplant, Filled with Spinach, Cheese and Fresh Herbs, served with Linguini and Marinara Sauce

Cajun Salmon \$26

Cajun Seasoned Salmon, Pasta with a Spinach Creole Sauce, Roasted Vegetables

Shrimp Scampi \$29

Shrimp Scampi, Garlic White Wine Sauce, Pasta, Baby Spinach, Sundried Tomatoes, Wild Mushrooms

SANDWICH BOARD

Caesar Wrap \$14

Spinach Wrap, Romaine, Croutons, Caesar Dressing, Fried Chicken Tender

Buffalo Wrap \$14

Spinach Wrap, Romaine, Blue Cheese, Buffalo Sauce, Ranch, Fried Chicken Tender

PIZZA

Build your own Large with two toppings \$18
\$2 for each extra topping

Your choice of pepperoni, ham, bacon, mushroom, tomato, black olives, onion, sausage, green olives, yellow pepper, red pepper, banana pepper rings

Meatlovers Pizza \$22

Add on an individual side Garden, or Caesar Salad \$4

THE MIXED GRILLE

COCKTAILS

Smoked Whiskey Sour \$14

Bushmill's, fresh lemon, simple syrup

Blueberry Lemonade \$12

Stoli Blueberry Vodka, Muddled Blueberries, Lemonade, Fresh Squeezed Lemon

Tropical Mojito \$14

Tito's Vodka, Coconut Water, Pineapple juice, lime juice, mint, soda water, coconut rim

Summer Breeze \$12

Ketel One botanicals vodka, soda cranberry, lemonade, lime garnish

Kentucky Maid \$12

Elijah Craig, Simple syrup, lime juice, cucumber

DRAFT BEER

Alaskan Amber \$6

ALT style 5.3%

Atwater Dirty Blonde \$6

Lightly sweet with added wheat 4.5%

Blue Moon \$6

Belgian White with Citrus Aroma 5.4%

Two Hearted Ale \$7

Bell's perfectly balanced IPA %7

Old Nation M-43 \$8

Citrusy and Tropical 6.8%

Kona-Big Wave \$6

Kailua-Kona Brewery Hawaii's Big Island 4.4%

BOTTLED BEER

Amstel Light

Bell's Two Hearted

Bud Light

Budweiser

Bell's Oberon

Blue Moon

Coors Light

Corona

Corona Premier

Corona Light

Guinness

Heineken

High Noon

Killian's

Labatt Blue

Labatt Blue Light

Leinenkugels Summer Shandy

Michelob Ultra

Miller Genuine Draft

Miller Highlife

Miller Light

Modelo

Molson

New Castle

Stella Artois

Stroh's

White Claw

Non Alcoholic Beers

Heineken 0.0

Labatt Blue

Stella

Athletic- Hazy IPA

WINE BY THE GLASS

WHITE

SPARKLING

PROSECCO (SPLIT) \$12

CHANDON \$15

HOUSE WINE

CHARDONNAY, PINOT
GRIGIO, MOSCATO, WHITE
ZINFANDEL, RIESLING \$8

WILLIAM HILL,
CHARDONNAY \$9

EMMOLO BY CAYMUS
SAUVIGNON BLANC \$10

KIM CRAWFORD,
SAUVIGNON BLANC \$11

CHATEAU FONFROIDE
BORDEAUX \$11

SIMI CHARDONNAY \$12

ROSE, FLEUR DE MER \$12

SONOMA CUTRER,
CHARDONNAY \$14

MACON VILLAGE,
CHARDONNAY \$14

RED

HOUSE WINE

CABERNET, MERLOT \$8

EDNA VALLEY MERLOT \$9

LOS ALTOS, MALBEC \$10

ELOUAN, MERLOT \$11

CONUNDRUM, RED BLEND \$11

JOEL GOTT, RED BLEND \$11

BONANZA, CABERNET \$12

MEOMI, PINOT NOIR \$13

EMMOLO, MERLOT \$15

DECOY CABERNET
SAUVIGNON \$15

QUILT CABERNET SAUVIGNON
\$16

CANVASBACK CABERNET
SAUVIGNON \$18

CABERNET TASTING
CANVASBACK, DECOY, SIMI
\$21

ASK ABOUT OUR 1 LITER
CAYMUS SPECIAL

— UPCOMING EVENTS —

Starting September 8th
Chef's 10 for \$10 Special Every Sunday

Friday, September 13th
Couples Music Boozy Bingo
Nine & Dine