

THE ROSS PUB

CASUAL & FAMILY DINNER

WEEKLY SPECIALS

APPETIZERS

MARINATED OLIVE MEDLEY \$12

Imported Olives, Fontina Cheese,
Warm Toast Points

STARTERS

CAJUN OR GARLIC BEEF TIPS \$16

Toast Points

CALAMARI \$14

Marinara, Truffle aioli

BRUSSEL SPROUTS \$14

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

PRETZEL BITES \$8

Creamy Cheddar Cheese Sauce

WILD MUSHROOM CROSTINI \$11

Truffle oil, parmesan, marsala cream
mushrooms, micro beet green

WING DINGS \$16

Buffalo, BBQ sauce, celery, ranch or
blue cheese

ENTREE SPECIALS

BAKED LASAGNA \$22

Three Cheese, Seasoned Ground Beef,
Italian Sausage, Bolognese Sauce, Spinach
and Marinara Sauce

PAN-ROASTED MONKFISH \$28

Monkfish, Turnip Puree, Sake Broth and
Mushrooms

MAPLE LEAF FARMS FALL DUCK BREAST \$34

Sous Vide Duck Breast, Bloomed Brussel
Sprouts, Maple Sweet Potato Puree

SOUP & SALAD

CHILI \$4/\$6

SOUP OF THE DAY \$4/\$6

LOADED CHILI \$8

Chili, Sour Cream, Cheddar Cheese, Chives

CAESAR SALAD \$16

Crouton, grated parmesan, Caesar
dressing

GARDEN SALAD \$10

Cucumber, tomato, carrots, shaved red
onion *GF

GIGCC AUTUMN SALAD \$16

NEW

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

SOUTHWEST SALAD \$17

NEW

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

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

CLUB CLASSICS

MOM'S OLD FASHIONED MEATLOAF \$18

Confit Garlic Mashed Potato,
Haricot Verts, Brown Gravy

GIGCC SIGNATURE BEEF MEDALLIONS \$38

Two Center Cut Beef Tenderloin
Medallions, Roasted Wild Mushroom
Bordelaise, Confit Garlic Mashed Potato,
Garlic Green Beans

CHICKEN MARSALA \$26

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

BAKED PENNE BOLOGNESE \$22

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

ENTREES

IPA BATTERED WALLEYE \$26

NEW

Bell's Two Hearted Ale Battered Walleye,
Seasoned Fries, Coleslaw, Remoulade Sauce

CABERNET BRAISED SHORT RIBS \$28

Braised Beef Short Ribs, Confit Garlic Mashed
Potatoes, Roasted Parsnips and Carrots, Demi - Glace

GIGCC PERCH \$34

Yukon potato puree, asparagus, tartar
sauce, lemon *Available Flash Fried

FILET MIGNON 6 OZ. \$36 10 OZ. \$48

Hand Cut Filet, Confit Garlic Mashed
Potato, haricot verts, Casino butter

CAJUN SALMON \$26

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

PESTO SHRIMP TORTELLINI \$29

Shrimp, Basil Pesto, Artichoke Hearts,
Asparagus, Three Cheese Tortellini

SANDWICH BOARD

*Choice of fruit or fries

SMASHED WAGYU BURGER \$16

Bistro sauce, shredded lettuce, American
cheese, pickle chip, buttered brioche bun

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

CAESAR WRAP \$14

Spinach wrap, romaine,
croutons, Caesar dressing,
Grilled Chicken Breast

BUFFALO WRAP \$14

Spinach wrap, romaine, blue
cheese, buffalo sauce, ranch,
fried chicken tender

WE OFFER GLUTEN FREE BREAD

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,
or banana pepper rings

Meatlovers Pizza \$22

***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