

WEEKLY SPECIALS

APPETIZERS

Marinated Olive Medley \$12

Imported Olives, Fontina Cheese,
Warm Toast Points

ENTRÉES

Baked Lasagna \$22

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

ENTRÉES

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

THE MIXED GRILLE

APPETIZERS

Calamari \$14

Marinara, Truffle Aioli

Brussel Sprouts \$14

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

Garlic or Cajun Beef Tips \$16

Toast Points

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

SOUPS & SALADS

Chili \$4/\$6

Soup of the day— \$4/\$6

Loaded Chili \$8

Chili, Sour Cream, Cheddar Cheese, Chives

Caesar Salad — \$16

Croutons, Grated Parmesan,
Caesar Dressing



GIGCC Autumn Salad \$16

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



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,
Shaved Red Onion *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

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

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

Baked Penne Bolognese \$22

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

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

Confit Garlic Mashed Potato, Asparagus, Tartar Sauce, Lemon
*Available Flash Fried

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

Hand Cut Filet, Confit Garlic Mashed Potato, Haricot Verts, Casino Butter

Cabernet Braised Short Ribs \$28

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



IPA Battered Walleye \$26

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

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

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

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

Maple White Russian \$12

Vanilla Vodka, Kahlua, Maple Syrup, Topped with Heavy Cream

Spiced Apple \$8

Captain Apple, Cranberry, Topped with Sprite & Dash Cinnamon

Cidertini \$10

Apple Cider, Vodka, Triple Sec, Lemon Juice, Maple Syrup

Harvest Punch \$10

Cider, Champagne, Ginger Beer, Vodka

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%

Samuel Adams Octoberfest \$6

Mild pleasant sweetness, and light hop character 5.3%

BOTTLED BEER

Amstel Light

Bud Light

Budweiser

Coors Light

Corona

Corona Premier

Corona Light

Guinness

Heineken

High Noon

Killian's

Labatt Blue

Labatt Blue Light

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

California Varietal Wine Flight

3oz. Pour

Emmolo Merlot

Canvasback Cabernet

Altos Malbec

"Three Great Reds"

\$16.00

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

***PLEASE ASK YOUR
SERVER ABOUT OUR
CAYMUS SPECIAL**

—UPCOMING EVENTS—

October 19th
Fall Festival/ Haunted Hayride
Sweetest Day Dinner