

The Mixed Grille



APPETIZERS

GARLIC OR CAJUN BEEF TIPS *GF \$16
Toast Points

PRETZEL BITES *V \$9
Creamy Cheddar Cheese Sauce

CALAMARI \$14
Marinara Sauce, Truffle Aioli

MUSHROOM CROSTINI \$12
*Wild Mushroom Blend, Marsala Cream Demi
Glaze, Parmesan Cheese, Truffle Oil*

SOUP

FRENCH ONION SOUP \$7

SOUP OF THE DAY \$4-\$6

CHILI \$5-\$7
Loaded add \$2

SALADS

GARDEN SALAD \$10
Mixed Greens, Cucumber, Carrots, Grape Tomatoes

CAESAR SALAD \$16
Romaine Hearts, Croutons, Parmesan Cheese

WEDGE SALAD \$17
*Danish Blue Cheese, Bacon, Grape Tomatoes, Blue
Cheese Dressing, Balsamic Glaze*

CHOPPED SALAD \$17
*Shaved Lettuce, Bacon Crumbles, Hard Cooked
Egg, Red Onion, Tomatoes, Cucumbers, Fresh
Mozzarella Cheese, Oregano Vinaigrette*

ADD CHICKEN \$5
ADD SALMON OR SHRIMP \$10

SANDWICH BOARD

**All Sandwiches come with Fruit or Fries
We offer Gluten Free Bread*

SMASHED WAGYU BURGER \$17
*Shredded Lettuce, American Cheese, Pickles, Bistro
Sauce, Buttered Brioche Bun*
**Add Bacon \$3*

BLACK BEAN BURGER \$14
*Mixed Greens, Tomato, Shaved Red Onion, Bistro
Sauce, Toasted Brioche Bun*

WAGYU FRENCH DIP \$17
*Slow Roasted Wagyu Sirloin, Smoked Gouda
Cheese, Caramelized Onions, Grilled Hoagie Bun,
Red Wine Au Jus*

CHICKEN RANCH CLUB PANINI \$15
*Chicken Tenders, Apple Wood Smoked Bacon,
Cheddar Cheese, Lettuce, Tomato, Ranch Dressing,
Flour Tortillas*

GRILLED CHICKEN CAESAR WRAP \$15
*Grilled Chicken Breast, Romaine Lettuce, Caesar
Dressing, Parmesan Cheese*

PIZZA

*Build your own Large Pizza with
two toppings \$18
\$2 for each extra topping
Your choice of Pepperoni, Ham,
Bacon, Mushroom, Tomato, Black
Olives, Onion, Sausage, Green
Olives, Red Pepper, or Banana
Pepper Rings
Meatlovers \$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*

ENTRÉES



CHICKEN CAPRESE \$26

Seared Chicken Breast, Fresh Mozzarella Cheese, Tomatoes, Basil, Balsamic Glaze, Spinach Tomato Couscous

GIGCC PERCH \$35

Michigan Perch, Mashed Potato, Asparagus, Remoulade Sauce, Fresh Lemon

CHICKEN PARMESAN \$26

Lightly Breaded Chicken Breast, Marinara Sauce, Parmesan and Mozzarella Cheese, Penne Pasta

STEAK FAJITAS \$18

Tender Strips of Marinated Beef, Bell Peppers, Onions, Flour Tortilla, Salsa, Sour Cream, Guacamole

TERIYAKI SHRIMP AND TENDERLOIN KABOBS \$32

Gulf Shrimp, Beef Tenderloin, Bell Peppers, Red Onions, Mushrooms, Teriyaki Glaze, Crispy Rice with Scallions and Ginger

LOBSTER RAVIOLI \$38

Butter Poached Lobster Tail, Lobster Filled Ravioli, White Wine Spinach Cream Sauce

CAJUN CHICKEN PASTA \$26

Cajun Chicken Medallions, Mixed Bell Peppers, Mushrooms, Spinach, Red Onions, Cheese Filled Tortellini, Cajun Tomato Cream Sauce

IPA BATTERED FISH & CHIPS \$23

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

MAPLE BOURBON SALMON \$28

*Pan Seared Salmon, Maple Bourbon Glaze, Jasmine Rice, Green Beans *GF*

WILD MUSHROOM RISOTTO \$21

*Creamy Risotto, Spinach, Fresh Herbs, Italian Cheese, Roasted Wild Mushrooms *Vegetarian*

Add Chicken \$5, Salmon \$10, Shrimp \$10

PENNE FRESCA \$19

Penne Pasta, Fresh Basil, Tomatoes, Spinach, Red Onions, Parmesan Cheese, Olive Oil, Fresh Garlic

**Add Chicken \$5, Add Salmon \$10 Add Shrimp \$10*

VEGAN TIKKA MASALA \$24

Roasted Cauliflower, Red Onions and Red Bell Peppers, Masala Sauce, Basmati Rice, Naan Bread

STEAK SELECTIONS

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

*USDA Prime Center Cut, Idaho Baked Potato (Loaded \$2) Asparagus *GF*

GIGCC SIGNATURE BEEF MEDALLIONS \$38

*Center Cut Beef Tenderloin Medallions, Wild Mushroom Bordelaise Sauce, Garlic Mashed Potatoes, Green Beans *GF*

14 OUNCE PRIME DRY AGED BONELESS RIBEYE \$46

14 ounce Dry Aged Prime Ribeye, Whipped Redskins, Squash and Zucchini, GIGCC Zip Sauce

STEAK ENHANCEMENTS

Caramelized Onions \$3

Roasted Mushroom Bordelaise \$4

Sautéed Mushrooms \$4

Demi-Glace \$4

Shrimp Scampi \$10

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