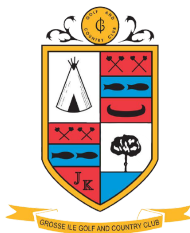


The Mixed Grille



APPETIZERS

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

PRETZEL BITES *V \$9
Creamy Cheddar Cheese Sauce

CALAMARI \$14
Marinara Sauce, Truffle Aioli

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 CORDON BLEU \$17
*Grilled Chicken Breast, Dearborn Shaved
Ham, Sautéed Mushrooms, Swiss Cheese,
Honey Mustard, Toasted Brioche Bun*

SOUP

FRENCH ONION SOUP \$4-\$6

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*

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, Yellow Pepper, Red Pepper,
or Banana Pepper Rings
Meatlovers \$22*

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

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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*

CLUB CLASSICS

MOM'S OLD FASHIONED MEATLOAF \$20
Wagyu Beef, Garlic Mashed Potatoes, Green Beans, Cabernet Demi-Glaze

CHICKEN MARSALA \$27
Chicken Breast, Mushroom Marsala Wine Sauce, Mashed Potatoes, Asparagus

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

ENTRÉES

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

CHICKEN ALFREDO \$26
Chicken Breast, Fettuccini, Mushrooms, Artichoke Hearts, Fresh Tomatoes, Alfredo Sauce

STEAK SELECTIONS

PRIME DRY-AGED PORTERHOUSE \$75
*24oz. Char-Grilled, Roasted Red Skin Potatoes, Asparagus *GF*

FILET MIGNON 6OZ. 6oz. \$36 10oz. \$48
*USDA Prime Center Cut, Idaho Baked Potato (Loaded \$2) Asparagus *GF*

CABERNET BRAISED SHORT RIBS \$30
Braised Beef Short Ribs, Garlic Mashed Potatoes, Roasted Root Vegetables, Demi-Glaze

GIGCC SIGNATURE BEEF MEDALLIONS \$38
*Center Cut Beef Tenderloin Medallions, Garlic Mashed Potatoes, Green Beans *GF*

STEAK ENHANCEMENTS

Caramelized Onions \$3

Roasted Mushroom Bordelaise \$4

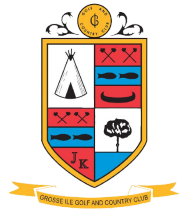
Sautéed Mushrooms \$4

Demi-Glaze \$4



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COCKTAILS

CARAMEL BRULEE ESPRESSO MARTINI \$12
Vodka, Espresso, Caramel Syrup

BROWN SUGAR OLD FASHIONED \$12
Bourbon, Bitters, Brown Sugar

SMOKED BOULEVARDIER \$12
Bourbon, Campari, Sweet Vermouth

CHERRY GIN & TONIC \$8
Gin, Cherry Juice, Tonic

CINNAMON ROLL \$10
Rumchata, Fireball, Kahlua, Heavy Cream, Topped with Whipped Cream and Cinnamon

DRAFT BEER

ALASKAN AMBER \$6
ALT style 5.3%

ATWATER DIRTY BLONDE \$6
Lightly sweet with added wheat

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%

SAM ADAM'S WINTER LAGER
\$8
Deep ruby and bright 5.6%

BELL'S HOPSLAM ALE \$8
Double IPA brewed with honey 10%

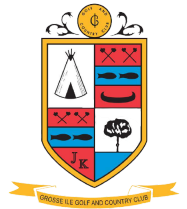
BOTTLED BEER

Budweiser
Bud Light
Coors Light
Corona Light
Founders Rubaeus
Guinness
Heineken
Labatt Blue
Michelob Ultra
Miller Genuine Draft
Miller Lite
Modelo
Molson

FLAVORED SELTZER

White Claw
High Noon

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WHITE WINES BY THE GLASS

SPARKLING WINE SPLITS

La Marca, Prosecco, Veneto DOC, Italy 12
Chandon Brut, California 15

SAUVIGNON BLANC

Emmolo by Caymus 10 | 36
Chateau Fronfoide White Bordeaux, France 11 | 40

CHARDONNAY

Canyon Road, California 8 | 28
Simi Valley, Sonoma County CA 12 | 46
Joseph Drouhin, Macon Villages, France 14 | 54
Sonoma Cutrer, Sonoma County CA 14 | 52

PINOT GRIGIO

Canyon Road, California 8 | 28
Santa Margherita, Alto Adige, Italy 15 | 58

OTHER WHITES

Beringer White Zinfandel, California 8 | 28
Canyon Road Moscato, California 8 | 28
Grand Traverse Riesling, Michigan, 8 | 28
Fleuer de Mer Rose, Cote de Provence, France 12 | 45

RED WINES BY THE GLASS

PINOT NOIR

Elouan, Oregon 11 | 42
Meiomi, California 13 | 50

MERLOT

Canyon Road, California 8 | 28
Edna Valley Oregon 9 | 35
Emmolo by Caymus 15 | 56

CABERNET SAUVIGNON

Canyon Road, California 8 | 28
Bonanza by Caymus, California 12 | 46
Decoy by Duckhorn, Sonoma County, California 14 | 50
Quilt, Napa Valley, California 16 | 63
Canvasback by Duckhorn 18 | 70

OTHER REDS

Los Altos Malbec, Mendoza, Argentina 10 | 38
Conundrum Red Blend, Monterey County, California 11 | 42
Joel Gott Red Blend, Washington, 12 | 44

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