

# The Mixed Grille



## APPETIZERS

MAPLE BACON BRUSSEL SPROUTS \$10  
*Crispy Brussel Sprouts, Applewood Smoked Bacon, Red Onion, Maple Glaze*

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*

SEARED AHI TUNA \$17  
*Six Pepper Blend, Lemon Micro Greens, Sriracha Mayo*

## SOUP

FRENCH ONION SOUP \$7

SOUP OF THE DAY \$4/\$6

CHILI \$6/\$7

## SALADS

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

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

MAURICE SALAD \$18  
*Iceberg Lettuce, Swiss Cheese, American Cheese, Ham, Honey Smoked Turkey, Pickles, Boiled Eggs, Black Olives, Creamy Maurice Dressing*

FALL HARVEST SALAD \$17  
*Crisp Apples, Sweet Roasted Butternut Squash, Candied Pecans, Dried Cranberries, Feta Cheese, Baby Spinach, Sweet Cider Vinaigrette*

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*

GRILLED TURKEY AND BRIE \$15  
*Multigrain Bread, Honey Smoked Turkey, Cranberry Chutney, Brie Cheese*

FISH SANDWHICH \$15  
*Fried Icelandic Cod, Shredded Lettuce, Tarter Sauce, Grilled Brioche Bun*

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

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

## PIZZA

**Margherita Pizza \$20**  
*Olive Oil, Fresh Mozzarella, Fresh Basil, Roma Tomatoes*

**Meatlovers \$22**

*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, Bell Pepper, or Banana Pepper Rings*

\*\*\*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

## GIGCC PERCH \$35

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

## MEATLOAF \$28

*Beef, Veal, Pork - House Made Meatloaf, Mashed Potatoes, Butter  
Poached Tri Colored Carrots, Port Wine Demi Glaze*

## BUTTERNUT SQUASH RAVIOLI \$24

*Swiss Chard, Sage Brown Butter  
Add chicken \$5 Add Salmon \$10 Add Shrimp \$10*

## LOBSTER MAC-N-CHEESE \$38

*Aged White Cheddar and Asiago Cheese, Lobster, Scallions, Gemelli 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, Jasmine Rice*

## ROAST TURKEY DINNER \$28

*Roast Turkey Breast, Stuffing, Mashed Potatoes, Corn, Gravy, Cranberries Sauce*

## VEGAN STUFFED PEPPERS \$24

*Sweet Bell Peppers, Quinoa, Lentils, Italian Seasoning, Tomatoes, Fresh Herbs*

## 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*

## 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*

# USDA PRIME BEEF

## BRAISED SHORT RIB \$34

*Braised Boneless Short Ribs, Mashed Potatoes, Butter Poached Tri  
Colored Carrots, Cabernet Tomato Demi*

## 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*

# STEAK ENHANCEMENTS

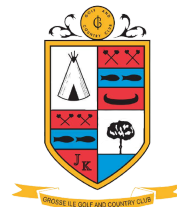
Caramelized Onions \$3

Roasted Mushroom Bordelaise \$4

Sautéed Mushrooms \$4

Demi-Glace \$4

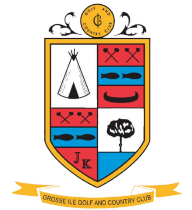
Shrimp Scampi \$10



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# WINE BY THE BOTTLE



## SPARKLING

*La Marca Prosecco, Veneto DOC 43*  
*Domaine Chandon Brut, California 56*  
*Decoy Brut Cuvee, California 56*  
*Bear Barton Vineyard Sparkling Rose, Columbia Valley 60*  
*Veuve Clicquot Brut, Champagne 110*  
*Piper Heidsieck Brut, Champagne 100*

## PINOT GRIGIO

*Maso Canali Select Trentino Alto Adige 55*  
*Jerman Friuli DOC 60*

## SAUVIGNON BLANC

*Emmolo Suisson & Napa Valley 36*  
*Kim Crawford Marlborough 36*

## CHARDONNAY

*Sonoma Cutrer Russian River Ranches 50*  
*Cakebread, Napa Valley 80*  
*Rombauer, Napa Valley 80*  
*Freemark Abbey, Napa Valley 85*  
*Flowers, Sonoma Coast 105*  
*Far Niente, Napa Valley 110\**  
*Celani Family Estate, Napa Valley 115\**

## FRENCH WHITES

*Chateau Fonfrolide, White Bordeaux, France 40*  
*Louis Jadot, Pouilly-Fuisse, Burgundy, France 70*  
*Louis Jadot, Mersault, France 100*

## PINOT NOIR

*Lemelson Vineyard, "Thea's Selection", Willamette Valley 60*  
*Bravarium, Anderson Valley 75*  
*Twomey, Russian River Valley 95*

## FRENCH REDS

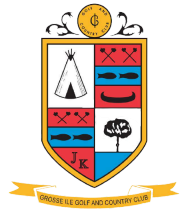
*Joseph Drouhin, Bourgogne Rouge, France 75*  
*Domaine de la Solitude, Chateauneuf-Du-Pape, France 120\**  
*Louis Jadot, Beaune Premier Cru, France 125\**

## CABERNET SAUVIGNON

*Canvasback, Washington 70*  
*Jordan, Alexander Valley 80*  
*Post & Beam, Napa Valley 90*  
*Duckhorn Vineyards, Napa Valley 95*  
*Stags Leap, Napa Valley 125\**  
*Caymus 50th Anniversary, Napa Valley 125*  
*Orin Swift Palermo, Napa Valley 130\**  
*Silver Oak, Alexander Valley 150\**  
*Nickel & Nickel, Napa Valley 170\**  
*Darioush, Napa Valley 180\**  
*Celani Family Vineyards, Napa Valley 225\**

## OTHER REDS

*Celani Family Vineyards "Robusto" Merlot 70\**  
*Duckhorn Merlot, Napa Valley 75*  
*Orin Swift "Abstract" Red Blend, California 80*  
*Orin Swift "8 Years in the Desert" Red Blend, California 115\**



# WHITE WINES BY THE GLASS

## SPARKLING WINE SPLITS

*La Marca, Prosecco, Veneto DOC, Italy 12*

*Chandon Brut, California 15*

## SAUVIGNON BLANC

*Whitehaven, Marlborough NZ 15 | 58*

*Jacques Dumont, Val De Loire, France 12 | 46*

## PINOT GRIGIO

*ssian River Valley, California 13 | 45*

*Santa Margherita, Alto Adige, Italy 15 | 55*

## CHARDONNAY

*nd Traverse Late Harvest Riesling, Old Mission Peninsula, Michigan 12 | 46*

*Terra d' Oro Chenin Blanc Viognier 12 | 46*

*Hampton Water Rosé Languedoc, South of France 15 | 58*

*Abadia de San Campio Albarino, Tias Baixas, Spain 13 | 45*

## OTHER WHITES

*Chateau Grand Traverse Late Harvest Riesling, Old Mission Peninsula, Michigan 12 | 46*

*Terra d' Oro Chenin Blanc Viognier 12 | 46*

*Hampton Water Rosé Languedoc, South of France 15 | 58*

*Abadia de San Campio Albarino, Tias Baixas, Spain 13 | 45*

# RED WINES BY THE GLASS

## PINOT NOIR

*Blackstar Farms Gamay Noir, Leelanau Peninsula, Michigan 13 | 45*

*Meiomi Pinot Noir, California 13 | 50*

*Belle Glos 'Clark & Telephone' Pinot Noir, Santa Maria Valley, California 18 | 70*

## CABERNET SAUVIGNON

*Franciscan Cabernet Sauvignon, San Miguel, California 12 | 46*

*Bonanza by Caymus, California 12 | 46*

*Decoy by Duckhorn, Sonoma County, California 14 | 50*

*Quilt, Napa Valley, California 16 | 62*

*Robert Mondavi Cabernet Sauvignon, Napa Valley, California 19 | 68*

## OTHER REDS

*Conundrum Red Blend, Monterey County, California 11 | 42*

*Emmolo Merlot, Napa Valley, California 15 | 56*

*Franco Serra Langhe Nebbiolo, Piedmont, Italy 13 | 45*

*Renato Ratti Barbera D'Asti Battaglione DOCG, Piedmont, Italy 15 | 56*

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