

THE MIXED GRILLE

APPETIZERS

Steak Bites— \$20

GI zip sauce, fried onions, blue cheese,
toast points

Fried Calamari — \$14

Buttermilk battered calamari steak,
marinara, black truffle aioli

Wings — \$16

Choice of BBQ sauce, mango habanero,
buffalo, or honey dijon

Cheeseburger Egg Roll – \$14

Romaine, pickled red onion, bistro sauce

Pretzel Bites — \$8

Beer cheese

Crispy Brussel Sprouts — \$12 *V

Peanut sauce, mai ploy, crushed
pistachio

Coconut Shrimp – \$14

Mai ploy, asian slaw

SOUPS & SALADS

Autumn Sweet Potato — \$4/6 *V

French Onion — \$4/6 *GF,V

Soup Du Jour— \$4/6 *GF

Caesar Salad — \$12

Croutons, grated parmesan, Caesar dressing

Maurice — \$12

Turkey, ham, egg, swiss, sweet pickle,
green olive, maurice dressing

Wedge — \$12

Blue cheese, tomato, bacon, egg,
choice of dressing

Roasted Beet — \$12

Beets, orange segment, arugula,
sunflower seeds, red onion, balsamic
vinaigrette

ADD CHICKEN \$6

ADD SALMON \$10

WEEKLY SPECIALS

APPETIZERS

Baked Scampi \$14

Baked shrimp, scampi butter, lemon zest

PREMIUM
CABERNET
SAUVIGNON WINE
FLIGHT

Bonaza, Decoy
Canvasback by
Duckhorn \$18

ENTREES

Gnocchi Sorrentina-\$22

Baked gnocchi in Pomodoro sauce, fresh mozzarella, parmesan, basil

Steak Au Poivre \$42

Grilled sliced strip steak, frites,
broccolini, peppercorn cream sauce

**Sole Almandine in Brown
Butter \$38**

Dover sole filet, toasted almond,
brown butter, roasted fingerlings,
haricot verts

THE MIXED GRILLE

ENTREES

Seared Salmon — \$26

Dijon, herbs de provence, seared salmon, mushroom risotto, balsamic reduction, asparagus

Balsamic Grilled Chicken— \$24 *GF

Grilled peach, pesto, sauteed garlic, whipped potatoes

Thai Vegetable Buddha Bowl — \$18 *V,GF

Spicy peanut sauce, carrot, cilantro, cucumber, jasmine rice, cabbage, pea shoots, wonton crisp

*w/Chicken \$6 Shrimp \$10

Detroit Walleye — \$32

Sautéed walleye finished in a lemon, butter & caper sauce, served with potato puree & asparagus* available flash fried

Gnocchi— \$20

Spinach, cherry tomatoes, fresh mozzarella, basil, lemon burr blanc, balsamic glaze

Filet Mignon — *GF

\$36 (6 oz.) \$46 (10 oz.)

Red wine demi, gouda tater tot, broccolini

Wagyu Sirloin — \$36 *GF

8 oz. marsala demi, thyme sea salt, gouda tater tot, asparagus

New York Strip Steak — \$38 *GF

12 oz. steak, garden herb butter, cream spinach, baby carrots, roasted Yukon potatoes

Seared Halibut — \$36 *GF

Coconut rum cream, pineapple mango salsa, mint scented jasmine rice

PIZZA

Build your own Large \$18

Your choice of pepperoni, ham, bacon, mushroom, tomato, black olives, onion, sausage, green olives, yellow pepper, red pepper, banana pepper rings

SMALL PLATES

Sweet Potato Latke \$14

Apple cherry compote, charred feta, red wine reduction

Seared Diver Scallops \$26

Arugula, bacon jam, burr blanc, sundried tomato confit, pistachio dust

Filet & Frites \$30

6 oz. filet, truffle pommes frites, rosemary butter

SANDWICH BOARD

GI Burger — \$14

Ground angus burger, lettuce, tomato, pickle, onion, brioche bun

Cowboy Burger — \$16

Ground angus burger, lettuce, tomato, pickle, onion, brioche bun

Hot Ham Bacon Sandwich — \$14

Ham, cheddar cheese, bacon, pretzel bun, whole grain mustard aioli

Caesar Wrap — \$14

Spinach wrap, romaine, croutons, caesar dressing, fried chicken tender

Grilled Caprese Sandwich— \$10 *V

Brioche, tomato, fresh mozzarella, basil, pesto, balsamic glaze *add chicken \$14

Fried Cod Sandwich — \$16

Hoagie bun, battered cod, tartar sauce, lettuce, tomato

Buffalo Wrap — \$14

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

California Reuben — \$14

Marbled rye, turkey, avocado, tomato, thousand island, slaw

El Pollo Loco — \$14

Buttermilk fried chicken, iceberg, pickle, chipotle aioli, brioche bun

THE MIXED GRILLE

COCKTAILS

Espresso Martini \$12

Espresso, vanilla stoli, Kahlua

Grey Ghost Cosmo \$12

Fresh squeezed lime, splash of
cranberry, grey goose vodka and
cointreau

Apple Cider Bourbon \$12

Bourbon, apple cider, caramel sauce,
fall simple syrup

Fall Mule \$10

Absolut pear, ginger beer, dash of
bitters, lemon wedge

Apple Hot Toddy \$10

Warm apple cider, fireball, whipped
cream, topped with cinnamon

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%

Rhinegeist- Franz \$6

Oktoberfest Brau Great Autumn Brew
5.4%

BOTTLED BEER

Amstel Light

Bell's Two Hearted

Bud Light

Budweiser

Coors Light

Corona

Corona Light

Corona Premier

Guinness

Heineken

High Noon

Killian's

Labatt Blue

Labatt Blue Light

Leinenkugel

Michelob Ultra

Miller Genuine Draft

Miller Light

Modelo

Molson

Stella Artois

Stroh's

Summer Shandy

White Claw

Non Alcoholic Beers

O'Doules

Heineken 0.0



DINING HOURS

MONDAY-TUESDAY: CLOSED

WEDNESDAY-THURSDAY: 5:00PM-8:30PM

FRIDAY: 5:00-9:00PM

SATURDAY:

LUNCH- 12:00PM-4:00PM

DINNER-5:00PM-9:00PM

SUNDAY:

LUNCH- 12:00PM-4:00PM

DINNER 4:00PM-7:00PM



September 17th-

Kids Eat Free Buffet featuring a balloon artist

September 23rd-

PNO Lego Racing

September 28th-

Lions Tailgate Party

September 29th-

All you can eat shrimp night