

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