

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

Wagyu Sirloin \$44

Sliced sirloin, roasted fingerlings & mushrooms, whole grain mustard sauce

Cider Glazed Salmon \$26

Pan seared salmon, apple cider jus,
creamy risotto, baby spinach

Eggplant Parmesan (small plate) \$18

Fried eggplant, marinara, fresh
mozzarella, parmesan

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ENTREES

Cedar Plank Salmon — \$26

Cider marinated salmon, apple cherry compote, sweet potato latke, haricots verts

Half Smoked Chicken— \$24

Cornbread stuffing, haricots verts, sage veloute

Fall Buddha Bowl— \$20 *V

Farro, butternut squash, carrots, brussels, pecans, beet sprouts, maple cider tahini

*w/Chicken \$6 Shrimp \$10

Detroit Walleye — \$32 *GF

Sautéed walleye, lemon butter caper sauce, potato puree, haricots verts
* available flash fried

Mushroom Bolognese— \$20

Herb pappardelle, parmesan, garlic toast

Filet Mignon — *GF \$36 (6 oz.) \$46 (10 oz.)

Marsala demi, potato puree, roasted baby carrots

New York Strip Steak — \$44 *GF

12 oz. grilled New York strip, rosemary butter, baked sweet potato, haricots verts, baby carrots

Arctic Char- \$28 *GF

Golden beet puree, beurre blanc, arugula, pistachio, baby carrots

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 *GF

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 28th

Lions Tailgate Party

September 29th

All you can eat shrimp night

October 7th

Family Fall Festival

October 11th

Ladies Night Out Champagne Tasting