

THE ROSS PUB

CASUAL & FAMILY DINNER

WEEKLY SPECIALS

APPETIZERS

TUNA CRUDO \$13

SEARED AHI TUNA, SPICES,
OLIVE OIL RED WINE
VINEGAR, FRIED CAPERS

STARTERS

CAJUN BEEF TIPS \$16

Béarnaise Sauce, Toast Points

CRAB CAKES \$18

New England Style Crab Cakes with
Remoulade Sauce

CAPRESE \$12

Roma tomatoes, fresh mozzarella
cheese, olive oil basil balsamic glaze

CALAMARI \$14

Marinara, Truffle aioli

BRUSSEL SPROUTS \$14

Dried cherries, pickled red onion, pine
nut, maple balsamic glaze *GF,V

PRETZEL BITES \$8

Beer 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

ENTREE SPECIALS

FLORIDA GROUPER \$45

Pan Seared, Jumbo Shrimp Creole Sauce,
Smoked Gouda Polenta

LAND & SEA \$54

8 ounce Flat Iron Wagyu Steak, Broiled Lobster
Tail, Casino Butter, Grilled Asparagus
Mascarpone Risotto

QUINOA PROTEIN SALAD \$18

Rainbow Kale, Brussel Sprouts, Cabbage,
Radicchio, Carrots, Shaved Red Onion,
Tomatoes, Seasoned Quinoa
Add Chicken \$6 Shrimp or Salmon \$12

SOUP & SALAD

MINISTRONE \$4/\$6

SOUP OF THE DAY \$4/\$6

CAESAR SALAD \$16

Crouton, grated parmesan, Caesar
dressing

GARDEN SALAD \$10

Cucumber, tomato, carrots *GF

NAPA SALAD \$16

Mixed field greens, diced fresh pineapple,
red bell peppers, mandarin oranges,
candied almonds, crispy rice noodles and
poppseed dressing

GREEK SALAD \$17

Mixed Greens, Kalamata Olives, Beets,
Banana Pepper Rings, Feta Cheese, Tomato,
Shaved Red onion

MICHIGAN CHERRY SALAD \$17

Mixed Field greens, toasted walnuts, dried
Michigan Cherries, blue cheese crumbles,
shaved red onion and raaspberry vinaigrette
dressing

ADD CHICKEN \$5

ADD SALMON \$10

CLUB CLASSICS

MOM'S OLD FASHIONED MEATLOAF \$18

Yukon Potato Puree, Haricot Verts, Brown Gravy

CHICKEN PICCATA \$24

HALF ORDER \$18

Sautéed Chicken Medallions in an Artichoke Heart, Caper, White Wine Lemon Sauce and Linguini

CHICKEN MARSALA \$26

Sauteed Chicken, Mushroom Marsala Wine Sauce, Whipped Potatoes, Asparagus

SPAGHETTI & MEATBALLS \$14

Classic spaghetti & red sauce, wagyu meatball, parmesan

ENTREES

EGGPLANT MANICOTTI \$18

Breaded eggplant, filled with spinach, cheese and fresh herbs, served with linguini and marinara sauce

PORK LOIN CHOP \$30

14oz. bone in center cut Sous Vide pork loin chop, Yukon potato puree, haricot verts

GIGCC PERCH \$34

Yukon potato puree, asparagus, tartar sauce, lemon *Available Flash Fried

ASIAN SALMON \$26

Honey soy glazed salmon, coconut sticky rice, grilled pineapple, haricots verts *GF

FILET MIGNON 6 OZ. \$36 10 OZ. \$48

Hand Cut Filet, Yukon potato puree, haricot verts, Casino butter

CAJUN SALMON \$26

Cajun Seasoned Salmon, Pasta with a Spinach Creole Sauce, Roasted Vegetables

SANDWICH BOARD

*Choice of fruit or fries

SMASHED WAGYU BURGER \$16

Bistro sauce, shredded lettuce, American cheese, pickle chip, buttered brioche bun

WAGYU FRENCH DIP \$17

Slow Roasted Wagyu Sirloin, Smoked Gouda Cheese, Caramelized Onions, Grilled Hoagie Bun, Red Wine Au Jus

ITALIAN GRINDER \$16

Genoa Salami, Smoked Turkey, Ham, Provolone Cheese, Shredded Lettuce, Tomato, Shaved Red Onion, Banana Peppers, House Made Italian Dressing

BLACK BEAN BURGER \$13

Vegetarian Black Bean Burger, Mixed Greens, Shaved Red Onion, Chipotle Mayo on a Grilled Brioche Bun

CLUB SANDWICH \$16

Dearborn Smoked Ham, Roast Turkey, Applewood Bacon, Swiss and American Cheese, Lettuce, Tomato, and Mayonnaise on 3 Slices of Whole Wheat Bread

CAESAR WRAP \$14

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

BUFFALO WRAP \$14

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

WE OFFER GLUTEN FREE BREAD

PIZZA



Build your own Large 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 Pizza \$22

Add on an individual side Garden or Caesar salad for only \$4

***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