

THE MIXED GRILLE

SEAFOOD

CEDAR PLANK

SALMON \$24 *GF

Maple cider glaze, poach pear relish, wild rice pilaf, broccoli

PERCH \$32

Blackened red skins, cream spinach, lemon, tartar sauce

BLACKENED

SHRIMP \$30 *GF

(8) Blackened shrimp with lemon burre blanc, dirty rice, cream spinach

STEAK HOUSE

*Add 4 oz lobster tail to any entrée for \$20

FILET & SHRIMP COMBO \$48

6oz filet, 4 blackened shrimp, broccoli, mashed potatoes

CREEKSTONE FILET MIGNON 6 OZ \$36

10 OZ \$44 *GF

Mushroom ragout, port demi, au gratin potato, broccoli

14 OZ BERKSHIRE PORK CHOPS \$42

Apple parsnip puree, port demi, wild rice pilaf *GF

16 OZ CREEKSTONE RIBEYE \$48

Rosemary garlic butter, *GF
smashed red skins,
creamed spinach

MIXED GRILL \$44

Lamb chops (2 ea), petite filet (4oz), shrimp (3 ea), smashed redskin potatoes, port demi, butter pecan green beans *GF

COMFORT

BRAISED SHORT

RIB \$34 *GF

Natural jus, polenta, roasted parsnips & carrots, pommes frits

CHICKEN &

DUMPLINGS \$17

Braised chicken thigh, poached dumpling, gravy, smashed red skins, broccoli

STUFFED ACORN

SQUASH \$16 *GF,V

Red quinoa, dried cherries, goat cheese, poached pear, cider maple glaze

PASTA

BUTTERNUT

RAVIOLI \$22

Sage cream sauce, spinach, pecan, parmesan

CACIO E PEPE \$21

Angel hair, bacon, mushroom, black pepper cream sauce, parmesan

\$2 surcharge on
all side salads

GIGCC wishes all of our
members a happy & healthy
holiday season!

THE MIXED GRILLE

COCKTAILS

CLASSIC MARTINI \$12

Chilled Titos vodka with a drop of dry vermouth, blue cheese olive garnish

FALL LONG ISLAND \$10

Refreshing blend of Captain Morgan, apple vodka, triple sec,

APPLE MANHATTAN \$10

Bullet rye, apple brandy, dash of bitters

APPLE GINGER SANGRIA \$7

Chardonnay, apple cider, ginger beer, apples, oranges

SMOKED WOODFORD RESERVE MANHATTAN \$16

Traditional Manhattan served in a hickory smoke dome, luxardo cherry garnish

BOOMERANG \$8

Tanqueray gin, sweet vermouth, bitters and dash of grenadine

BOTTLED BEERS

BUDWEISER

BUD LIGHT

AMSTEL LIGHT

MILLER LIGHT

COORS LIGHT

CORONA

CORONA LIGHT

LABATT BLUE

LABATT BLUE LIGHT

MILLER GENUINE DRAFT

KILLIAN'S

STELLA ARTOIS

HEINEKEN

GUINNESS

MODELO

MOLSON

BELL'S TWO HEARTED

MICHELOB ULTRA

STROH'S

LEINENKUGEL

SUMMER SHANDY

WHITE CLAW

HIGH NOON

NON ALCOHOLIC BEERS

O'DOULES

HEINEKEN 0.0

DRAFT BEERS

ALASKAN AMBER \$6

ALT STYLE ALE 5.3%

ATWATER DIRTY BLONDE \$6

LIGHTLY SWEET WITH ADDED WHEAT 4.5%

GRIFFIN CLAW RAGGEDY ASS \$7

PINEY, CITRUSY, FRUITY HOPS 7.35%

BLUE MOON \$6

BEGIAN WHITE WITH CITRUS AROMA 5.4%

SAMUEL ADAMS

OKTOBERFEST

CLASSIC HEARTY MALT 5.3%

TWO HEARTED ALE \$7

BELL'S PERFECTLY BALANCED IPA 7%

OLD NATION M-43 \$8

CITRUSY AND TROPICAL 6.8%

THE MIXED GRILLE

APPETIZERS

SHRIMP COCKTAIL \$14

Poached shrimp, cocktail sauce, horseradish cream, lemon *GF

STEAK BITES \$20

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

PRETZEL BITES \$8

Beer cheese

FRIED CALAMARI \$14

Buttermilk battered calamari steak, marinara, black truffle aioli

GOAT CHEESE STACK \$14

Roasted red peppers, roasted garlic, pesto, pine nut, toasted croustade *V

FRIED BRUSSEL SPROUTS \$10

Toasted almonds, raspberry red wine glaze, dehydrated blueberries *GF, V

SIDE SOUPS & SALADS

SOUP DU JOUR

CUP \$3.50 BOWL \$5

WHITE BEAN & HAM *GF

CUP \$3.50 BOWL \$5

TOMATO BASIL *V

CUP \$3.50 BOWL \$5

CAESAR SALAD \$10

WITH CHICKEN \$18 WITH SALMON \$22

romaine, croutons, parmesan, house dressing

GI FALL SALAD \$10

WITH CHICKEN \$18 WITH SALMON \$22

butter bib lettuce, fire roasted beets, spiced pumpkin seeds, goat cheese, dried cherries, red wine Dijon dressing

WEDGE SALAD \$12

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