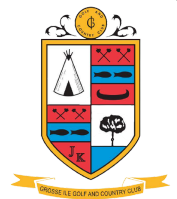


The Mixed Grille



APPETIZERS

GARLIC OR CAJUN BEEF TIPS *GF \$16
Toast Points

PRETZEL BITES *V \$9
Creamy Cheddar Cheese Sauce

CALAMARI \$14
Marinara Sauce, Truffle Aioli

MUSHROOM CROSTINI \$12
Wild Mushroom Blend, Marsala Cream Demi Glaze, Parmesan Cheese, Truffle Oil

SEARED AHI TUNA \$17
Six Pepper Blend, Lemon Micro Greens, Sriracha Mayo

BAKED MEDITERRANEAN FETA \$14
Feta Cheese, Sun Dried Tomatoes, Kalamata Olives, Herb Olive Oil, Grilled Pita Bread

SOUP

FRENCH ONION SOUP \$7

SOUP OF THE DAY \$4/\$6

MINESTRONE \$4/\$6

SALADS

GARDEN SALAD \$10
Mixed Greens, Cucumber, Carrots, Grape Tomatoes

CAESAR SALAD \$16
Romaine Hearts, Croutons, Parmesan Cheese

WEDGE SALAD \$17
Danish Blue Cheese, Bacon, Grape Tomatoes, Blue Cheese Dressing, Balsamic Glaze

CHOPPED SALAD \$17
Shaved Lettuce, Bacon Crumbles, Hard Cooked Egg, Red Onion, Tomatoes, Cucumbers, Fresh Mozzarella Cheese, Oregano Vinaigrette

GREEK SALAD \$17
Mixed Field Greens, Feta Cheese, Pepperoncini, Kalamata Olives, Beets, Garbanzo Beans, Tomato, Shaved Red Onion, Grilled Pita Bread

SANDWICH BOARD

**All Sandwiches come with Fruit or Fries
We offer Gluten Free Bread*

SMASHED WAGYU BURGER \$17
Shredded Lettuce, American Cheese, Pickles, Bistro Sauce, Buttered Brioche Bun
**Add Bacon \$3*

BLACK BEAN BURGER \$14
Mixed Greens, Tomato, Shaved Red Onion, Bistro Sauce, Toasted Brioche Bun

WAGYU FRENCH DIP \$17
Slow Roasted Wagyu Sirloin, Smoked Gouda Cheese, Caramelized Onions, Grilled Hoagie Bun, Red Wine Au Jus

CHICKEN RANCH CLUB PANINI \$15
Chicken Tenders, Apple Wood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, Ranch Dressing, Flour Tortillas

GRILLED CHICKEN CAESAR WRAP \$15
Grilled Chicken Breast, Romaine Lettuce, Caesar Dressing, Parmesan Cheese

PIZZA

Margherita Pizza \$20
Olive Oil, Fresh Mozzarella, Fresh Basil, Roma Tomatoes

Meatlovers \$22

Build your own Large Pizza with two toppings \$18
\$2 for each extra topping
Your choice of Pepperoni, Ham, Bacon, Mushroom, Tomato, Black Olives, Onion, Sausage, Green Olives, Bell Pepper, or Banana Pepper Rings

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*



ENTRÉES

GIGCC PERCH \$35

Michigan Perch, Mashed Potato, Asparagus, Remoulade Sauce, Fresh Lemon

CHICKEN PARMESAN \$26

Lightly Breaded Chicken Breast, Marinara Sauce, Parmesan and Mozzarella Cheese, Penne Pasta

STEAK FAJITAS \$18

Tender Strips of Marinated Beef, Bell Peppers, Onions, Flour Tortilla, Salsa, Sour Cream, Guacamole

TERIYAKI SHRIMP AND TENDERLOIN KABOBS \$32

Gulf Shrimp, Beef Tenderloin, Bell Peppers, Red Onions, Mushrooms, Teriyaki Glaze, Jasmine Rice

LOBSTER RAVIOLI \$38

Butter Poached Lobster Tail, Lobster Filled Ravioli, White Wine Spinach Cream Sauce

CHICKEN STIR-FRY \$14

Marinate Chicken Breast, Fresh Mixed Vegetables, Fried Rice

BLUEBERRY BBQ CHICKEN \$26

Grilled Airline Chicken Breast, Blueberry BBQ Sauce, Sidewinder Fries, Corn on the Cob

IPA BATTERED FISH & CHIPS \$23

Bell's Two Hearted Ale Battered Atlantic Cod, Seasoned Fries, Coleslaw, Remoulade Sauce

MAPLE BOURBON SALMON \$28

*Pan Seared Salmon, Maple Bourbon Glaze, Jasmine Rice, Green Beans *GF*

WILD MUSHROOM RISOTTO \$21

*Creamy Risotto, Spinach, Fresh Herbs, Italian Cheese, Roasted Wild Mushrooms *Vegetarian
Add Chicken \$5, Salmon \$10, Shrimp \$10*

PENNE FRESCA \$19

*Penne Pasta, Fresh Basil, Tomatoes, Spinach, Red Onions, Parmesan Cheese, Olive Oil, Fresh Garlic
Add Chicken \$5, Add Salmon \$10 Add Shrimp \$10

VEGAN TIKKA MASALA \$24

Roasted Cauliflower, Red Onions and Red Bell Peppers, Masala Sauce, Basmati Rice, Naan Bread

BLACKENED SALMON WITH CHIMICHURRI \$28

Pan Seared Blackened Salmon, Chimichurri, Grape Tomatoes, Corn

STEAK SELECTIONS

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

*USDA Prime Center Cut, Idaho Baked Potato (Loaded \$2) Asparagus *GF*

GIGCC SIGNATURE BEEF MEDALLIONS \$38

*Center Cut Beef Tenderloin Medallions, Wild Mushroom Bordelaise Sauce, Garlic Mashed Potatoes, Green Beans *GF*

STEAK ENHANCEMENTS

Caramelized Onions \$3

Roasted Mushroom Bordelaise \$4

Sautéed Mushrooms \$4

Demi-Glace \$4

Shrimp Scampi \$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