

THE ROSS PUB

CASUAL & FAMILY DINNER

STARTERS

PRETZEL BITES \$8

Beer cheese

FRIED BRUSSEL SPROUTS \$10 *GF,V

Toasted almonds, raspberry red wine glaze, dehydrated blueberries

WING DINGS \$16

Choice of BBQ sauce, mango habanero, buffalo, or honey dijon

TRUFFLE FRIES \$8 *V

Parmesan, white truffle oil, black truffle aioli

FRIED CALAMARI \$14

Buttermilk battered calamari steak, marinara, black truffle aioli

SANDWICH BOARD

GROSSE ILE BURGER \$14

Ground angus burger, lettuce, tomato, pickle, onion, brioche bun

BBQ BURGER \$16

Ground angus beef, bacon, onion ring, cheddar, BBQ sauce, pickled jalapeño

TURKEY CLUB \$14

Turkey, lettuce, tomato, bacon, mayo, choice of bread

NASHVILLE CHICKEN SANDWICH \$14

Brioche bun, pickle, mayonnaise

SOUP & SALAD

SOUP DU JOUR

CUP \$3.50 BOWL \$5

WHITE BEAN & HAM CUP *GF

\$3.50 BOWL \$5

TOMATO BASIL *V

\$3.50 BOWL \$5

SIDE SALAD \$6

Choice of caesar or garden

WEDGE SALAD \$12

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

GI FALL SALAD \$10 *V,GF

WITH CHICKEN \$18 WITH SALMON \$22

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

CAESAR SALAD \$10

WITH CHICKEN \$18 WITH SALMON \$22

Romaine, croutons, creamy house dressing

REUBEN \$12

Corned beef, sauerkraut, swiss, rye, thousand island dressing

SOUTHWEST CHICKEN WRAP \$14

chicken tenders, black beans, corn, lettuce, cheddar, fried tortilla chips, southwest ranch, tomato, spinach wrap

GOAT CHEESE VEGETABLE

SANDWICH \$12 *V

Roasted red pepper, herb goat cheese spread, avocado, roasted golden beet, brioche

SPECIALS

APPETIZERS

CHARRED LEMON

SCENTED BROCCOLINI \$12

bacon bits, Sirarcha aioli

POTATO LATKE \$12

Sour cream, chives

COMFORT

BEEF STEW \$24

Potato, carrot, celery, sirloin, natural gravy

CHICKEN & DUMPLINGS \$17

Braised chicken thigh, poached dumpling, gravy, smashed red skins, baby carrots

STUFFED ACORN

SQUASH \$16

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

PIZZA



Build Your Own Large \$18

Your choice of pepperoni, ham, bacon, mushroom, tomato, black olives, onion, sausage, green olives, yellow pepper, red pepper, or banana pepper rings

16oz DRAFT BEERS

ALASKAN AMBER

ALT style ale 5.3%

BLUE MOON

Belgian white with citrus aroma 5.4%

ATWATER DIRTY BLONDE

lightly sweet with added wheat 4.5%

SAMUEL ADAMS OKTOBERFEST

Classic hearty malt 5.3%

NEW! MAKE ANY DRAFT A 'JUMBO' 24OZ POUR FOR JUST \$2 MORE!

TWO HEARTED ALE • \$7

Bell's perfectly balanced IPA 7%

OLD NATION M-43 • \$8

citrusy and tropical 6.8%

GRIFFIN CLAW RAGGEDY ASS • \$7

piney, citrusy, and fruity hops 7.35%



ENTREES

SMOKED PULLED PORK SANDWICH \$15

Brioche bun, BBQ sauce, fruit or fries

CHICKEN CAPRESE \$22

Chicken breast, tomato, mozzarella, basil, balsamic glaze, angel hair pasta, garlic herb butter

MAC & CHEESE \$22

cavatappi white cheese sauce, fried onion,

BUTTERNUT RAVIOLI \$22

Sage cream sauce, spinach, pecan, parmesan

CACIO E PEPE \$21

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

PASTA FREE LASAGNA \$16

Roasted pepper, Portobello mushroom, eggplant, marinara, mozzarella

CEDAR PLANK SALMON \$24

Maple cider glaze, poach pear relish, wild rice pumpkin fritter, baby carrot

***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