

# WEEKLY SPECIALS

## APPETIZERS

**Oysters Rockefeller \$16**

## ENTRÉES

**Pesto Shrimp Pasta \$26**

Shrimp, Basil Pesto, Blistered Grape Tomatoes, Artichoke Hearts, Asparagus, Fettuccine

## ENTRÉES

**Baseball Sirloin Steak \$27**

8 Ounce Center Cut Sirloin, Garlic Butter Sauce, Parmesan Rosemary Potato Wedges, Fried Green Beans

**Harvest Honeycrisp Apple & Feta Salad \$16**

Field Greens, Dried Cranberries, Pecans, Sunflower Seeds, Prosciutto, Feta Cheese, Honeycrisp Apples, Apple Vinaigrette  
Add Chicken \$5 Shrimp or Salmon \$10

## THE MIXED GRILLE

### APPETIZERS

**Crab Cakes \$18**

New England Style Crab Cakes with Remoulade Sauce

**Calamari \$14**

Marinara, Truffle Aioli

**Brussel Sprouts \$14**

Oven Roasted Brussel Sprouts, Crisp Bacon, Caramelized Red Onions, Slivered Almonds, Balsamic Glaze

**Garlic or Cajun Beef Tips \$16**

Toast Points

**Pretzel Bites — \$8**

Creamy Cheddar 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

### SOUPS & SALADS

**Chili \$4/\$6**

**Soup of the day— \$4/\$6**

**Loaded Chili \$8**

Chili, Sour Cream, Cheddar Cheese, Chives

**Caesar Salad — \$16**

Croutons, Grated Parmesan, Caesar Dressing

**GIGCC Autumn Salad \$16**

Mixed Field Greens, Granny Smith Apples, Gorgonzola Cheese, Walnuts, Asparagus

**Southwest Salad \$17**

Roasted Corn, Tomatoes, Bell Pepper Medley, Black Beans, Red Onions, Cheddar Cheese, Mixed Field Greens, Crispy Tortilla Chips, Chipotle Lime Dressing

**Garden Salad— \$10**

Cucumber, Tomato, Carrot, Shaved Red Onion \*GF

**Michigan Cherry Salad \$17**

Mixed Field Greens, Toasted Walnuts, Dried Michigan Cherries, Blue Cheese Crumbles, Shaved Red Onion, and Raspberry Vinaigrette Dressing

**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*

# THE MIXED GRILLE

## CLUB CLASSICS

### Mom's Old Fashioned Meatloaf \$18

Yukon Potato Puree, Haricot Verts, Brown Gravy

### GIGCC Signature Beef Medallions \$38

NEW

Two Center Cut Beef Tenderloin Medallions, Roasted Wild Mushroom Bordelaise, Yukon Potato Puree, Garlic Green Beans

### Chicken Marsala \$26

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

### Baked Penne Bolognese \$22

NEW

Penne Pasta, Homemade Bolognese Sauce, Baked Mozzarella and Parmesan Cheese, Garlic Bread

## SANDWICH BOARD

### Smashed Wagyu Burger \$16

Bistro Sauce, Shredded Lettuce, American Cheese, Pickle Chip, Buttered Brioche Bun  
\*Add bacon \$3

### 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

All Sandwiches come with fruit or fries

## ENTREES

### GIGCC Perch \$34

Yukon Potato Puree, Asparagus, Tartar Sauce, Lemon  
\*Available Flash Fried

### Filet Mignon 6oz. \$36 10oz. \$48

Hand Cut Filet, Yukon Potato Puree, Haricot Verts, Casino Butter

### Veal Saltimbocca Burrata \$42

Veal Loin, Prosciutto, Burrata, Parmesan Polenta, Asparagus, White Wine Demi Glaze

### Broiled Great Lakes Whitefish Florentine \$28

Great Lakes Whitefish, Garlic Mashed Potatoes, Wild Mushroom Florentine Sauce

### Eggplant Manicotti \$18

Breaded Eggplant, Filled with Spinach, Cheese and Fresh Herbs, served with Linguini and Marinara Sauce

### Cajun Salmon \$26

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

### Shrimp Scampi \$29

Shrimp Scampi, Garlic White Wine Sauce, Pasta, Baby Spinach, Sundried Tomatoes, Wild Mushrooms

## SANDWICH BOARD

### Caesar Wrap \$14

Spinach Wrap, Romaine, Croutons, Caesar Dressing, Grilled Chicken Breast

### Buffalo Wrap \$14

Spinach Wrap, Romaine, Blue Cheese, Buffalo Sauce, Ranch, Fried Chicken Tender

## 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, banana pepper rings

Meatlovers Pizza \$22

Add on an individual side Garden, or Caesar Salad \$4

# THE MIXED GRILLE

## COCKTAILS

### Smoked Whiskey Sour \$14

Bushmill's, fresh lemon, simple syrup

### Blueberry Lemonade \$12

Stoli Blueberry Vodka, Muddled Blueberries, Lemonade, Fresh Squeezed Lemon

### Tropical Mojito \$14

Tito's Vodka, Coconut Water, Pineapple juice, lime juice, mint, soda water, coconut rim

### Summer Breeze \$12

Ketel One botanicals vodka, soda cranberry, lemonade, lime garnish

### Kentucky Maid \$12

Elijah Craig, Simple syrup, lime juice, cucumber

## 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%

### Samuel Adams Octoberfest \$6

Mild pleasant sweetness, and light hop character 5.3%

## BOTTLED BEER

Amstel Light

Bell's Two Hearted

Bud Light

Budweiser

Bell's Oberon

Blue Moon

Coors Light

Corona

Corona Premier

Corona Light

Guinness

Heineken

High Noon

Killian's

Labatt Blue

Labatt Blue Light

Leinenkugels Summer Shandy

Michelob Ultra

Miller Genuine Draft

Miller Highlife

Miller Light

Modelo

Molson

New Castle

Stella Artois

Stroh's

White Claw

## Non Alcoholic Beers

Heineken 0.0

Labatt Blue

Stella

Athletic- Hazy IPA

# WINE BY THE GLASS

## WHITE

### SPARKLING

PROSECCO (SPLIT) \$12

CHANDON \$15

### HOUSE WINE

CHARDONNAY, PINOT  
GRIGIO, MOSCATO, WHITE  
ZINFANDEL, RIESLING \$8

WILLIAM HILL,  
CHARDONNAY \$9

EMMOLO BY CAYMUS  
SAUVIGNON BLANC \$10

KIM CRAWFORD,  
SAUVIGNON BLANC \$11

CHATEAU FONFROIDE  
BORDEAUX \$11

SIMI CHARDONNAY \$12

ROSE, FLEUR DE MER \$12

SONOMA CUTRER,  
CHARDONNAY \$14

MACON VILLAGE,  
CHARDONNAY \$14

## RED

### HOUSE WINE

CABERNET, MERLOT \$8

EDNA VALLEY MERLOT \$9

LOS ALTOS, MALBEC \$10

ELOUAN, MERLOT \$11

CONUNDRUM, RED BLEND \$11

JOEL GOTT, RED BLEND \$11

BONANZA, CABERNET \$12

MEOMI, PINOT NOIR \$13

EMMOLO, MERLOT \$15

DECOY CABERNET  
SAUVIGNON \$15

QUILT CABERNET SAUVIGNON  
\$16

CANVASBACK CABERNET  
SAUVIGNON \$18

CABERNET TASTING  
CANVASBACK, DECOY, SIMI  
\$21

ASK ABOUT OUR 1 LITER  
CAYMUS SPECIAL

## —UPCOMING EVENTS—

Starting September 8th  
Chef's 10 for \$10 Special Every Sunday

Friday, September 27th  
Seafood Extravaganza