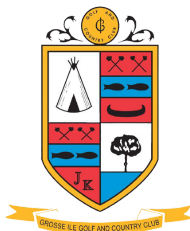


# The Mixed Grille



## 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*

## SOUP

FRENCH ONION SOUP \$7

SOUP OF THE DAY \$4-\$6

CHILI \$5-\$7  
*Loaded add \$2*

## 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*

ADD CHICKEN \$5  
ADD SALMON OR SHRIMP \$10

## 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*

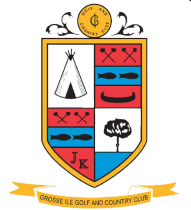
GRILLED CHICKEN CAESAR WRAP \$15  
*Grilled Chicken Breast, Romaine Lettuce, Caesar Dressing, Parmesan Cheese*

## PIZZA

*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, Red Pepper, or Banana Pepper Rings  
Meatlovers \$22*

*\*\*\*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



## CHICKEN CAPRESE \$26

*Seared Chicken Breast, Fresh Mozzarella Cheese, Tomatoes, Basil, Balsamic Glaze, Spinach Tomato Couscous*

## 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*

## PORTABELLA MUSHROOM RAVIOLI \$26

*Balsamic Brown Butter, Fresh Basil, Roasted Red Bell Pepper  
Add Chicken \$5 Add Salmon \$10 Add Shrimp \$10*

## CHICKEN PESTO \$26

*Sauteed Chicken Breast, Walnut Basil Pesto, Sundried Tomatoes, Gemelli Pasta*

## STEAK FAJITAS \$18

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

## TERIYAKI SHRIMP AND TENDERLOIN KABOBS \$32

*Gulf Shrimp, Beef Tenderloin, Bell Peppers, Red Onions, Mushrooms, Teriyaki Glaze, Crispy Rice with Scallions and Ginger*

## 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*

# 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*

## USDA PRIME SIRLOIN \$34

*8oz. USDA Prime Baseball Cut Sirloin, Chimichurri, Smashed Redskin Potatoes, Broccolini*

## USDA PRIME- DRY AGED KANAS CITY STRIP STEAK \$70

*16oz. Char Grilled, Rosemary Potato Wedges, Asparagus*

# 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*

# COCKTAILS

## SPRING CITRUS \$12

*Belvedere, lemon juice, honey shaken and strained into a high ball glass topped with soda and garnished with a rosemary sprig*

## COWBOY COLADA \$12

*Whiskey, pineapple juice, coconut cream shaken and strained into a rocks glass and garnished with a dark cherry*

## BLUEBERRY G&T \$12

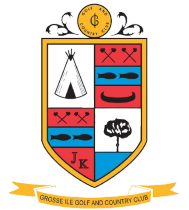
*Homemade blueberry simple, gin, tonic, highball glass with a lime*

## ST. GERMAIN SPRITZ \$12

*St. Germain, prosecco topped with soda in a highball glass, garnished with a ribbon of cucumber*

## ORANGE CRUSH \$12

*Absolute mandarin, triple sec, orange juice, topped with a soda or sprite with a dash of bitters in a rocks glass*



# DRAFT BEER

## ALASKAN AMBER \$6

*ALT style 5.3%*

## ATWATER DIRTY BLONDE \$6

*Lightly sweet with added wheat*

## 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%*

## SAM ADAM'S WINTER LAGER \$8

*Deep ruby and bright 5.6%*

## BELL'S OBERON \$7

*Bell's Brewery bright, citrusy, and smooth flavor profile, with a 5.8% ABV*

# BOTTLED BEER

Budweiser

Bud Light

Coors Light

Corona Light

Founders Rubaeus

Guinness

Heineken

Labatt Blue

Michelob Ultra

Miller Genuine Draft

Miller Lite

Modelo

Molson

# FLAVORED SELTZER

White Claw

High Noon

*\*\*\*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*