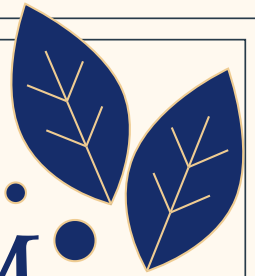









# THE GRILLE ROOM



## DINNER MENU

### APPETIZERS

<b>SOUP DU JOUR</b>	<b>5 / 8</b>
Chef's Soup Creation of the Day	
<b>FRENCH ONION SOUP</b>	<b>10</b>
<b>BRUSCHETTA</b>  	<b>9</b>
Grilled Baguette, Fresh Tomatoes, Basil, Garlic, EVOO, and Balsamic Drizzle	
<b>ANGUS BEEF SLIDERS</b>	<b>10</b>
Two Angus Beef Sliders topped with Bacon, Cheddar and Tomato Jam Served on Brioche Buns	
<b>BAVARIAN PRETZEL</b> 	<b>10</b>
Beer Cheese and Brown Grain Honey Mustard	
<b>SHRIMP COCKTAIL</b>  	<b>12</b>
Six Chilled Jumbo Shrimp, Bloody Mary Tomato Horseradish Sauce, Celery Hearts, and Lemon Wedge	
<b>PEPPERONI FLATBREAD</b>	<b>15</b>
Sliced Pepperoni and Shredded Mozzarella	
<b>TOGARASHI SEARED TUNA*</b>	<b>18</b>
Mango, Avocado, Siracha Mayo, Ponzu Sauce, Pickled Ginger, and Wasabi Cream	
<b>STEAMED POT STICKERS</b>	<b>10</b>
Chicken and Lemongrass Filled, Topped with Scallions and Served with Citrus Ponzu	

### SALADS

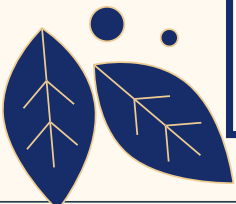
<b>CLASSIC CAESAR</b>	<b>8 / 12</b>
Romaine Hearts, Shaved Parmesan Cheese, Garlic Herb Croutons, and Caesar Dressing	
<b>GARDEN SALAD</b>  	<b>8 / 12</b>
Artisan Greens, Cucumbers, Grape Tomatoes, Carrots, Radishes, Cheddar Cheese, Red Onions, and Croutons Your Choice of Dressing	
<b>LOBSTER CLUB SALAD</b> 	<b>22</b>
Iceberg Lettuce, Heirloom Tomato, Bacon, and Lobster Salad Your Choice of Dressing	
<b>GOAT CHEESE AND APPLE SALAD</b>   	<b>10 / 16</b>
Mixed Greens, Dried Cranberries and Walnuts Your Choice of Dressing	
<b>OLÉ CHICKEN COBB SALAD</b>	<b>14 / 20</b>
Iceberg Lettuce, Tomatoes, Eggs, Avocado, Cheddar Cheese, Corn, and Black Beans Your Choice of Dressing	

#### YOUR CHOICE OF DRESSING

Buttermilk Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Citrus Vinaigrette  
Balsamic Vinaigrette, Raspberry Vinaigrette, Asian Vinaigrette

#### SALAD ACCOMPANIMENTS

Grilled Chicken Breast \$6, Grilled Salmon or Grouper \$12, Grilled Shrimp \$8  
Scoop of Lobster Salad \$14, Scoop of Deli Salad \$4, ½ Avocado \$2



# SIGNATURE ENTREES



## FROM THE GRILL

SIGNATURE ENTREES INCLUDE CHEF'S SELECTION OF RICE OR POTATO AND SEASONAL VEGETABLE ★

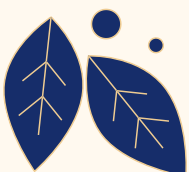
<b>6 OZ. CENTER CUT FILET OF BEEF</b> ★ GF	40
Sangiovese Sauce and Balsamic Glaze Drizzle	
<b>Add Lobster Tail   +18</b>	
<b>12 OZ. USDA PRIME NY STRIP</b> ★ GF	54
Steakhouse Mushrooms and Onions	
<b>BONE-IN PORK CHOP</b> ★ GF	26
Mushroom Marsala Sauce	
<b>GRILLED SWORDFISH STEAK</b> ★ GF	33
Topped with Mango Papaya Lime Chutney	
<b>LAMB CHOP LOLLIPOPS</b> ★	36
Chargrilled with a Dijon and Herb Crust, Served with Mint Jelly	
<b>28TH HOLE BURGER*</b>	16
Choice of Cheese, Lettuce, Tomato, Onion, and Pickle Served on a Kaiser Bun with Your Choice of Side	
<b>Beyond Burger and GF Bun Available Upon Request   +2</b>	

<b>PORK OSSO BUCCO</b> ★	28
Braised in Chalk Hill Chardonnay and Mirepoix	
<b>RASPBERRY AND BRIE STATLER CHICKEN</b> GF ★	26
All Natural Chicken Breast with Melted Brie, Fresh Raspberries and Cream Sauce	
<b>MISO-ORANGE GLAZED CHILEAN SEA BASS</b> ★ GF	40
Lemon Butter Sauce	
<b>TWIN LOBSTER TAILS</b> ★ GF	40
Broiled 5 Oz. Cold Water Lobster Tails, Served with Drawn Butter	
<b>STEAK DIANE</b> ★ GF	32
Pan Seared with Traditional Mushroom and Cognac Cream Sauce	
<b>FISH AND CHIPS</b>	28
Fried Lake Michigan Walleye, Served with French Fries, Coleslaw, Tartar Sauce, and Lemon	
<b>CHEESE AND SPINACH CANNELLONI CASSEROLE</b> V	23
Spinach, Basil, Oregano and Ricotta Stuffing baked with Marinara Sauce and Mozzarella Cheese	
Served with Chef's Selection of Seasonal Vegetables	
<b>LOBSTER PAPPARDELLE</b>	35
Maine Lobster, Creamy Sherry Sauce, Basil and Chef's Selection of Seasonal Vegetables	
<b>REUBEN SANDWICH</b>	16
Griddled Rye Bread with Sliced Pastrami or Corned Beef, Swiss Cheese, Sauerkraut, Served with 1000 Island Dressing	
Your Choice of Side	
<b>Substitute Grouper   +8</b>	
<b>HERITAGE QUESADILLA</b>	
Shredded Cheddar, Sautéed Peppers and Onions, Pico de Gallo, Guacamole and Sour Cream	
<b>Grilled or Blackened Chicken   \$15, Shrimp   \$17, or Lobster   \$22</b>	

## SIDES \$4

Chef's Selection of Rice, Potato, or Seasonal Vegetable, Homemade Potato Chips,  
French Fries, Sweet Potato Fries, Onion Rings, or Coleslaw  
Side Salad or Zucchini Fries | +2

VEGETARIAN V GLUTEN FREE GF VEGAN VG



\*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten is present in our breads, rolls, salad dressings, crackers, and several condiments unless specified.