



# Grill Room Menu

## STARTERS

- Asian Potstickers** \$14  
Chicken Potstickers, Tossed in a Kimchi sauce, and green onions
- Wings** \$17  
Choice of **breaded** or **un-breaded** wings, served with choice of BBQ, Buffalo, or butter garlic Parmesan. Served with a side of Blue cheese dressing, carrots & celery sticks.
- Sweet Chili Fried Cauliflower** \$12  
Tempura battered cauliflower, tossed in a house-made sweet chili sauce, with pickled pineapple, and sesame seeds. (V)
- Fried Olives** \$16  
Queen Olives stuffed with a sweet and spicy ricotta cream cheese blend, tossed in a Panko and Parmesan Cheese breading, deep fried to a golden brown. Served with garlic aioli dipping sauce.
- Tuna Tartare Poke** \$23  
Marinated Ahi Tuna, over wasabi avocado, with a cucumber jalapeno relish, topped with sesame seeds. Served with wonton crisps.

## HANDHELDS

- Angus Steak Burger** \$15  
Pickle lettuce slaw, tomato, onion, with choice of cheese on a Brioche bun. Served with fries.
- Peruvian Grilled Chicken Sandwich** \$16  
Seasoned chicken breast with a creamy jalapeno sauce, smashed avocado, red onion, Romaine lettuce on a toasted Ciabatta bun. Served with house chips.
- SMCC Club** \$17  
All-natural roasted turkey, Dearborn Bavarian Black Forest Ham, Applewood smoked thick cut bacon, Swiss and American cheese, mayo, lettuce and tomato on choice of bread. Served with house chips.
- Turkey Wrap** \$16  
All-natural roasted Turkey, Swiss Cheese, with spinach, avocado, tomato and Honey Dijon Mustard. Served with house chips.
- Classic Reuben** \$18  
Grobber shaved corned beef, Swiss Cheese, sauerkraut, 1,000 Island dressing on marble rye bread. Served with fries.
- Birdie Basket**  
Breaded chicken tenders. Served with fries and choice of dipping sauce. **3pcs. \$12 or 6pcs. \$19**

## SALADS

- Classic Caesar** \$13  
Fresh cut Romaine, tossed in Caesar dressing topped with croutons, anchovies, and shaved Parmesan cheese.
- Fattoush Salad** \$14  
Chopped romaine lettuce, red cabbage, cucumber, tomato, radishes, red onion, crispy pita with house-made dressing.

- Michigan Cherry** \$16  
Bed of mixed greens, candied pecans, dried cherries, Blue Cheese, red onion. Served with Raspberry vinaigrette dressing. (GF)
- Meadows Wedge** \$14  
Wedge of crisp Iceberg, bacon, Blue Cheese crumbles, Heirloom tomato, topped with Blue Cheese dressing and crispy onions.

**Add a protein : Grilled Chicken Breast \$7, Grilled Salmon \$12, Shrimp \$10, Sauteed Beef Tips \$14**

## ENTREES

**All Entrees come with your choice of Soup or side Salad and Bread**

- Filet Mignon** Served with tri-colored Fingerling potatoes, grilled baby broccoli, Bourbon sauce. \$46
- Faroe Island Salmon** Pan seared salmon, with a carrot puree, and a blend of root vegetables tossed in a seafood velouté sauce with green beans. \$34
- Rigatoni Vodka Pasta** Sautéed wild mushroom, garlic, fresh basil, red pepper flakes, tossed in a vodka cream sauce. (V) \$19
- Lemon Chicken** Lightly breaded chicken breast with a lemon butter sauce, served with herb rice, green beans. **Add-on choice of chicken \$7, Grilled Salmon, Shrimp \$10 Beef Tips \$14** \$27
- Fish & Chips** Cod hand breaded in a beer batter, served with coleslaw, fries and our house-made tartar sauce. **2 pcs. \$21 or 3 pcs. \$26**

## SIDES

- Regular Sides - \$5** French Fries, Herb Rice, Coleslaw, Baby Broccoli, Green Beans, House Chips, Roasted Fingerling Potatoes.
- Premium Sides - \$7** Fresh Fruit, Sweet Potato Fries, Onion Rings, Wild Mushrooms **Soup: Cup of Soup \$5 Bowl of Soup \$8**

**Consuming Raw Or Under Cooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions**