



Spring Dining Experience

Starters & Shareables

Drunken Shrimp

Sautéed shrimp, shallots, garlic, sundried tomatoes, puff pastry and Sambuca cream \$16

Tenderloin Tips

SMCC original steak tenderloin tips cooked to your preference. Served with zip sauce and toast points \$16

Pretzel Sticks

Three soft pretzel sticks served with beer cheese dip and ale mustard \$11

Bruschetta

Classic Italian tomato salsa drizzled with balsamic glaze and served on toast points \$11

Margherita Flatbread

Wood fired flatbread topped with house marinara, mozzarella cheese, heirloom cherry tomatoes, Italian spices, finished with fresh basil and balsamic drizzle \$16

Truffle Fries

Fries dusted with truffle salt and grated parmesan with garlic aioli \$9

Salads

Add a protein: Chicken \$6, Salmon \$7, Shrimp, \$7 or Steak Tips \$8

Meadows Caesar

Fresh cut crisp romaine tossed in Caesar dressing topped with croutons, anchovies and shaved Parmesan cheese \$12

Black and Bleu

Fresh cut crisp romaine, tomatoes, red onion, bleu cheese crumbles, bleu cheese dressing and blackened steak tips \$18

Michigan Cherry

Artisan greens, red onion, candied pecans, dried cherries and Feta cheese crumbles. Served with raspberry vinaigrette \$14

Cobb Salad

Artisan greens, apple wood bacon, grilled chicken, bleu cheese crumbles, hard boiled egg, sliced avocado and heirloom tomatoes. Choice of dressing. \$18

Salmon Salad

Chopped iceberg lettuce topped with roasted almonds, sliced strawberries, crispy onions, cherry tomatoes, grilled salmon with balsamic vinaigrette \$18

Handhelds

Brisket Slider

Smoked brisket smothered in Korean BBQ sauce topped with tangy Cole slaw, pickles, red onion on a mini pretzel bun. Served with Fries. 1 for \$7, 2 for \$11, 3 for \$14

The Club

Shaved turkey, sliced tavern ham, Applewood bacon, swiss cheese, American cheese, mayo, lettuce, tomato and Choice of bread. Served with house chips \$15

Chicken Street Taco

Three shredded seasoned chicken, color crunch greens, cotija cheese, fresh Pico Salsa, topped with jalapeno lime crema on a floured tortillas, served with tortilla chips and salsa. \$14

Chicken Wrap

Hand breaded chicken tossed in your choice of wing sauce, wrapped with cheddar cheese, ranch dressing, lettuce, tomato and served with house chips \$14

Signature Burger

CAB blend beef burger served with garlic aioli, lettuce, tomato, onion and pickles with a choice of cheese. Served with Fries \$14

Rueben or Rachel?

Rueben - corned beef, sauerkraut and 1000 island
Rachel - shaved turkey, coleslaw and Russian dressing. Both served on toasted rye bread and served with fries \$14

Lobster Roll Slider

New England lobster salad with lettuce on mini sub bun and house chips 1 for \$12, 2 for \$18

Chicken Tenders

Crispy golden brown chicken tender served with fries and choice of dipping sauce 3 for \$9 or 6 for \$15

Teriyaki Brisket Flatbread

Teriyaki glazed smoked brisket, Applewood bacon, red onion, lettuce and tomato and garlic aioli between two caramelized onion flatbreads. Served with fries \$14

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness



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Entrees

**Until 4:00 pm starch sides are limited and may require substitution*

Chicken Saltimbocca

Chicken breast wrapped in prosciutto, white wine cream sauce, fried sage and served with roasted potatoes and mixed vegetables \$25

Shrimp & Grits

Sauteed shrimp served on top of creamy grits with bacon, sundried tomatoes, green onion and white wine cream sauce \$25

Grilled Salmon

Grilled salmon filet with warm pesto couscous and topped with pineapple salsa \$26

SMCC Filet

Hand cut filet mignon served with roasted garlic mashed and asparagus tips. Topped with our house zip sauce \$40

Flat Iron Sirloin

Flat iron sirloin steak prepared to temp and sliced with spinach mashed potatoes and steamed broccoli and served with demi glaze \$28

Pork Osso Bucco

Slow cooked pork shank smothered in a demi glaze served with roasted seasonal potatoes and asparagus tips \$28

Classic Bolognese

Classic beef, pork and aromatic vegetable meat sauce served over fettuccini \$18 (available Gluten Free +\$2)

SMCC Chicken Alfredo

Sauteed chicken with mushrooms, heirloom tomatoes and spinach, tossed with fettuccini in creamy Alfredo sauce \$23 (available Gluten Free +\$2)

Steak Tip Stroganoff

Tenderloin tips sauteed with blend of wild mushrooms, tossed with Cavatapi and creamy mushroom gravy. Topped with green onions and sour cream \$28

Vegan Entrees

Black Bean Burger

House recipe black bean burger served with honey lime slaw, avocado, and sweet potato fries \$13 (available Gluten Free +\$2)

Teriyaki Tofu Bowl

Sauteed marinated tofu served with pan fried teriyaki rice and broccoli \$16

Sides

Regular sides \$3

Fresh fruit, steamed broccoli, french fries, house chips, mashed potatoes, teriyaki rice, roasted seasonal potatoes or seasonal vegetables

Premium sides \$4

Sweet potato fries, wedge salad, asparagus, house salad, side Caesar, onion rings, or vegetable crudite with hummus

Desserts

White Chocolate Chambord

Elegant mixture of creamy white chocolate and black raspberry liqueur on New York cheesecake base. Topped with a raspberry glaze \$7

Chocolate Truffle

Chocolate lover's dream! This rich, creamy chocolate ganache dessert literally melts in your mouth and it's Gluten Free! \$7

Gelato

Choose one of three flavors of gluten free gelato. Featuring Dulce De Leche, Sea Salt Caramel and Peanut Butter Cup \$4