



# Grill Room Menu

## Fall / Winter

### STARTERS

**SMCC Chili** **\$6 cup / \$8 bowl**

Spicy Beef Chili with beans served with blended cheese and sour cream.

**Fried Ravioli** **\$14**

Four Cheese blend stuffed ravioli breaded and fried, served with house-made marinara and pesto.

**Soft Pretzels** **\$11**

Two baked salted pretzels with our house-made Queso for dipping.

**Fried Green Beans** **\$12**

Crispy fried green beans served with Wasabi Blue Cheese dipping sauce.

**Shrimp Cocktail** **\$15**

Shrimp with avocado and SMCC Cocktail sauce.

**Spinach Artichoke Dip** **\$12**

Spinach, artichoke hearts, garlic, and a blend of cheeses, served hot with tortilla chips.

**White Bean Dip** **\$15**

Cannellini beans blended with roasted garlic, fresh herbs, and olive oil, topped with sundried tomato olive tapenade. Served with warm pita.

**Wings Breaded Or Naked** **\$15**

Choice of breaded or unbreaded wings, with choice of BBQ or Buffalo sauce, served with side of Blue cheese dressing, carrot and celery sticks.

**Peppered Beef Tips** **\$16**

Sauteed beef tips with Au Poivre sauce, served with French bread.

**Flatbread of the Week** **\$14**

Ask your server for our flavor of the week.

### SALADS

**Classic Caesar** **\$12**

Fresh cut Romaine tossed in Caesar dressing topped with croutons, anchovies, and shaved Parmesan cheese.

**Michigan Cherry** **\$16**

Bed of mixed greens with Blue Cheese, dried cherries, candied pecans, red onion and apple slices. Served with Raspberry Vinaigrette.

**Meadows Wedge** **\$10**

Wedge of crisp Iceberg, topped with Blue Cheese dressing, Blue Cheese crumbles, bacon crumbles, Heirloom tomato and crispy onions.

**Roasted Beet Salad** **\$14**

Gold and red beets on goat cheese spread, arugula, and pomegranate seeds. House-made Pomegranate Vinaigrette, finished with balsamic glaze and fried goat cheese puck.

**Fall Power Bowl** **\$17**

Mixed grains topped with roasted Butternut Squash, beets and Brussels sprouts, bacon crumbles, Feta and dried cranberries. Served with house-made Maple Mustard Vinaigrette.

**Southwest Chicken Salad** **\$18**

Grilled chicken breast on Romaine lettuce tossed with roasted corn, black beans, avocado, shredded cheese, Pico de Gallo, and tortilla strips. Served with Chipotle Ranch dressing.

**Add a Protein: Grilled Chicken \$7, Grilled Salmon \$10, Shrimp \$8, Sauteed Beef Tips \$12**



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### H A N D H E L D S

<b>Angus Steak Burger:</b>	<b>\$15</b>	<b>BLT Wrap</b>	<b>\$14</b>
Choice of cheese, tomato, onion, pickled lettuce slaw on a Brioche bun. Served with fries.		Bacon, lettuce, tomato, avocado, Cheddar cheese and tomato mayo in a tortilla wrap. Served with sweet potato fries.	
<b>Turkey Burger</b>	<b>\$15</b>	<b>Chicken Tenders</b>	<b>3 pcs. / \$12</b>
Topped with choice of cheese, house-made sauce, lettuce, tomato, pickled onion on a Brioche bun. Served with sweet potato fries.		with fries and choice of dipping sauce	<b>6 pcs. / \$19</b>
<b>The Club:</b>	<b>\$16</b>	<b>Classic Reuben</b>	<b>\$15</b>
Shaved turkey, ham, bacon, Swiss and American cheese, mayo, lettuce, tomato with choice of bread. Served with house chips.		Corned Beef, Swiss cheese, Sauerkraut, 1000 Island dressing on Marble Rye bread and served with fries.	
<b>Crispy Italian Chicken Sandwich</b>	<b>\$16</b>	<b>Steak Sandwich</b>	<b>\$16</b>
Italian panko crusted chicken breast, topped with fresh Mozzarella, tomato and fresh pesto on Ciabatta bread. Served with house chips.		Grilled Flank steak, caramelized onion, Arugula, tomato pepper relish, Provolone cheese and spicy mustard mayo on a Cubano bun. Served with fries.	

### ENTREES

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

<b>SMCC Mac n' Cheese:</b> Creamy Gruyere cheese sauce and Cavatappi pasta with buttery crumb topping. Add choice of grilled chicken for \$23 or seared beef tips for \$28	<b>\$16</b>
<b>Eggplant Moussaka:</b> Eggplant cut thin and fried crispy, served over tomato, lentils and chic pea sauce, topped with feta crumbles.	<b>\$19</b>
<b>Pork Ribeye:</b> Grilled pork ribeye with apricot glaze, wild rice, and choice of vegetable	<b>\$25</b>
<b>Shrimp and Red Pepper Pasta:</b> Sauteed shrimp in a creamy roasted red pepper sauce with Pappardelle pasta.	<b>\$25</b>
<b>SMCC Fish &amp; Chips:</b> Hand battered Cod, with Cole slaw, house Tartar sauce, and fries	<b>2 pcs. / \$19    3pcs / \$24</b>
<b>Roast Chicken Marsala:</b> Airline chicken breast with sauteed mushrooms and Marsala sauce over mashed potatoes with roasted Brussels sprouts.	<b>\$27</b>
<b>Miso Glazed Salmon:</b> Seared Miso marinated Salmon, served on a bed of zucchini, with black rice and baby Bok Choy.	<b>\$30</b>
<b>Short Rib:</b> Red wine braised Short Rib over mashed potatoes with baby carrots and red wine demi sauce.	<b>\$33</b>
<b>Filet:</b> Served with roasted fingerling potatoes, balsamic Cipollini onions, and asparagus.	<b>\$42</b>

### S I D E S

**SIDES \$5** French Fries, Baked Potato, House Vegetable, Cole Slaw, Cottage Cheese

**PREMIUM SIDES \$7** Fresh Mix Fruit, Sweet Potato Fries, Onion Rings

**Cup of Soup \$5 / Bowl of Soup \$7**

**Ask Your Server for Dessert Options**

**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**