



# Grill Room Menu

## Summertime

### STARTERS

**Spicy Tuna Poke** **\$23 GF**

Marinated Ahi Tuna, Asian cucumber & red cabbage, spicy mayo and avocado cream served with wonton crisps.

**Jalapeno Popper Dip** **\$13**

Served warm and cheesy with a side of tortilla chips.

**Calamari** **\$15**

Flash fried, served with lemon Beurre Blanc, capers, artichoke sauce.

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

Sauteed to order and served with Cowboy Butter and garlic toast.

**SMCC Hummus** **\$12**

Made fresh in-house, roasted garlic Hummus, topped with Kalamata olives, and pickled onions. Served with warm pita wedges & vegetables.

**Burrata Caprese** **\$16**

Burrata cheese with fresh Heirloom tomato, garlic oil, fresh basil, and Balsamic Glaze, served with toast points.

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

Shrimp with avocado and SMCC cocktail sauce.

**Soft Pretzel Bites** **\$13**

Baked salted pretzels and our House-made Queso Cheese sauce for dipping.

**Fried Gnocchi** **\$14**

Crispy fried Gnocchi tossed in Truffle Salt & Parmesan, served with basil cream and house-made Marinara sauce.

**Wings** **\$14**

Your choice of **breaded** or **un-breaded** wings, with choice of BBQ, Buffalo sauce or Garlic Parmesan sauce. Served with side of Blue Cheese dressing, carrots, and celery sticks.

### SALADS

**Greek Power Bowl:** **\$23**

House-made chicken meatballs on a bed of quinoa, topped with cucumbers, tomato, chickpeas, pickled red onion, Feta, Kalamata olives. Served with fresh Tzatziki sauce.

**The Cobb** **\$23 GF**

Cut Romaine topped with grilled chicken, avocado, bacon, hard-boiled eggs, tomato, and Blue Cheese. Served with choice of dressing.

**Mixed Berry Salad** **\$23 GF**

Baby Spinach, grilled salmon, strawberries, blueberries, blackberries, pistachio, Feta, red onion. Served with Poppysseed dressing.

**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, apple slices, candied pecans, dried cherries, Blue Cheese, red onion. Served with Raspberry Vinaigrette dressing.

**Meadow Wedge** **\$14**

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

**Double Bogey** **\$16**

Your choice of two salad's, SMCC. Chicken Salad, Tuna Salad or Cottage Cheese with fresh cut fruit and a slice of house-made walnut banana bread.

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

**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**



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

<b>Angus Steak Burger:</b> Choice of cheese, tomato, onion, pickled lettuce slaw on a Brioche bun. Served with fries.	<b>\$15</b>	<b>Asian Pork Tacos</b> House pulled pork, pineapple, and Snow Pea Salsa, topped with Sriracha crema, in toasted flour tortillas. Served with Asian spiced rice.	<b>\$17</b>
<b>Crispy Chicken Sandwich</b> Breaded chicken breast topped with spicy jalapeno slaw, mayo on a Brioche bun. Served with fries.	<b>\$16</b>	<b>Chicken Tenders</b> with fries and choice of dipping sauce.	<b>3 pcs. /\$12</b> <b>6 pcs. /\$19</b>
<b>The Club:</b> Shaved turkey, ham, bacon, Swiss and American cheese, mayo, lettuce, tomato with choice of bread. Served with house chips.	<b>\$16</b>	<b>Classic Reuben</b> Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island dressing on Marble Rye bread. Served with fries.	<b>\$18</b>
<b>Toasted Italian Sandwich</b> Ham, salami, pepperoni, Provolone cheese, Pesto, and sundried tomato aioli on Ciabatta bun. Served with house chips.	<b>\$16</b>	<b>Turkey Wrap</b> Sliced turkey, Swiss Cheese, spinach, avocado, tomato & house-made Honey Dijon mustard. Served with house chips	<b>\$15</b>

### E N T R E E S

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

<b>Filet:</b> Served with whipped potatoes, asparagus and Demi Sauce, with red wine Compound Butter	<b>\$42</b>
<b>Seas Scallops &amp; Pesto Trapanese:</b> Pan seared Sea scallops, house-made Sicilian pesto, tossed with pasta and garnished with fresh Ricotta Cheese.	<b>\$36</b>
<b>Pan Seared Chicken:</b> Airline Chicken Breast with Quinoa, roasted sweet potato, kale, red onion, and apple, served with roasted Paprika Vinaigrette.	<b>\$27 GF</b>
<b>Fresh Salmon:</b> Balsamic glazed salmon, fresh peach salsa, couscous.	<b>\$29</b>
<b>Grilled Flank Steak:</b> Marinated & grilled flank on a bed of cilantro rice, topped with fresh roasted corn salsa, with avocado cream and lime wedge	<b>\$34 GF</b>
<b>Pappardelle Pasta:</b> Sautéed wild mushrooms & spinach, roasted garlic, red pepper flakes, in a white wine butter sauce	<b>\$19 V</b>
<b>Add-on choice of Chicken \$26 / Shrimp \$26 / Beef Tips \$31</b>	
<b>SMCC BBQ Rib Dinner:</b> Slow cooked St. Louis-style pork ribs tossed in B.B.Q. sauce. Served with baked beans and coleslaw	
<b>Half Rack \$21 / Full Rack \$31</b>	
<b>Great Lakes Yellow Perch:</b> Lightly floured, with your choice of <b>Sauteed or Fried</b> , served with rice pilaf and broccoli.	<b>\$30</b>
<b>Fish &amp; Chips:</b> Hand battered Cod, with coleslaw, house Tartar sauce, and fries.	<b>2 pcs. /\$19    3pcs /\$24</b>

### S I D E S

**SIDES \$5** French Fries, Whipped Potatoes, Baked Potato, House Vegetable, Coleslaw, Cottage Cheese

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

**Cup of Soup \$5 / Bowl of Soup \$8**

**Ask Your Server for Dessert Options**

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**Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions**

**GF means Gluten-Free / V means Vegetarian**