



# Grill Room Menu

## STARTERS

### Cheesy Pull-Apart Bread \$8

Crosscut loaf of Sourdough Bread coated with fresh Herb Butter and Cheese Blend.

### Wings \$15

10 wings breaded, served with choice of BBQ or Buffalo sauce, served with a side of Bleu Cheese dressing, carrots & celery sticks.

### Crispy Beef Tips \$16

Lightly breaded and tossed in a spicy sweet BBQ sauce and served with our house Buttermilk Ranch dressing.

### Shrimp Cocktail \$15

Shrimp with avocado and SMCC cocktail sauce.

### Chicken Potstickers \$9

Served with a Teriyaki Ginger sauce.



## HANDHELDS

### Angus Steak Burger \$15

Choice of cheese, lettuce, tomato, onion, pickle on a Brioche bun. Served with Fries.

### Signature Burger \$18

Angus patty topped with pulled pork, cheddar cheese, pickled onion, BBQ sauce on an onion bun. Served with House Chips

### The Club \$15

Shaved turkey, ham, bacon, Swiss and American cheese, mayo, lettuce, tomato with choice of bread. Served with House chips.

### Pulled Pork Sandwich \$16

House BBQ Pulled Pork, fresh Cole slaw and crispy onions on an onion bun. Served with Fries.

### Chicken Tenders

Served with fries and choice of dipping sauce.  
3 pcs for \$12 ~ 6 pcs for \$19

### Turkey Wrap \$13

Sliced Turkey, Swiss Cheese, wrapped with lettuce, cucumber, tomato & Honey Dijon Mustard. Served with House Chips.

### Classic Reuben \$14

Corned Beef, Swiss cheese, Sauerkraut, 1000 Island dressing on marble Rye bread and served with Fries.

## SALADS

### Classic Caesar \$12

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

### Power Bowl \$16

Baby Kale, Farro, roasted red cabbage, roasted tomato, roasted chickpea, pepitas and avocado cream sauce. **Choice of pulled Pork or grilled Chicken Breast; \$23**

### Michigan Cherry \$14

Bed of mixed greens, candied pecans, dried cherries, Bleu Cheese, red onion. Served with house made Balsamic dressing.

### Meadows Wedge \$14

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

**Add a protein : Grilled Chicken Breast \$7, Grilled Salmon \$11, Shrimp \$9, Sauteed Beef Tips \$14**

## ENTREES

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

**Filet Mignon** Served on a potato cake with sauteed spinach, baby wild mushrooms with cabernet demi sauce. **Market Price**

**Steak Frites** Grilled Flat Iron, Chimichurri Sauce and sweet potato fries, Balsamic glaze & Tajin Crema dipping sauce. **\$34**

**Fresh Salmon** Honey orange glazed Salmon over herbed Jasmine rice, served with house vegetable. **Market Price**

**Spring Vegetable Pasta Alfredo** House-made Alfredo sauce, Fettuccine, with spring vegetables. **\$19**  
Add-on choice of chicken for \$25 or Shrimp for \$28

**Roasted Chicken** Airline Chicken Breast with Gnocchi and fresh pesto sauce, served with asparagus. **\$27**

**Fish & Chips** Hand battered Cod, served with cole slaw, house tartar sauce, and Fries **2 pcs for \$19 or 3 pcs for \$24**

## SIDES

**Regular Sides - \$5** French Fries, Mashed Potatoes, House Vegetable, Cole Slaw, Cottage Cheese **Soup: Cup of Soup \$5 Bowl of Soup \$7**

**Premium sides - \$7** Fresh Fruit, Sweet Potato Fries, Onion Rings, Fried Green Beans