



# Grill Room Menu

## Summertime

### STARTERS

**Calamari** **\$15**  
Lightly breaded and fried, served with fresh lemon aioli and SMCC cocktail sauce.

**Wings Breaded Or Naked** **\$15**  
Your choice of breaded or un-breaded wings, served with choice of BBQ or Buffalo sauce, served with side of Blue Cheese dressing, carrots, and celery sticks.

**Feta Dip Board** **\$19**  
Whipped Feta with roasted artichokes and olives, grilled red peppers, and pesto, served with pita wedges. **Extra Pita Chips \$2**

**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 GF**  
Shrimp with avocado and SMCC cocktail sauce.

**Soft Pretzels** **\$11**  
(2) Baked Salted Pretzels and our House made Queso cheese sauce for dipping.

**Chicken Potstickers** **\$10**  
(7) Potstickers, served with S.M.C.C. house-made Teriyaki Ginger sauce.

**Sesame Ahi Tuna** **\$18 GF**  
Seared Tuna with sesame crust, served with a spicy noodle and cucumber salad, creamy avocado sauce and Sriracha aioli.



### 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, apple slices, candied pecans, dried cherries, Blue Cheese, red onion. Served with house-made Raspberry Vinaigrette.

**Meadows Wedge** **\$10**  
Wedge of crisp Iceberg, bacon crumbles, heirloom tomato, topped with Blue Cheese dressing and crispy onions.

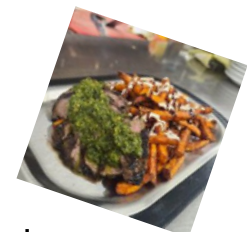
**Power Bowl** **\$17**  
Baby Kale, Wheat Farro, blistered garlic tomatoes, crispy chickpeas, roasted red cabbage, and avocado cream sauce. **Choice of pulled pork or grilled chicken breast. \$24 (Power Bowl Can be gluten-free if you Sub-Wheat Farro for Jasmine Rice)**

**Strawberry Salad** **\$23 GF**  
Baby Spinach, grilled chicken, strawberries, almonds, Feta, red onion. Served with Poppyseed dressing.

**Salmon Salad** **\$18 GF**  
Baby Kale, flaked Salmon, cucumber, avocado, heirloom tomato, green onion, served with Green Goddess dressing.

**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 \$7, Grilled Salmon \$10, Shrimp \$8, Sautéed 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**

**GF Means Gluten-Free / V, Means Vegetarian**



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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>Pulled Pork Sandwich:</b> House BBQ pulled pork, fresh cole slaw. and crispy onions on an onion bun. Served with Fries.	<b>\$15</b>
<b>Signature Burger:</b> Angus patty topped with pulled pork, cheddar cheese, pickled onion, BBQ sauce on an onion bun. Served with House chips.	<b>\$17</b>	<b>Chicken Tenders:</b> with fries and choice of dipping sauce	<b>3 pcs. /\$12 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>Turkey Wrap:</b> Sliced Turkey, Swiss cheese, with lettuce, cucumber, tomato & Honey Dijon Mustard. Served with House chips.	<b>\$14</b>
<b>Spicy Chicken Sandwich:</b> Chicken breast tossed in Cajun spice, melted Cheddar cheese, caramelized green pepper & red onion, pickled jalapenos, salsa on crispy Cubano bun. Served with fries.	<b>\$16</b>	<b>Classic Reuben:</b> Corned Beef, Swiss cheese, Sauerkraut, 1000 Island dressing on marble Rye bread and served with fries.	<b>\$15</b>
		<b>Impossible Burger:</b> Grilled Veggie Patty choice of cheese, tomato, onion, pickled lettuce slaw on a Brioche bun. Served with sweet Potato fries.	<b>\$16/V</b>

### E N T R E E S

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

<b>Filet Mignon:</b> Served on a potato pave with sauteed spinach, baby wild mushrooms with Cabernet demi sauce.	<b>\$44/GF</b>
<b>Ribeye Steak:</b> Grilled to perfection, served with roasted redskin potato, & buttered corn cobette	<b>\$35/GF</b>
<b>Steak Frites:</b> Grilled Flat Iron, Chimichurri sauce and sweet potato fries, Balsamic glaze & Tajin crema sauce	<b>\$29/GF</b>
<b>Fresh Salmon:</b> Honey orange glazed salmon over herbed Jasmine rice, served with vegetable of the day.	<b>\$32/GF</b>
<b>Spring Vegetable Pasta Alfredo:</b> House-made Alfredo sauce, Fettuccine, with spring vegetables. (Add-on choice of Chicken for \$25 or Shrimp for \$28)	<b>\$17</b>
<b>Roast Chicken:</b> Airline chicken breast with Gnocchi and fresh pesto sauce, served with Asparagus	<b>\$27 /GF</b>
<b>Walleye Piccata:</b> Almond crusted Walleye with Lemon Beurre Blanc sauce, caper and fennel salad over a bed of Arugula.	<b>\$28</b>
<b>Grilled Eggplant Rollatini:</b> Ricotta and Herb basil filled in a grilled Eggplant topped with a tomato sauce & Mozzarella cheese blend, on a bed of seasoned Spaghetti Squash.	<b>\$22 GF/V</b>
<b>SMCC Fish &amp; Chips:</b> Hand battered Cod, with cole slaw, house tartar sauce, and Fries	<b>2 pcs. / \$19 3 pcs. / \$24</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**

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