



Grill Room Menu

Fall / Winter

H A N D H E L D S

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|---|-------------|---|--|
| Angus Steak Burger | \$15 | Brisket Sandwich | \$18 |
| Choice of cheese, tomato, onion, pickled lettuce slaw on a Brioche bun. Served with fries. | | Beef brisket topped with Provolone, pickled onion, and horseradish aioli. Served with fries. | |
| Bang Bang Chicken Banh Mi | \$16 | Chicken Tenders | 3 pcs. /\$12 6 pcs. /\$19 |
| Asian marinated chicken topped with pickled carrot slaw and Hoisin Sauce on a Ciabatta bun. Served with house chips. | | with fries and choice of dipping sauce. | |
| The Club | \$16 | Classic Reuben | \$18 |
| 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. Served with fries. | |
| Cubano Sandwich | \$16 | Turkey Wrap | \$15 |
| Ham, Mojo pulled pork, Swiss Cheese, pickles and mustard on Cuban bread. Served with house chips. | | Sliced turkey, Swiss Cheese, arugula, avocado, tomato, red onion, with zesty mayo. Served with house chips. | |

ENTREES

AVAILABLE AFTER 4 PM

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

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| Filet: Served with butternut squash risotto topped with sauteed wild mushrooms. (gf) | \$43 |
| Fresh Salmon: Pan seared salmon, lemon butter sauce on a bed of wilted spinach, onion and lentils. (gf) | \$32 |
| Osso Buco Alla Milanese: Slow braised Veal shank served with its natural sauce, topped with gremolata, on a bed of creamy polenta. (gf) | \$37 |
| Roasted Half Duck: Maple Leaf Farms partially deboned crispy duck, served with an orange sauce, brussels sprouts tossed in a balsamic reduction with wild rice. (gf) | \$38 |
| Cheese Tortellini & Sausage Pasta: Tortellini and Italian sausage, zucchini, and onion with creamy tomato sauce topped with Parmesan Cheese. (gf) | \$26 |
| Pork Ribeye: Grilled pork ribeye, perfectly seasoned and topped with a rich, creamy garlic Parmesan sauce. Served alongside mashed potatoes, and tender steamed broccoli. (gf) | \$29 |
| Great Lakes Yellow Perch: Lightly floured, with your choice of Sauteed or Fried , served with rice pilaf and broccoli. | \$30 |
| Fish & Chips: Hand battered Cod, with coleslaw, house Tartar sauce, and fries. | 2 pcs. /\$19 3pcs /\$24 |

S I D E S

SIDES \$5 French Fries, Whipped Potatoes, 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

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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STARTERS

- Whipped Feta** **\$17**
Creamy whipped Feta with roasted grapes and chili oil, drizzled with honey. Served with warm pita.
- Pepper Calamari** **\$15**
Flashed fried lightly battered calamari, served with mild cherry pepper rings and marinara sauce.
- Fried Pickled Jalapeno Slices** **\$9**
Lightly battered fried pickled jalapeno slices with ranch dip.
- Beef Tips** **\$16**
Sautéed to order and served with Cowboy Butter and garlic toast.
- Shrimp Cocktail (gf)** **\$15**
Shrimp with avocado and SMCC Cocktail sauce.
- Soft Pretzel Bites** **\$13**
Baked salted pretzels and our House-made Queso Cheese sauce for dipping.
- Wings Breaded Or Naked** **\$15**
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.
- Charcuterie Board** **\$17**
Chef's choice of meats, cheese, and accompaniments.
- Fried Clam Strips** **\$14**
Fried clam strips served with cocktail sauce.
- SMCC Chili (gf)** **\$6 cup / \$8 bowl**
Spicy Beef Chili with beans served with blended cheese and sour cream.

SALADS

- Korean Power Bowl (gf)** **\$23**
Tender Korean style beef with broccoli, Kimchi, over Jasmine rice, garnished with sesame and cilantro.
- Classic Caesar** **\$12**
Fresh cut Romaine tossed in Caesar dressing topped with croutons, anchovies, and shaved Parmesan cheese.
- Maurice Salad (gf)** **\$23**
Ham, turkey, Swiss Cheese, Gherkin pickles, green olives on a bed of shredded lettuce with fresh-made Maurice dressing.
- Michigan Cherry (gf)** **\$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.
- Beet & Burrata Salad (gf)** **\$16**
Burrata cheese over Arugula, with fresh roasted beets and house-made Honey Balsamic Vinaigrette.
- Brussel Sprouts Salad (gf)** **\$16**
Shaved Brussel Sprouts, apple, toasted pepitas, pomegranate seeds, Parmesan Cheese, and house-made Honey Lemon Vinaigrette.
- Add a Protein: Grilled Chicken \$8, Grilled Salmon \$10, Shrimp \$8, Sautéed Beef Tips \$12**