



# Grill Room Menu

## Summer

### STARTERS

**SMCC Hummus** **\$13**

Made fresh in-house, topped with Kalamata olives, red & green pepper relish. Served with warm pita

**Tuna Poke** **\$24**

Marinated triple Grade A Tuna, pickled red cabbage, sliced cucumber, gochujang aioli, garnished with green onion & sesame seeds, served in crispy rice paper cups

**Asian Potstickers** **\$14**

Chicken Potstickers, tossed in a Kimchi sauce, and green onions

**Beef Satay** **\$18**

Marinated tender Thai Beef on Bamboo skewers with roasted crush peanuts, and green onion. Served with a Thai peanut sauce

**Shrimp Cocktail (GF)** **\$17**

Shrimp with avocado and SMCC cocktail sauce

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

Baked salted pretzels with 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, or Garlic Parmesan. Served with Blue Cheese dressing, carrots, and celery sticks

**Fried Olives** **\$15**

Queen Olives stuffed with a sweet and spicy ricotta cream cheese blend. Tossed in a Panko and Parmesan Cheese breading, deep fried to a golden brown. Served with garlic aioli dipping sauce

**Sweet Chili Fried Cauliflower** **\$12**

Tempura battered cauliflower. Tossed in a house-made sweet chili sauce, topped with pickled pineapple, and sesame seeds (V)

### SALADS

**Asian Chicken Power Bowl (GF)** **\$22**

Marinated chicken grilled with bell peppers, cucumbers, mushrooms, carrots and red cabbage, served over rice noodles and garnished with peanuts and cilantro. Served with a House-made peanut sesame dressing

**Classic Caesar** **\$13**

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

**Crispy Quinoa** **\$14**

Spinach and Arugula topped with crispy Quinoa, roasted corn, Feta cheese, green onion, hard-boiled egg, and Edamame. Served with an avocado lemon vinaigrette

**Michigan Cherry (GF)** **\$16**

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

**Fattoush Salad** **\$14**

Chopped Romaine lettuce, red cabbage, cucumber, tomato, radish, red onion and crispy pita. Served with house-made dressing

**Chesapeake Bay Crab Cake** **\$21**

Two crab cakes golden brown. topped with and pickled cabbage relish, with a light heirloom tomato and fresh herb salad. Served with a house made buttermilk dressing and avocado crema

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

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

**Add a Protein: Grilled Chicken \$8, Grilled Salmon \$12, Shrimp \$10, Sauteed Beef Tips \$14**



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## H A N D H E L D S

### Angus Steak Burger

\$15

Tomato, onion and pickled lettuce slaw, with choice of cheese on a Brioche bun. Served with fries

### Peruvian Grilled Chicken Sandwich

\$16

Seasoned chicken breast with creamy jalapeno sauce, smashed avocado, red onion and Romaine lettuce on a toasted Ciabatta bun. Served with house chips

### SMCC CLUB

\$17

All-natural roasted turkey, Dearborn Bavarian Black Forest Ham, Applewood smoked thick cut bacon, Swiss & American cheese, mayo, lettuce and tomato on choice of bread. Served with house chips

### Birdie Basket

3pcs. \$12 or 6pcs. \$19

Breaded chicken tenders, and fries. Served with choice of dipping sauce

### Classic Reuben

\$18

Grobber shaved corned beef, Swiss Cheese, sauerkraut, and 1,000 Island dressing on Marble Rye bread. Served with fries

### Steak Sandwich

\$19

Balsamic marinated flank steak, on a bed of arugula, caramelized red onion, Provolone Cheese and mustard aioli on Ciabatta. Served with house chips

### Slim Jim

\$16

Applewood smoked premium ham, Swiss Cheese, pickle, iceberg lettuce, tomato and dill mayo sauce on sesame seed bun. Served with fries

### Turkey Wrap

\$16

Turkey, Swiss cheese, with spinach, avocado, tomato & Honey Dijon Mustard. Served with house chips

## E N T R E E S

AVAILABLE AFTER 4 PM

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

**Nebraska Grass Fed Beef Filet:** Served with roasted tri color fingerlings and asparagus. Served with a side of Bourbon sauce \$46

**Faroe Island Salmon:** Served in a creamy Cajun butter sauce over fettuccine \$32

**U10 Scallops:** Coconut lime Tequila sauce, forbidden rice, Edamame, mango strawberry salsa \$44

**Rigatoni Vodka Pasta:** Sautéed wild mushrooms, garlic, fresh basil and red pepper flakes. Tossed in a vodka cream sauce ( V ) \$19  
add on Choice of Chicken \$8, Grilled Salmon, Sautéed Shrimp \$10, Sautéed Beef Tips \$14

**Pork Scallopini:** On top of potato pancakes. Topped with apple and red onion chutney \$24

**Michigan Airline Chicken Breast:** Roasted Fingerlings and zucchini. Finished with cherry brandy sauce \$29

**Fish & Chips:** Beer battered Cod served with coleslaw, fries and house made tartar sauce 2pcs./\$21 3pcs./\$26

**Lemon Chicken:** Served with herb rice, green beans and Lemon butter sauce \$25

## S I D E S

**SIDES \$5** French Fries, 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**