



Grill Room Menu

Fall / Winter

STARTERS

- Roasted Beet Hummus** **\$14**
Made fresh in-house roasted beets and chickpea blend, topped with roasted pine nuts, pickled golden beets. Served with warm pita.
- Calamari** **\$18**
Panko crusted fried, with olives and served with garlic caper sauce.
- Wonton Tacos** **\$16**
Three tacos with a blend of pork and shrimp, topped with an Asian sauce, finished with a rice vinegar slaw, on crispy wontons.
- Dirty Martini Beef Tips** **\$18**
Sautéed Beef with a dirty martini Salsa Verde, served with toasted crusty bread.
- Shrimp Cocktail (GF)** **\$19**
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.
- Short Rib Naan** **\$21**
Braised short rib, Brie cheese, fig jam on a crispy garlic Naan bread with pomegranate seeds and hot honey finished with Arugula.
- Kimchi Fritters (V)** **\$14**
Tossed in a batter deep fried served with a green onion mayo.

SALADS

- Chopped Insalata** **\$18**
Iceberg lettuce, salami, tomatoes, cucumbers, garbanzo beans, Kalamata olives, red onion, banana peppers, and Parmesan cheese, all chopped and tossed in Italian dressing.
- Classic Caesar** **\$13**
Fresh cut Romaine tossed in Caesar dressing and topped with croutons, anchovies, and shaved Parmesan cheese.
- Beet & Quinoa Power Bowl (V) (G.F.)** **\$14**
Roasted beets, arugula, radish, spinach, cucumber, over a bed of quinoa, house-made turmeric and Tahini dressing.
- Michigan Cherry (G.F.)** **\$16**
Bed of mixed greens topped with Blue Cheese crumbles, dried cherries, candied pecans, red onion, and sliced green apple. Served with Raspberry Vinaigrette.
- Fall Harvest Salad** **\$21**
Roasted butternut squash, pulled chicken, bacon, apples, dried cranberries, toasted walnuts, feta cheese, on a bed of spinach, house-made Maple Dijon Vinaigrette.
- Brussel & Kale Salad (G.F.)** **\$17**
Shaved Brussels sprouts and kale, pear, toasted pepitas, pomegranate seeds, Parmesan cheese, house-made Honey Lemon Vinaigrette.
- Meadows Wedge** **\$10**
Wedge of crisp Iceberg, topped with Blue Cheese dressing, blue cheese crumbles, bacon crumbles, Heirloom tomato.

Add a Protein: Grilled Chicken \$8, Grilled Salmon \$12, Shrimp \$10, Sautéed 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.

Chicken & Red Pesto Sandwich \$16

Marinated grilled chicken, roasted red pepper pesto, Provolone cheese, arugula, caramelized red onion, on toasted Sourdough bread. Served with house fries.

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.

Meatball Sub \$19

House-made meatballs tossed in our Marinara sauce, Provolone Cheese, on top of a garlic toasted bun. Served with house chips.

Jalapeno Smash Burger \$16

Two beef patties, fresh jalapeno, cheddar cheese, bacon Jam, cream cheese, on a pretzel bun. Served with fries.

Turkey Wrap \$16

Turkey, Tillamook White Cheddar, with arugula, avocado, tomato and artichoke aioli. 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 mashed potato, fried Brussel sprouts, and Demi sauce. **\$46**

Faroe Island Salmon: Served on a bed of farro, wild mushrooms, asparagus, with herb Beurre Monte sauce. **\$32**

Short Rib Pasta: Pappardelle pasta, Cipollini roasted onion, mushrooms, tossed in natural brown sauce, Parmesan **\$36**

Pork Schnitzel: Herb spaetzle, braised red cabbage, roasted garlic gravy. **\$24**

Airline Chicken Breast: Roasted brown sugar acorn squash, green bean, with a chicken Demi-Glace. **\$29**

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

SMCC Mac n Cheese: Creamy Gruyere cheese sauce and Cavatappi pasta with buttery crumb topping. **\$16**
add on Choice of Pulled Chicken \$5, Blackened Shrimp \$12, Short Rib \$14

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