



Grill Room Menu

STARTERS

- Calamari** **\$15**
Flash fried, lemon, caper, artichokes, Beurre Blanc.
- Wings** **\$17**
8 wings breaded, served with choice of BBQ, Buffalo, or butter garlic Parmesan sauce. Served with a side of Bleu Cheese dressing, carrots & celery sticks.
- Fried Gnocchi** **\$14**
Crispy fried Gnocchi tossed in Truffle salt & Parmesan. Served with a Basil cream & House made Marinara sauce.
- Shrimp Cocktail** **\$15**
Shrimp with avocado and SMCC cocktail sauce.
- SMCC Hummus** **\$12**
Made Fresh in House roasted garlic hummus. Served with warm pita and vegetables.
- Spicy Tuna Poke** **\$23**
Marinated Ahi Tuna, Asian cucumber & red cabbage, spicy mayo, and avocado crema. Served with wonton crisps.

HANDHELDS

- Angus Steak Burger** **\$15**
Pickled lettuce slaw, tomato, onion, with choice of cheese on a Brioche bun. Served with fries.
- Crispy Chicken Sandwich** **\$16**
Breaded chicken breast, spicy jalapeño slaw, mayo, on a Brioche bun. Served with fries.
- The Club** **\$16**
Shaved turkey, ham, bacon, Swiss and American cheese, mayo, lettuce and tomato on choice of bread. Served with House chips.
- Turkey Wrap** **\$15**
Sliced Turkey, Swiss Cheese, with spinach, avocado, tomato and Honey Dijon Mustard. Served with House Chips.
- Classic Reuben** **\$18**
Corned Beef, Swiss cheese, Sauerkraut, 1,000 Island dressing on Marble Rye bread. Served with fries.
- Birdie Basket**
Breaded chicken tenders. Served with fries and choice of dipping sauce.
3pcs. **\$12** or 6pcs. **\$19**

SALADS

- Classic Caesar** **\$12**
Fresh cut Romaine, tossed in Caesar dressing topped with croutons, anchovies, and shaved Parmesan cheese.
- Greek Power Bowl** **\$23**
Chicken meatballs, bed of quinoa, cucumber, tomato, chickpeas, red onion, feta cheese, Kalamata olives and Tzatziki sauce.

- Michigan Cherry** **\$16**
Bed of mixed greens, candied pecans, dried cherries, Bleu Cheese, red onion. Served with Raspberry vinaigrette dressing.
- Cobb Salad** **\$21**
Cut Romaine, topped with grilled chicken, avocado, bacon bits, hard-boiled egg, tomato and Bleu cheese. Served with house-made Vinaigrette.

Add a protein : Grilled Chicken Breast \$7, Grilled Salmon \$10, Shrimp \$8, Sauteed Beef Tips \$12

ENTREES

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

- Filet Mignon** Served with whipped potatoes, sautéed haricot verts, demi sauce & Red wine compound butter. **\$42**
- Grilled Flank Steak** On a bed of cilantro rice, roasted corn salsa & avocado crema. GF **\$34**
- Fresh Salmon** Faroe Island salmon pan seared, served with spring pea sorghum pilaf, and fresh leek puree. GF **\$31**
- Pappardelle Pasta** Sautéed wild mushroom, roasted garlic, baby spinach, red pepper flakes, white wine butter sauce. **\$19**
- Pan Seared Chicken** Served with quinoa, roasted sweet potato, apple, kale, smoked paprika vinaigrette. GF **\$27**
- Fish & Chips** Hand battered Cod. Served with coleslaw, house tartar sauce, and fries **2 pcs. \$19 or 3 pcs. \$24**

SIDES

Regular Sides - \$5 French Fries, Whipped Potatoes, House Vegetable, Cole Slaw, Cottage Cheese, House Chips.
Premium Sides - \$7 Fresh Fruit, Sweet Potato Fries, Onion Rings, Fried Green Beans **Soup: Cup of Soup \$5 Bowl of Soup \$7**

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