



Grill Room Menu

Spring into Summer

STARTERS

Calamari \$15

Lightly breaded and fried, served with fresh lemon aioli and SMCC cocktail sauce.

Wings \$15

10 count 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.

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 \$9

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 \$14

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 Poppysseed 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

Angus Steak Burger Choice of cheese, tomato, onion, pickled lettuce slaw on a Brioche bun. Served with fries.	\$16	Pulled Pork Sandwich House BBQ pulled pork, fresh cole slaw and crispy onions on an onion bun. Served with Fries.	\$16
Signature Burger Angus patty topped with pulled pork, cheddar cheese, pickled onion, BBQ sauce on an onion bun. Served with House chips.	\$18	Chicken Tenders: Served with fries and choice of dipping sauce. 3 pcs for \$12 or 6 pcs for \$19	
The Club Shaved turkey, ham, bacon, Swiss and American cheese, mayo, lettuce, tomato with choice of bread. Served with House chips.	\$16	Turkey Wrap Sliced Turkey, Swiss cheese, with lettuce, cucumber, tomato & Honey Dijon Mustard. Served with House chips.	\$15
Spicy Chicken Sandwich Chicken breast tossed in Cajun spice, melted Cheddar cheese, caramelized green pepper & red onion, pickled jalapenos, salsa on crispy Cubano bun. Served with fries.	\$16	Classic Reuben Corned Beef, Swiss cheese, Sauerkraut, 1000 Island dressing on marble Rye bread and served with fries	\$15

E N T R E E S

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

Filet Mignon Served on a potato pave with sauteed spinach, baby wild mushrooms with Cabernet demi sauce.	Market Price /GF
Steak Frites: Grilled Flat Iron, Chimichurri sauce and sweet potato fries, Balsamic glaze & Tajin crema sauce	34 /GF
Fresh Salmon: Honey orange glazed salmon over herbed Jasmine rice, served with vegetable of the day.	Market Price /GF
Spring Vegetable Pasta Alfredo: House-made Alfredo sauce, Fettuccine, with spring vegetables. Add-on choice of Chicken for \$25 or Shrimp for \$28	\$17
Roast Chicken Airline chicken breast with Gnocchi and fresh pesto sauce, served with Asparagus	\$27 /GF
Walleye Piccata: Almond crusted Walleye with Lemon Beurre Blanc sauce, caper and fennel salad over a bed of Arugula.	\$28
Grilled Eggplant Rollatini: Ricotta and Herb basil filled in a grilled Eggplant topped with a tomato sauce & Mozzarella cheese blend, on a bed of seasoned Spaghetti Squash.	\$22 GF/V
SMCC Fish & Chips: Hand battered Cod, served with cole slaw, house tartar sauce, and Fries	2 pcs. for \$19 or 3 pcs. for \$24

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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