

The Grille Room

Appetizers

Cheeseburger Tacos

Flour tortillas, prime ground beef, sautéed onions, cheddar, special sauce, lettuce, tomato, diced dill pickles

16

Pimento Cheese Dip

Pickled jalapeno, toasted flatbread

14

Cubano Quesadilla

Grilled flour tortilla, cheddar, mozzarella, shaved pork, ham, pickles, honey mustard

15

Wings

Crispy breaded, buffalo sauce, creamy gorgonzola

16

Sandwiches

Turkey Club

Griddled flatbread, havarti, chopped bacon, smoked turkey, shredded lettuce, tomato, garlic aioli

18

Baja Chicken Gyro

Griddled flatbread, pepper jack, crispy panko chicken, chopped bacon, avocado, sriracha-chipotle aioli

17

Chipotle Chicken Wrap

Grilled wrap, mozzarella, bacon, lettuce, chicken fritters, honey chipotle glaze

16

Tuscan Melt

Griddled flatbread, provolone, ham, salami, pepperoni, italian dressing

16

Bathje Burger

Toasted bun, pimento cheese, prime burger, chopped bacon, cheddar, diced pickles

18

Cajun Pork Dip

Toasted hoagie, parmesan peppercorn cream cheese, cajun pork, pepperjack, onion, pickled jalapeno, au jus

15

Grille Room Melt

Toasted sourdough, American, provolone, prime burger, sautéed onions, russian dressing

17

Buffalo Cauliflower Wrap

Grilled wrap, roasted cauliflower, buffalo sauce, avocado, gorgonzola crumbles, tomato, arugula, haystack onions

15

Salads

Club Toss

Romaine, smoked turkey, ham, chopped bacon, tomato, red onion, hardboiled egg, cheddar, russian dressing

16

Roasted Corn

Romaine, roasted corn, chopped bacon, mozzarella, tomato, red onion, roasted red pepper dressing, grilled chicken

18

Chicken & Apple

Panko crusted chicken, arugula, sundried cherries, apples, pecans, honey vinaigrette, gorgonzola crumbles

18

Steak Cobb

Iceberg, creamy gorgonzola dressing, tomato, bacon, red onion, hardboiled egg, gorgonzola crumbles, haystack onions, bronzed tenderloin tips

21

*Ask your server about menu items that can be cooked to order or served raw.
Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.*

The Grille Room

Wine

<u>House</u>	<u>Glass</u>	<u>Bottle</u>
White Zinfandel, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon	7	26

Whites

Moscato, Salt of the Earth Madera, CA	9	33
Chardonnay, William Hill Central Coast, CA		33

Bubbles

Cava Brut, Arte Latino, Spain	8	29
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Reds

Pinot Noir, Foris Rogue Valley, OR		39
Red Blend, Goose Ridge "G3", Columbia Valley, WA		45

Cans

Sauvignon Blanc, Dark Horse, CA	16	375ml
Rosé, Dark Horse, CA	16	375ml
Chardonnay, Imaginary, CA	9	250ml
Cabernet Sauvignon, Imaginary, CA	9	250ml

Drafts

Miller Lite	4	3 Floyds "Gumballhead" Wheat	8
Coors Light	4	Big Lake "Michigan" Amber	8
Rotating Tap	MP	Lansing Brewing "Northern Escape" IPA	7

Cans

Miller Lite (16oz)	5	Founders "All Day" IPA	5
Coors Light	4	Guinness	8
Bud Light	4	Big Lake "Blood Orange Haze" IPA	9
Mich Ultra	4	Long Drink	7
Corona Premier	5	Topo Chico	7
Labatt	4	High Noon	9
Blue Moon	5	White Claw	7
Stella	5	Athletic Brewing "Run Wild" IPA NA	5
		North Pier Brewing - Cut & Run	8