

Appetizers

Black Bean and Chicken Quesadilla

Spicy Black Beans with Cilantro, Grilled Chicken and Chihuahua Cheese in a Toasted Flour Tortilla...\$6.50

Spinach Dip

Spinach and Local Raclette Cheese Fondue served with Pita Crisps...\$6.00

Grille Specialty Soup

Chicken Chipotle ...\$3.50

Potato Chips

Crisp Thick Cut Chips with Blue Cheese Sauce and Blue Cheese crumbles garnished with Fresh Parsley...\$5.00

Shrimp Skewers

Two Grilled Shrimp Skewers with Sweet Chili Sauce...\$7.50

Buffalo Chicken Wings

Eight Tender Wings dressed with Traditional Buffalo Style Hot Sauce, served with Blue Cheese Dressing and Celery Sticks...\$7.50

Wild Mushroom Crepes

Sautéed Wild Mushrooms rolled up in a Savory Crepe with Thyme Demi Glace...\$6.50

Soup of the Day

Made daily with the freshest ingredients...\$3.50

Five Spice BBQ Ribs

Crispy Pork Ribs dusted with Chinese Five Spice and served with Soy Ginger Honey Sauce...\$7.50

Salads

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce tossed in our Classic Caesar Dressing topped with Grilled Chicken Breast, Parmesan Cheese, and French Bread Croutons...\$8.50

Baby Spinach, Chicken and Feta Salad

Fresh Baby Spinach tossed with Grilled Chicken, Feta Cheese, and Applewood Smoked Bacon, served with your choice of Dressing...\$8.00

House Salad

Crisp Mixed Greens, Local Tomatoes, Cucumber and your choice of Dressing...\$4.00

Gorgonzola, Bacon and Crisp Lettuce...\$8.50

Chopped Lettuce, Basil, Apple wood Smoked Bacon, Gorgonzola Cheese, Red Cabbage and Diced Tomatoes tossed in our Herb Ranch Dressing and topped with Buttermilk Battered Onions...\$8.50

Curry Chicken Salad

Mild Curry Chicken Salad with Celery, Tart Dried Cherries and Green Onion set atop Crisp Mixed Greens or on a Croissant...\$8.00

Grilled Tuna Niçoise

Rare Grilled Tuna with Crisp Green Beans, Vine Ripe Tomatoes, Niçoise Olives, Grilled Artichokes, Tender Greens, Farm Fresh Egg, and Herbs de Provence Vinaigrette...\$8.50

Sandwiches

Smokey Mountain Chicken

Marinated, Grilled Chicken Breast topped with Black Forest Ham, Bacon, Swiss Cheese and BBQ Sauce served on a Soft Onion Roll...\$8.25

Grand Traverse Club

Thinly Sliced Smokehouse Turkey, Honey Cured Ham and Applewood Smoked Bacon piled high with Crisp Lettuce and Ripe Tomato topped with Creamy Mayonnaise on Hearty Grilled Sourdough Bread...\$8.95

Perch Sandwich

Crispy, lightly Breaded Perch Filet served on a Corn Dusted Roll with Crisp Lettuce, Fresh Tomato and Homemade Tartar Sauce...\$7.95

New York Style Reuben Sandwich

Thinly Sliced Corned Beef piled high with Sauerkraut, Russian Dressing and melted Swiss Cheese on Grilled Marbled Rye...\$8.95

The "Hamchester" Sandwich

Thick sliced Country Ham, Zingerman's Manchester Cheese and Caramelized Onions on Grilled Sourdough Bread, served with a side of Mango Chutney...\$8.50

Classic French Dip

Shaved slow Roasted Top Round piled high on a Soft Hoagie Roll topped with melted Swiss Cheese and served with Natural Au Jus...\$8.95

Half Pound Black Angus Burger

Grilled to your specifications set on a Fresh Onion Roll with Crisp Lettuce, Ripe Tomato, Red Onion and your choice of Cheddar, American, or Swiss cheese...\$8.95
Add Bacon, Mushrooms or Onions .50

Daily Soup and ½ Sandwich

A Steamy Cup of our Soup and our ½ Sandwich of the Day...\$7.50

** Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. The asterisked menu items can be cooked to order*