

GRILLE



STARTERS

Daily Soup 5

add half salad or half sandwich 14

Crab Cake Slider (2)

main crab, lemon aioli, pickled onion 15

Nacho Fries

waffle fries, pickled cabbage, tomato, sugar jalapenos, red onion, queso blanco 15
add chicken 8

Chicken Quesadilla

grilled chicken, pickled red onion, queso, smoked cheddar blend 18

Traditional Chicken Wings

6 wings for 12 | 12 wings for 18
choice of sauce: BBQ, buffalo, reaper
served with celery and ranch

Truffle Fries

truffle oil, fresh herbs, parmesan cheese 14

Whitefish Dip

served crackers 16

**rice crackers available upon request*

HANDHELDS

served with garlic romano potato chips
substitute waffle fries 3

Club

honey ham, smoked turkey, tomato, lettuce, candied cherrywood bacon, garlic aioli, brioche bread 18

Grille Burger

beemster mustard seed gouda cheese, shredded lettuce, tomato, onion 18

Fried Chicken Sandwich

honey curry slaw, sweet & spicy pickles 18

Classic Lobster Roll

lobster meat, toasted butter top slice roll 22

PIZZA

14" Pizza

gluten free crust available additional 2

Margherita

roasted roma tomato, basil, fresh mozzarella 20

Build Your Own Pizza

cheese pizza 18 | toppings 3 each

toppings: pepperoni | bacon | ham | sausage |
feta cheese | fresh mozzarella | parmesan cheese |
black olives | sweet peppers | roasted red peppers |
sliced tomato | red onion | mushroom | artichoke |
basil | *add truffle oil 5*

SALADS

Aged Parmesan Caesar Salad

romaine lettuce, aged parmesan cheese, herbed crumbs, caesar dressing 14

Spring Greek Salad

spring greens, watermelon radish, feta, kalamata olives, sweet peppers, crispy chickpeas, green goddess dressing 18

add chicken breast 8 | salmon 12
make any salad into a wrap 2

** Notice: These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 9/21/2025*

Chef de Cuisine Ryan Swenson | Executive Chef Auston Minnich

DRAFTS

Miller Lite	5
Old Nation M-43 Hazy IPA	11
Blackrocks 51K IPA	7
Big Sky Moose Drool	8
Big Lake Swing Juice IPA	8
Bell's Seasonal Wheat Ale	7
City Built Cerveza	7

CANS

Stella Artois	6
Short's Local Light	6
Bell's Two Hearted	6
Michelob Ultra	5
Labatt Blue Light	5
Labatt Blue	5
Miller Lite	5
Bud Light	5
Coors Light	5
Budweiser	5
Bud Zero	5
Starcut Ciders	6
High Noon	8

NON-ALCOHOLIC

Fountain Soda	3
Ice Tea	4
Lemonade	4
Bottled Soft Drink	4
Barrit's Ginger Beer	5
Red Bull/Sugar Free Red Bull	5
Gatorade	5
Aquafina Bottled Water	4

WINE

WHITES

Bowers Harbor Pinot Grigio, MI	10 / 38
Chateau Grand Traverse Late Harvest Riesling, MI	10 / 38
Chalk Hill Chardonnay, Sonoma, CA	12 / 46
Villa Maria Sauvignon Blanc, Marlborough, NZ	13 / 50
Black Star Farms "Arcturos" Rosé, MI	9 / 36

REDS

Decoy Merlot, CA	12 / 46
Pozzan Pinot Noir, CA	14 / 52
Callaway Cabernet Sauvignon, CA	10 / 38
Archetype Cabernet Sauvignon, CA	12 / 46
Black Star Farms Red House Red, MI	9 / 36

SPARKLING

Mawby 'Green' Semi-Dry, Michigan	12 / 44
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SPECIALTY COCKTAILS

Transfusion

vodka, ginger ale, grape juice, lime 13

Birdie

coconut rum, orange liqueur, pineapple juice, orange juice 14

Azalea

vodka, pineapple juice, lemon juice, pomegranate syrup 12

Tee'd Up

Jameson Irish whiskey, peach liqueur, lemon juice, lime juice, lemon lime soda 14

19th Hole Old Fashioned

Bulliet rye whiskey, demerara sugar, bitters blend, orange 16

Sand Trap Snap

Aviation American gin, ginger syrup, honey syrup, lime, bitters, sparkling water 13

After Nine Breeze

coconut rum, blue curacao, lemonade, sparkling water 12

GT Cherry Cosmo

Grand Traverse Distillery cherry vodka, orange liqueur, cherry juice, lime 16