

GRILLE



STARTERS

TRADITIONAL CHICKEN WINGS

6 wings for 12 | 12 wings for 18
choice of sauce: BBQ, nashville hot,
carolina gold, or mango habanero
served with carrots, celery, & ranch

FRIED GOAT CHEESE

strawberry fig jam, pickled red onions,
crispy prosciutto 14

GOLFER DOG

grilled beef hot dog, steamed bun,
choice of mustard, ketchup, relish, onion 6

BUFFALO FINGERLINGS

bleu cheese crumbles, scallions,
house made buffalo sauce, herb butter 10

BRUSCHETTA

grilled garlic baguette, tomato, parmesan,
fresh basil, capers, balsamic glaze 12

MAPLE BACON SLIDERS

caramelized onion, aged cheddar cheese,
maple bacon apple jam, grille sauce 16

SOUP & SALAD

FRENCH ONION SOUP

melted swiss, chives, marble rye croutons 10

DAILY SOUP 9

add half salad, half turkey club, or the rachel 14
additional \$2 for french onion
(SOUP + HALF COMBO AVAILABLE 11 AM - 4 PM)

MARINATED GOAT CHEESE SALAD

goat cheese, tomatoes, shaved red onion,
arugula, creamy peppercorn dressing 12

GRILLE COBB SALAD

baby iceberg, sweet red onion marmalade,
roasted chicken, billionaires' bacon,
tomatoes, buttermilk bleu cheese dressing 12

CAESAR SALAD

crisp romaine lettuce, shaved parmesan,
herbed crumb, house made caesar dressing 12
add protein to any salad chicken 8 | salmon 12

PIZZA

14" PIZZA | GLUTEN FREE CRUST AVAILABLE 2

MARGHERITA

roasted roma tomato, basil, fresh mozzarella 23

CUBAN

smoked pork, honey mustard sauce,
red onion, pickles, cheese blend 25

NASHVILLE HOT CHICKEN

crispy nashville chicken, jalapenos, pineapple,
cheddar cheese blend 29

HANDHELDS

served with seasoned fries; excluded quesadilla

GRILLE BURGER

candied bacon, caramelized onions,
roasted garlic aioli, arugula, tomato,
griddled onion roll 22

THE RACHEL

shaved michigan turkey, creamy coleslaw,
melted swiss cheese, russian dressing 18

TAVERN STEAK SANDWICH

shaved steak, melted provolone, arugula,
caramelized onions, horseradish chive cream,
griddled cornmeal tavern bun 24

TURKEY CLUB

shaved michigan turkey, roasted garlic aioli,
lettuce, tomato, billionaires' bacon 20

CRISPY KOREAN CHICKEN SANDWICH

gochujang aioli, kimchi slaw, sweet pickles,
griddled cornmeal tavern bun 22

CHICKEN QUESADILLA

grilled chicken, caramelized onions,
roasted red peppers, monterey jack cheese 16

ENTREES AVAILABLE AFTER 4 PM

FAROE ISLAND SALMON

wild rice pilaf, grilled asparagus,
lemon caper cream 34

PORK RIBEYE

char-grilled BBQ pork ribeye, seasoned fries,
seasonal vegetable 32

WILD MUSHROOM LINGUINI

wild mushroom ragu, truffle cream sauce,
asiago, parsley, lemon 28

GRILLED HALF CHICKEN

succotash of sweet corn, bacon, tomatoes,
onions, garlic cheddar smashed fingerlings 32

PETITE RIBEYE

garlic cheddar smashed fingerlings,
seasonal vegetables 38

ADD ENHANCEMENTS

bleu cheese crumbles 3 | bacon jam 5 |
sauteed onions 3 | sauteed mushrooms 3 |
sweet onion marmalade 4 | horseradish cream 3

BUILD YOUR OWN PIZZA

cheese pizza 20 | additional toppings 3 each
choice of sauce: marinara | ranch | BBQ
toppings: pepperoni | bacon | chicken | ham |
sausage | black olives | red onion | mushroom |
green peppers | roasted red peppers | tomato |
arugula | pineapple | parmesan cheese |
add truffle oil 5

* 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. Be advised, groups larger than 8 are subject to an automatic service charge of 22%. Checks may not be split for groups of 8 or larger. 6/10/2026

Chef de Cuisine Bryan Petrick | Executive Chef Auston Minnich

GRILLE



DRAFTS

Miller Lite 8
Austin Brothers Cerveza de Hermanos 8
Big Lake Swing Juice IPA 8
Bell's Oberon Wheat Ale 8
Black Rocks 51k IPA 8
Cheboygan Blood Orange Honey 8
Easy Drinking 8
Short's Local's Light 8

CANS

Bell's Two Hearted 6
Bud Light 5
Bud Zero 5
Budweiser 5
Coors Light 5
High Noon 8
Labatt Blue 5
Labatt Blue Light 5
Michelob Ultra 5
Michelob Ultra Zero 5
Miller Lite 5
Stella Artois 6
Short's Local's Light 6
Short's Huma Lupa Lucious 6
Short's Soft Parade 6
Star Cut Ciders 6

NON-ALCOHOLIC

Fountain Soda 4
Iced Tea 4
Barritt's Ginger Beer 5
Red Bull 5
Sugar Free Red Bull 5
Gatorade 5
Bottled Soft Drink 4

SPECIALTY COCKTAILS

COCONUT SUNSET

malibu, pineapple juice, grenadine,
cherry garnish 12

9 OVER LIME MARTINI

vanilla infused vodka, lime juice,
simple syrup, coconut pineapple cream,
half & half, lime garnish 14

THE SPICE IS RIGHT

cucumber jalapeno tequila, sour mix,
agave nectar, triple sec, tajin rim,
lime garnish 16

CHERRY CAPITAL OLD FASHIONED

GT Distillery cherry whiskey, bitters, sugar,
orange & amaretto cherry garnish 16

YOU ARE MY SUNSHINE

london dry gin, elderflower liquor,
lemonade, lemon garnish 16

JUST PEACHY

sparkling wine, peach schnapps,
dehydrated orange garnish 12

WOLVERINE PUNCH - NO BITE

cranberry juice, orange juice, lime syrup,
pomegranate syrup, club soda,
orange garnish 6

WINE

WHITES

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

REDS

Pozzan Pinot Noir, CA 14/52
Decoy Merlot, CA 14/46
Treanna Cabernet Sauvignon, CA 15/56
Callaway Cabernet Sauvignon, CA 10/38
Black Star Farms Red House Red, MI 9/36
Casarena Areyna Malbec, AR 11/42

SPARKLING

Mawby 'Green' Semi-Dry, MI 12/44