

# 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

### FALAFEL

garlic hummus, tzatziki sauce,  
marinated bell peppers 12

### 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*

### 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 20

#### CUBAN

smoked pork, honey mustard sauce,  
red onion, pickles, cheese blend 22

#### NASHVILLE HOT CHICKEN

crispy nashville chicken, jalapenos, pineapple,  
cheddar cheese blend 26

## HANDHELDS

served with seasoned fries

### 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

## ENTREES AVAILABLE AFTER 4 PM

### FAROE ISLAND SALMON

grilled jerk spiced scottish salmon,  
crispy fried plantains, coconut curry sauce,  
vinegar peppers 34

### PORK RIBEYE

sweet & smoky spiced, jalapeno cheddar polenta,  
sweet red onion marmalade, lemon arugula, 32

### WILD MUSHROOM LINGUINI

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

### GRILLED HALF CHICKEN

succotash of sweet corn, bacon,  
cherry tomatoes, & onions, served with  
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 18 | 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. 5/8/2026

**Chef de Cuisine Bryan Petrick | Executive Chef Auston Minnich**

# GRILLE



## 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

## 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