

## FIRST BITES

**Cream Of Mushroom** 6 – 8

**Soup du jour** 5 – 7

**Apple Brandy Poached Shrimp**  
(4 – 10 | 6- 12)

**Crab Cakes**  
Grey Poupon rouge 10

**Duo Hummus**  
orange and traditional, roasted pita points, fresh vegetables 7

**Buffalo Wings**  
hot, thai chili, mango barbecue, celery, blue cheese 10

**Salmon Cakes**  
green goddess sauce 9

## SALADS & HANDHELDS

Handhelds served with french fries or housemade chips and pickle

**Great Lakes Salad**  
grilled salmon, mixed field greens, candied walnuts, dried cherries, blue cheese, pickled red onion, cherry vinaigrette 11

**Muffa-lotta Salad**  
romaine, salami, mortadella, provolone, artichokes, green olives, muffa lotta dressing 11

**Caesar Salad**  
crisp romaine, shredded parmesan cheese, herb croutons, caesar dressing 9  
add chicken 3 add shrimp 5 add salmon 4

**Grille 39 Club**  
roasted turkey, smoked bacon, swiss cheese, toasted multigrain bread, pickle 10

**Chicken Sandwich**  
tri-colored peppers and provolone cheese 11

**Caprese Panini**  
tomato, burrata cheese, basil and arugula oil, ciabatta bread 9

**Grille 39 Burger**  
hand patty, caramelized onions, cheddar cheese, pretzel bun, bacon compote 11

**Vegetarian Burrito**  
rice, baby spinach, squashes, roasted red pepper, tomato tortilla 9

\*wine pairing – chateau grand traverse – semi dry riesling or chateau de campuget -rose

## SIDES

**Fried Brussels Sprouts**  
balsamic glaze

**Grilled Asparagus**  
parmesan vinaigrette

**Kennebec**  
spicy frite

**Roasted Broccoli**  
citrus aioli

**Mascarpone Whipped Potatoes**

**Truffle Oil Mac & Cheese**

## HAND CUT STEAKS

Wet aged angus served with red wine sauce

**8 oz. Filet Mignon** - 21

**18 oz. Bone-In Ribeye** - 29

**8 oz. Flat Iron** - 17

**Dry Aged Prime, Daily Selection** - market price

\*wine pairing – Rodney Strong Estates cabernet sauvignon

## MAIN PLATES

**10 Hour Pastrami Rubbed Beef Brisket**  
fontina demi 21

\*wine pairing – estancia - cabernet sauvignon

**Pan Roasted Walleye**  
orange chipotle honey glaze, Mediterranean salad 25  
\*wine pairing seven daughters - moscato

**Three Mushroom Risotto**  
shiitake, crimini, button mushrooms, asparagus 19  
\* wine pairing fonterutoli badiola

**Chicken Caprese**  
sautéed, roma tomato, burrata cheese, basil, balsamic glaze 21  
\*wine pairing kendall – jackson vintners reserve - chardonnay

**Blackened Chicken Pasta**  
cavatappi pasta, scallions, tomato, lightly spiced alfredo 23  
\*wine pairing – ecco domain - merlot

**Salmon Sangria**  
seared, cabernet, triple sec, orange, lemon 23  
\*wine pairing – william hill - chardonnay

**Butternut Squash Ravioli**  
fennel powder cream 20  
\*wine pairing ruffino lumina – pinot grigio

**Rack of Lamb**  
pan seared, honey sherry vinegar glaze 29  
\*wine pairing – diseno - malbec

## FLATBREAD & SPECIALITY PIZZAS (Individual & Large)

**Meat**  
pepperoni, italian sausage, beef brisket 9 – 15

**Vegetable**  
peppers, onions, mushrooms, tomatoes, black olives 9 – 15

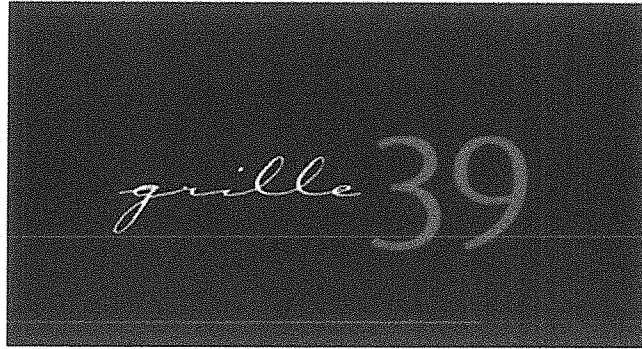
**Cheeseburger**  
mustard, cheddar jack, ground beef, red onion, tomato, pickle 9 – 15

**White Chicken**  
crimini mushrooms, heirloom tomato 9 – 15

**Margarita**  
oregano, shrimp, tomato, red onion, burrata mozzarella 10 – 16

\*Ask your server about menu items that are cooked to order or served raw.

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## DESSERT

**Vanilla Bean**  
with raspberry bistro cake 4.5

**Doubletree Cookie Ice Cream Sandwich** 4

**Apple Cobbler Tart** 5

**Chocolate Bundino Pudding Cake** 4.5

**Blueberry Cheesecake**  
with white chocolate 5

**Carrot Cake** 5

**Pineapple Upside Down Cake** 5

**Ice Cream** 3  
vanilla, chocolate, strawberry