



Michigan

# LUNCH MENU

## - STARTERS -

- AHI POKE CRISPS \$15.00  
*spicy ginger aioli, sweet chili sauce and toasted sesame*
- CHICKEN & CHEESE QUESADILLA \$14.00  
*grilled flour tortilla filled with roasted chicken, cheddar and jack cheese served with pico de gallo, sour cream and guacamole*
- CLASSIC WINGS \$15.00  
*tossed with your choice of buffalo, bbq or sweet chile sauce, served with ranch or blue cheese dressing*
- STREET TACOS** \$14.00  
*your choice of blackened fish, shrimp or steak, charred salsa, pico de gallo, crema, cabbage, pickled onion, cilantro and queso fresco*
- BANG BANG SHRIMP \$14.00  
*crispy shrimp tossed with sweet chile aioli*
- CRISPY CALAMARI \$14.00  
*marinara dipping sauce*
- MINI CRAB CAKES \$14.00  
*watercress, radish, mango, cherry tomato, cilantro lime vinaigrette and chipotle remoulade*

## - ENTRÉE SALADS -

- FILET & WEDGE\* \$18.00  
*crisp iceberg lettuce, applewood bacon, roasted tomato espuma and blue cheese dressing*
- SALMON FENNEL SALAD** \$18.00  
*seared salmon fillet, bibb lettuce, orange segments, caramelized fennel and lemon vinaigrette*
- COBB SALAD 🍷 \$16.00  
*mixed greens with avocado, tomato, egg, crisp bacon, blue cheese, grilled chicken and your choice of dressing*
- CLASSIC CAESAR \$14.00  
*romaine lettuce tossed with creamy caesar dressing, club-made croutons, parmesan cheese and your choice of grilled chicken breast or shrimp*


## CLUB SIDES

- \$4.00 EACH
- FRESH FRUIT
  - FRENCH FRIES
  - SWEET POTATO FRIES
  - CLUB-MADE CHIPS
  - CRISPY ONION RINGS

## - LARGE PLATES -


- GRILLED RIBEYE\* \$32.00  
*stacked potatoes, roasted tomato and grilled asparagus*
- BEER-BATTERED FISH & CHIPS \$16.00  
*crispy shoestring potatoes, cole slaw and tartar sauce*

**- FEATURE ITEM -**

 **MAPLE GLAZED SALMON\*** \$22.00  
*seasonal vegetables, soba noodles, ginger scallion oil, sesame seeds and cilantro*

- CHICKEN CAPRESE** \$18.00  
*capellini pasta, garlic, tomato, mozzarella, arugula, basil, herb oil and balsamic syrup*

## - SANDWICHES -

- served with your choice of one side*
- CRISPY BUFFALO CHICKEN WRAP \$14.00  
*crispy chicken tenders, cheddar cheese, lettuce, tomato, ranch dressing and spicy buffalo sauce*
  - AVOCADO TOAST \$15.00  
*creamy avocado purée, tomato, pan-fried egg and feta cheese served on seven grain bread*
  - BACON JACK BURGER\*** \$15.00  
*fire-grilled angus burger with jack cheese, tomato, lettuce and applewood bacon served on a toasted brioche bun*
  -  REUBEN SANDWICH \$16.00  
*fresh house-cooked corned beef, thousand island dressing, swiss cheese and sauerkraut on grilled rye*

**BLACKENED MAHI MAHI** \$17.00  
*served on a toasted kaiser bun with cole slaw, tomato and remoulade sauce*

- SOUTHERN CLUB \$16.00  
*blackened chicken, shaved ham, applewood bacon, swiss and american cheeses on seven grain bread*
- FRENCH DIP \$16.00  
*shaved prime rib and provolone cheese served on a toasted baguette with a side of burgundy jus*



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.



## Michigan

### - RED - GLASS

*Charles & Charles Merlot Blend, Columbia Valley*  
*Columbia Winery Merlot, Washington*  
*Robert Mondavi Private Selection Cabernet Sauvignon,  
Central Coast*  
*Murphy-Goode Pinot Noir, California*  
*Terrazas Altos del Plata Malbec, Mendoza*

### - WHITE - GLASS

*La Marca Prosecco, Veneto*  
*SeaGlass Sauvignon Blanc, Santa Barbara*  
*14 Hands Chardonnay,  
Washington State*  
*Banfi Le Rime Pinot Grigio, Tuscany*

### - LIBATIONS -

**BIG APPLE PUNCH** *crown royal whiskey, monin caramel apple syrup, apple juice, sour mix*  
**BULLET PROOF** *bulleit 95 rye whiskey, domaine de canton ginger liqueur, lemon, runny honey*  
**LONE STAR PALOMA** *tito's handmade vodka, combier grapefruit liqueur, ruby red grapefruit juice, soda, mint*  
**BERRY SANGRIA** *deep eddy vodka, monin strawberry syrup, house cabernet, soda, orange, strawberry*  
**SAVORY GIN & TONIC** *bombay sapphire gin, tonic, cucumber, basil*  
**PERFECT THYME MARTINI** *belvedere vodka, st-germain liqueur, sour mix*  
**A BOULEVARDIER** *knob creek bourbon, campari, sweet vermouth*  
**POMEGRANATE MINT MARGARITA** *sauza blue tequila, pama pomegranate liqueur, lime,  
tres agaves organic margarita mix, pomegranate juice*

### - BREWS -

#### DOMESTICS

*Miller Lite | Coors Light | Michelob Ultra*  
*Budweiser | Bud Light | O'Doul's*

#### IMPORTS/CRAFTS

*Blue Moon | Modelo Especial*  
*Corona Light | Corona Extra*