

## - LET'S GET STARTED! -

### Steak Bites

Tenderloin tips with a blend of wild mushrooms and caramelized onions topped with Zip sauce, and gorgonzola crumbles. Served with artesian toast 15

### Pinconning Fondue

Warm Michigan Pinconning cheese, served with a fresh house-made pretzel loaf 11

### Tomato Mozzarella Caprese

Burrata mozzarella, fresh tomatoes, fresh basil, Italian olive oil and balsamic glaze with artesian toast 11

### Sweet & Spicy Calamari

Flash fried with pepperoncini and tossed in Hawaiian chili sauce 11

### Smoked Wings

Dry-rubbed chicken wings smoked over Mesquite wood 11

### Crab Rangoon

Stuffed wontons with crab and cream cheese fried golden brown served with Hawaiian chili sauce 12

### Chicken Artichoke Flatbread

Grilled chicken, house-made spinach dip with artichokes and mozzarella cheese 13

### Goat Cheese & Sun Dried Tomato Flatbread

Grilled chicken, caramelized onions, tomatoes on a goat cheese, roasted sun dried tomatoes & garlic spread. Topped with fresh arugula and balsamic glaze 14

### Ahi Tuna

Sashimi-style tuna seasoned and seared rare and placed atop an Asian slaw. Topped with a Sriracha cream sauce, sesame oil and scallions 15

## - SOUPS AND SALADS -

### Daily Soup

Ask your server for the day's selection 6

### Signature Two-Onion Soup

Gruyere and Swiss cheese crouton nestled in a rich two-onion broth topped with crispy onions 6

### Caesar Salad

Balsamic Caesar dressing, house-made croutons, shaved Italian cheeses, with a crispy Parmesan cracker  
Entrée size 10 • Side 6  
Add chicken 5 • Add steak, salmon, or shrimp 6 • Add Ahi Tuna 10

### Cobblestone Salad

Oven-roasted turkey, Dearborn Brand® honey ham, bleu cheese, hardboiled egg, chopped bacon, tomatoes and crispy onions on a bed of mixed greens. Tossed with Maurice dressing 14

### Tenderloin & Wedge Salad

Filet tips, Applewood bacon, wedge of iceberg lettuce, tomatoes, croutons and buttermilk bleu cheese dressing topped with crispy onions 16

### Grilled Salmon & Mediterranean-Style Salad

Grilled salmon nestled on a bed of mixed greens and feta cheese tossed with citrus vinaigrette, served with a chilled Mediterranean-style salad 16

### B.G. Signature Salad

Mixed greens, pecans, dried cherries, carrots, red onions, tomatoes, cucumbers, Pinconning cheese, house-made croutons with a garlic balsamic dressing  
Entrée size 10 • Side 6  
Add chicken 5 • Add steak, salmon, or shrimp 6 • Add Ahi Tuna 10

### Goat Cheese Salad

Fried goat cheese, mixed field greens, tomatoes, red onions, candied pecans, dried cherries with a citrus vinaigrette 14  
Add chicken 5 • Add steak, salmon, or shrimp 6 • Add Ahi Tuna 10

### Harvest Salad

Mixed greens tossed in a raspberry-pomegranate vinaigrette with grilled chicken, apples, pomegranate & pumpkin seeds, dried cherries, pears, gorgonzola cheese and roasted butternut squash 15

## - KICKIN' AMERICAN ENTREES -

*Add Gorgonzola cheese crust or Horseradish crown to steaks or chops 3  
Add sautéed wild mushrooms and onions 3*

### Signature Filet Mignon

Grilled to order beef tenderloin with buttermilk whipped potatoes and chef's seasonal vegetables 5oz. 26 • 8oz. 31

### Ribeye

14oz. ribeye grilled to order with cheddar potato croquettes and chef's seasonal vegetables 31

### Land and Sea

5oz. peppercorn-crusted filet mignon paired with marinated jumbo shrimp and scallops topped with a beurre blanc sauce. Served with buttermilk mashed potatoes and chef's seasonal vegetable 33

### Artichoke Chicken Stack

Grilled chicken layered with spinach, artichokes & mozzarella cheese topped with a cream sauce served with buttermilk whipped potatoes and chef's seasonal vegetables 18

### Garlic Rosemary Lamb Chops

Lamb chops grilled to order, served with zip sauce, buttermilk whipped potatoes and chef's seasonal vegetables 30

### Pit-Smoked Brisket

Beef brisket with brown sugar BBQ sauce, served with sweet potato chorizo hash and chef's seasonal vegetables 20

### Chicken Caprese

Grilled chicken baked with mozzarella, tomatoes and fresh basil. Served with a warm couscous salad with asparagus, tomato and spinach, drizzled with balsamic 18

### The Grille's Pork Chop

Grilled bone-in chop with an apple cider and maple bacon sauce served with sweet potato chorizo hash and chef's seasonal vegetables  
Single 19 • Double 29

## - PASTA FAVORITES -

*Gluten free pasta available upon request for all pasta dishes 1*

### Benstein Lobster Mac

Cavatappi pasta smothered in a Pinconning cheese blend, peas and lobster meat topped with roasted garlic crumbles and fresh greens 23

### Seafood Pasta

Shrimp, Mahi and scallops sautéed with angel hair pasta, capers, artichokes and roasted tomatoes tossed in a lemon butter sauce 20

### Chicken Arrabbiata

Grilled chicken, roasted vegetables, fresh spinach and angel hair pasta tossed in a tomato cream sauce and topped with shaved parmesan cheese 17

### Mystic Carbonara

Grilled chicken, bacon, three-cheese Alfredo, arugula, red peppers tossed with egg fettucine pasta topped with arugula 17

### Tenderloin Pasta

Filet tips sautéed with peppers, spinach, caramelized onions, wild blend mushrooms, and egg fettucine tossed in our creamy zip sauce. Topped with shaved parmesan cheese 19

### Veggie Pasta

Angel hair pasta tossed in a pesto cream sauce mixed with roasted vegetables. Topped with crispy potato shoestrings and shaved parmesan cheese 15  
Add chicken 5 • Add steak, salmon, or shrimp 6 • Add Ahi Tuna 10

## - FROM THE WATERS -

### Catch of the Day

Ask your server for details MKT.

### Mahi Bowl

Blackened Mahi served with a black bean corn salsa and our harvest blend pilaf topped with fresh avocado Pico de Gallo 24

### Shrimp 'n Grits

Garlic-seared shrimp nestled on a bed of cheddar spicy chorizo grits, mushrooms, roasted peppers topped with an herb wine sauce and served with toasted artisan bread 19

### Bronzed Salmon

Pan-seared with a maple-mustard glaze, on a bed of harvest candied pecan and dried cherry pilaf served with chef's seasonal veg 20

### Grilled Shrimp

Roasted garlic and rosemary marinated jumbo shrimp over a warm couscous salad with asparagus, tomato and spinach, topped with feta cheese and a lemon butter sauce 19

## - TWO-FISTED SANDWICHES -

*All sandwiches are served with your choice of house-seasoned fries or a side of creamy veggie slaw. Substitute - sweet potato fries 1. Gluten-free bun 1.*

### B.G. Deluxe Two Napkin Burger

8oz steak burger, American cheese, caramelized onions, pickles, lettuce and tomato with B.G.'s signature sauce on a toasted brioche bun 14

### Wagyu Burger

8oz. burger, mozzarella cheese, lettuce, tomato, pickles, house-made bacon jam on a toasted brioche bun 16

### Beyond Burger

6oz. plant-based burger, lettuce, pickles, fresh avocado Pico de Gallo & honey mustard barbeque sauce on a toasted brioche bun 16

### Chef Fil-EH!

Buttermilk crispy chicken breast with lettuce, tomato & pickles topped with Chef's special sauce on a toasted brioche bun 14

### Wolverine Mountain Reuben

10 oz. in-house cooked corned beef with creamy veggie slaw, Swiss cheese and 1000 island dressing on grilled rye bread. Oven roasted turkey available upon request 15

### Chicken Sandwich

Grilled marinated chicken breast, Swiss cheese, Applewood bacon, mixed greens, tomato & honey mustard on a toasted pretzel bun 13

### Tenderloin Sandwich

Grilled tenderloin tips with caramelized onions with Pinconning cheese, lettuce and tomato served on a grilled hoagie with a side of zip sauce 15

### Turkey Burger

6oz. fresh ground turkey burger, arugula, avocado, Pinconning cheese and tomato on a toasted brioche bun 14

## WHITE WINE

|  | GLASS | BOTTLE |
|--|-------|--------|
| Riesling, Chateau Grand Traverse 'Semi-Dry', Old Mission Peninsula | 8     | 30     |
| Moscato, Seven Daughters, Piedmont                                 | 8     | 30     |
| Pinot Grigio, Ruffino 'Lumina del Borgo', Venezia                  | 8     | 30     |
| Pinot Grigio, Maso Canali, Trentino                                |       | 34     |
| Rose, Elouan, Oregon   | 9     | 34     |
| Sauvignon Blanc, Nobile, Marlborough                               | 8     | 30     |
| Chardonnay, Drumheller, Columbia Valley                            | 8     | 30     |
| Chardonnay, A to Z 'Unoaked', Oregon                               | 9     | 34     |
| Chardonnay, Franciscan, Monterey/Napa Counties                     | 11    | 42     |

## RED WINE

|  | GLASS | BOTTLE |
|--|-------|--------|
| Pinot Noir, Mark West, California                        | 8     | 30     |
| Pinot Noir, Meiomi, Monterey/Sonoma/Santa Barbara        | 11    | 42     |
| Merlot, Chateau Souverain, North Coast                   | 8     | 30     |
| Baby Amarone, Allegrini 'Palazzo della Torre', Vento     | 12    | 46     |
| Red Blend, EVOLUTION, Oregon                             | 9     | 34     |
| Red Blend, Dreaming Tree, California                     |       | 40     |
| Malbec, La Flor, Mendoza                                 | 9     | 34     |
| Rhone Blend, M Chapoutier, Cotes du Rhone                | 9     | 34     |
| Super Tuscan, Santa Cristina Rosso, Toscana              | 9     | 34     |
| Shiraz, Yalumba 'Y Series', South Australia              | 8     | 30     |
| Cabernet Sauvignon, 10 Span, Central Coast               | 8     | 30     |
| Cabernet Sauvignon, Broadside, Paso Robles               | 9     | 34     |
| Cabernet Sauvignon, Joel Gott, California                | 11    | 42     |
| Cabernet Sauvignon, Decoy by Duckhorn, Napa Valley       |       | 44     |
| Cabernet Sauvignon, Franciscan, Napa County              |       | 44     |
| Cabernet Sauvignon, QUILT, Napa Valley                   |       | 46     |
| Cabernet Sauvignon, Two Hands 'Sexy Beast', McLaren Vale |       | 50     |

## SPARKLING

|                                    | GLASS      | BOTTLE |
|------------------------------------|------------|--------|
| Prosecco, Lunetta, Italy           | 10 (Split) | 34     |
| Brut, Domaine Chandon, Napa Valley | 12 (Split) |        |

## HANDCRAFTED COCKTAILS

### Wildberry Mojito

Fresh muddled berries, mint, lime juice, Bacardi Raspberry Rum with Sprite served on the rocks 9

### Benstein Cosmo

Three Olives Orange Vodka, Cointreau, fresh lime juice, and cranberry juice served up 9

### Domaine Manhattan

Buffalo Trace Select Barrel Bourbon Whiskey, Domaine De Canton ginger liqueur, Carpano Antica formula Italian vermouth, orange bitters and topped with fresh orange zest. Served up or on the rocks 10

### Smoke Manhattan

House-smoked Buffalo Trace Select Barrel Bourbon, Dolin sweet vermouth and a dash of bitters. Served up or on the rocks 10

### Pear Martini

Grey Goose La Poire Vodka, St. Germain Elderflower Liqueur, fresh lemon juice with a sugar rim served up 10

### BG Mule

Your choice of Wheatley Vodka, Hendrick's Gin, or Buffalo Trace Select Barrel Bourbon, Gosling's Ginger Beer with fresh lime juice on the rocks 9

### Ginni Hendricks

Hendrick's Gin, Agave syrup, lime juice, fresh basil, soda and served on the rocks 11

### Old Fashion

Sazerac Rye-6 Year Whiskey, fresh orange and lemon zest, simple syrup, dash of bitters, with a splash of water on the rocks 9

### Ben-tini

Absolut Raspberry, Malibu Rum, Peach Schnapps, cranberry and pineapple juice served up 9

### Orang-tini

Three Olives Orange and Vanilla Vodka, orange juice, simple syrup shaken and served up 9

### Spanish Sangria

Jose Cuervo, Peach Schnapps, simple syrup, pineapple juice, soda and Mark West Pinot Noir 9

### Tequila Gimlet

Patron, lime juice, simple syrup with a sugar rim served up 9

### Watermelon Martini

Wheatley Vodka, Aperol, Watermelon Pucker, lemon juice and simple syrup served up 9

### Carnelian Cocktail

Effen Cucumber Vodka, St. Germain Elderflower Liqueur, Aperol, lemon juice, simple syrup served on the rocks 9