

“House” Starters

Basket of Scraps

Hand cut Grill House Steak breaded and served with one of our signature homemade sauces:
Peppercorn or Bleu Cheese 9.50

Calamari

Lightly breaded and served with cocktail sauce 9.00

Signature Dips

All of our homemade signature dip platters are served with authentic tortilla chips and warm pita bread.

Warm Artichoke and Spinach Dip 11.00

Warm Crab Dip 12.00

Jumbo Coconut Shrimp

Breaded shrimp served with horseradish orange marmalade 14.00

Kettle Chip Nachos

Kettle chips topped with crisp bacon, BBQ sauce, shredded cheese, and green onion.
Served with ranch 10.00

Jumbo Grilled Soft Pretzel

Served with cheese and stone ground mustard dipping sauce 9.00

Crispy Breaded Green Beans

Served with ranch for dipping 8.50

Grill House's Fried Rolls (5)

Served with our house made cinnamon honey butter. 6.00

Battered Onion Rings

Served with bistro sauce for dipping 8.00

White Cheddar Cheese Curds

Fried and served with ranch 8.50

Homemade Kettle Chips

With French onion dip 6.50

Crispy Brussels Sprouts **GF**

Tossed in Balsamic drizzle, Asiago and bacon \$8.00

Tortilla Chips & Salsa **GF** 6.00



ALLEGAN, Est. 1999, MICHIGAN
GRILL HOUSE
Restaurant

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AS SEEN ON THE  CHANNEL

Fresh Signature Soups

Served with a roll.

Baked Potato Soup **GF**

Favorite since we opened in 1999!
Topped with sour cream, cheese and chives 4.50

Hubbard House Cheese Soup

Favorite at the "Hubbard House" from the 1960's. A tomato based soup topped with croutons and cheese 4.50

French Onion Soup

Topped with croutons and melted mozzarella cheese 4.50

Soup of the Day

Ask your server for today's selection 4.50

Baskets From the Fryer

Served with coleslaw and choice of seasoned fries, baked potato, kettle chips

Sweet Potato Fries add \$1.00

Extra Dipping Sauces \$.25 ea

Hand Breaded Lake Perch

Lightly breaded and served with hush puppies, tartar sauce and lemon...a house favorite! 16.00

Crispy Chicken Tenders

Served with choice of ranch, honey mustard or BBQ dipping sauce 10.00

Gluten Free crispy chicken tenders available

Pub Battered Cod

Amber beer battered cod fried golden brown served with lemon and tartar sauce 10.50

Pub Battered Shrimp

Crispy pub battered shrimp served with homemade cocktail sauce and lemon 12.50

Dessert

Death By Chocolate

Layered chocolate mousse, whipped cream, brownie soaked in Kahlua flavoring and topped with crunchy Heath topping 8.00

Crème Brûlée Cheesecake

Light and Creamy 7.00

Hot Fudge Brownie Sundae

Grandma's hot fudge sauce on warm brownie topped with whipped cream and ice cream 7.50

Peanut Butter Pie

Homemade smooth and creamy 6.50

Flourless Chocolate Torte **GF**

Very rich and delicious! 5.50

Scoop of Vanilla Ice Cream 2.00

Dessert Special

Ask your server about today's selection

Signature “House” Salads

Served with 4oz dressing and a roll.

Cheese BLT

Crisp iceberg lettuce topped with shredded cheese, hard boiled egg, crisp bacon, diced tomato and croutons 9.00

Classic Caesar

Crisp romaine topped with Asiago and Parmesan cheese, black olives, cherry tomatoes and croutons.
Tossed with creamy Caesar dressing 8.50

Tropical **GF**

Spring mix topped with pineapple, mandarin oranges, strawberries, dried cherries, red onion, Asiago cheese and served with mango chardonnay dressing 9.50

Mediterranean **GF**

Spring mix topped with honey roasted pecans, mandarin oranges, crumbled bleu cheese, shredded carrots and served with house-made cranberry vinaigrette 9.50

Spinach Salad **GF**

Baby spinach topped with egg, strawberries, red onion, button mushrooms, crisp bacon, feta cheese and served with poppy seed dressing 9.50

Southwest Salad **GF**

Crisp Iceberg lettuce topped with black beans, corn, red onion, tomatoes, shredded cheese, guacamole, tortilla chips. Served with chipotle ranch dressing 10.00

Side Salad 4.00

Served with 2oz dressing of choice.

Add to any Salad

Crispy Chicken 4.00	6oz Grilled Bistro Steak 9.00
GF Crispy Chicken 4.00	Coconut Shrimp 7.50
Grilled Chicken 4.00	6oz Ahi Tuna Steak 8.50

Dressing Choices:

House Balsamic Vinaigrette, Creamy Ranch, Chipotle Ranch, Cranberry Vinaigrette, Mango Chardonnay, Greek Italian, Bleu Cheese, Honey Mustard, French, 1000 Island and Poppy Seed

Extra Dressing: 4oz \$.50 2oz \$.25

“House” Baker Bowls **GF**

Each baked potato is loaded with a generous portion of toppings and baked to perfection!

Pot Roast

Tender Pot Roast, shredded cheese, sautéed mushrooms, crispy haystack onions and horsey sauce 10.25

Pulled Pork

BBQ Pulled Pork, shredded cheese, coleslaw and green onions 10.25

Buffalo Chicken

Grilled buffalo chicken, bacon, cheese, green onions and ranch 10.25

Taco

Seasoned beef, cheese, enchilada sauce, lettuce, tomato, green onion and sour cream 10.25

Veggie

Sautéed onions, mushrooms, green peppers, mozzarella cheese and horsey sauce 10.25

“House” Entrees

Jumbo Cheese Ravioli Bake

Ravioli with choice of Italian tomato or Alfredo sauce, topped with mozzarella & Asiago cheese. Served with a side salad and a roll 14.00

Add grilled chicken 3.00

Grilled Italian Portobello

Grilled Portobello Mushroom caps with choice of Italian Tomato or alfredo sauce. Topped with mozzarella and Asiago cheese, served with chef's vegetable and roll 12.00

Grilled Ahi Tuna Plate

Sashimi tuna topped with wasabi mayo, served with grilled pita and chef's vegetable

Chef suggests rare for best flavor! 14.50



Every Saturday

starting at 12:00 pm

Enjoy our slow roasted, fresh cut Signature Prime Rib

Fresh Cut 14oz Prime Rib Dinner

Served with choice of potato, chef's vegetable, side salad, horseradish sauce, au jus and a roll 30.00

Fresh Cut 8oz Opened Faced Prime Rib Sandwich

Served on top of Texas Toast with choice of potato, side salad, horseradish sauce and au jus 20.00

Gluten Free—please keep in mind that we do not have a gluten free kitchen.

PRICES SUBJECT TO CHANGE

MENU REVISED 10/14/19

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

“House” Sandwiches and Burgers

Served with choice of 1 side:
kettle chips, seasoned fries, baked potato, or coleslaw
Sweet Potato Fries add \$1.00

Burgers

1/2 pound handmade ground beef patty
char-grilled to perfection!

Substitute Turkey burger or Portobello cap

Toppers Cheese (Provolone, Cheddar, American, Swiss)
Grilled Mushrooms, Sautéed Onions, Bacon \$1.00

Olive Burger

Topped with Swiss cheese, green olives and mayo on a gourmet bun. 12.00

Lumberjack Burger

Our 8 oz burger topped with shaved prime rib, homemade creamy bleu cheese sauce and crispy cotton onion straws on a gourmet bun 16.00

Mac-N-Cheese Burger

Our 8 oz burger with American cheese and tangy BBQ sauce topped with our homemade crispy Mac-n-cheese patty on a gourmet bun. 13.00

Wrangler Burger

Topped with crisp bacon, cheddar cheese, crispy haystack onions and BBQ sauce on Texas Toast 12.00

Jalapeño Popper Burger

Topped with a cream cheese and jalapeño spread, lettuce, tomato and red onion on a gourmet bun 12.00

Patty Melt

Topped with Swiss cheese, sautéed onions and 1000 Island dressing on grilled sourdough 12.00

Traditional Burger

Served on gourmet bun 11.00

Daily Specials

Monday—Mexican

Tuesday—Italian

Wednesday—Liver & Onions or Hot Beef

Thursday—Brisket & Brew

Friday—Seafood

Saturday—Fresh Cut Prime Rib

Sunday—Pot Roast

Grillroom Specials
Wednesday & Sunday

Turkey Dinner 1st Sunday of the Month
October-April

Sandwiches

Giant Pork Tenderloin

8 oz pork tenderloin flattened, hand breaded and served deluxe on a gourmet bun 12.00

Turkey Bacon Pesto Panini

Sliced turkey with our pesto sauce, bacon and provolone cheese on ciabatta 12.00

Prime Melt Panini

Shaved prime rib with Swiss cheese and our signature sauce on ciabatta served with a side of au jus 13.50

Chicken Bacon Ranch Panini

Chicken topped with crisp bacon, American cheese and creamy ranch dressing on ciabatta 12.50

Sub Club

Ham, turkey, crisp bacon, tomato, lettuce, American cheese and mayo on a toasted sub bun. 11.50

BLT

Strips of crisp bacon, lettuce, tomato and mayo on toasted sourdough bread 10.00

Pulled BBQ Pork Sandwich

Tangy BBQ sauce mixed with our pulled pork served with red onions and pickles on a toasted gourmet bun 10.00

Classic Reuben

Corned beef thinly sliced with sauerkraut, 1000 island dressing and Swiss cheese on grilled swirled rye 12.50

French Dip

Thinly sliced Prime rib on a toasted sub bun served with au jus for dipping 13.00

Pot Roast Sandwich

Tender beef pot roast with melted cheddar cheese, topped with crispy haystack onions and horseradish sauce on a toasted gourmet bun 12.00

Italian Crispy Chicken Sandwich

Marinara, sautéed mushrooms and provolone cheese on a gourmet bun. 12.00

Crispy Green Bean Wrap

Crispy green beans, lettuce, tomatoes, shredded cheese and ranch in a tomato basil wrap 10.00

Ranch Tender Wrap

House favorite with crispy chicken tenders, lettuce, tomato, shredded cheese and creamy ranch dressing in a tomato basil wrap 10.00

Make it buffalo add .50

Mexican

Chicken Quesadilla

Large tomato basil tortilla filled with seasoned chicken, cheese & enchilada sauce served with lettuce, tomato, sour cream, salsa and tortilla chips 11.00

Giant Wet Burrito

Loaded with choice of seasoned beef or chicken, refried beans and cheese. Covered in enchilada sauce, cheese and green onions. Served with shredded lettuce, tomato, sour cream, salsa and tortilla chips 12.50

Taco Pizza

Refried beans, enchilada sauce, taco beef and cheese. Baked then topped with chopped lettuce, black olives, tomato, onions and crumbled tortilla chips. 12.50 / 20.00

Nacho Platter GF

Tortilla chips topped with: seasoned beef or chicken, shredded cheese blend, tomato, onions and black olives. Served with jalapeños, sour cream and salsa 14.00

Taco Salad GF

Our authentic tortilla chips topped with seasoned beef or chicken, lettuce, cheese, tomato, onion, black olives, sour cream and side of salsa 10.00

Side of Guacamole 3.00

Gourmet “House” Pizza

Bacon & Bleu Cheese

Homemade bleu cheese sauce with tomato, bacon, red onion and crumbled bleu cheese. Topped with mozzarella and Asiago cheese. 12.50 / 20.00

Ultimate Meat

Marinara sauce with ham, Italian sausage, bacon and pepperoni. Topped with mozzarella and Asiago cheese. 12.00 / 19.50

Pesto Chicken Pizza

Pesto sauce, chicken, bacon, red onion and tomato. Topped with mozzarella, Asiago and Feta cheese with pesto sauce drizzle 12.50/20.00

Hawaiian Pizza

Marinara sauce, ham, pineapple, red onions and tomatoes topped with mozzarella and Asiago cheese. 12.00 / 19.50

Barbeque Chicken

BBQ sauce, red onion, tomato and grilled chicken. Topped with mozzarella and Asiago cheese. 11.50 / 18.00

Chicken Alfredo

Alfredo sauce with red onion, tomato and grilled chicken. Topped with mozzarella and Asiago cheese. 11.75 / 18.50

Extreme Veggie

Marinara sauce, mushrooms, red onion, tomato, green pepper and black olives. Topped with mozzarella and Asiago cheese. 11.50 / 18.00

Ultimate Cheese

Marinara sauce topped with a blend of Asiago, parmesan, mozzarella, provolone and Monterey Jack cheese. 11.00 / 17.00

Kids Menu

(12 & Under)

Chicken Strips 7.00

Battered Cod 7.00

Corn Dog 6.00

Hamburger Slider 7.00

Grilled Cheese 6.50

Includes choice of chips, fries, applesauce

Jumbo Cheese Ravioli

with Italian tomato or Alfredo sauce served with a roll 7.50

7” Cheese Pizza 7.00

Build Your Own Pizza

Just the way you like it!

9” Cheese with sauce 10.00

Each additional topping .75

14” Cheese with sauce 14.25

Each additional topping 1.50

11” **Gluten Free Crust** 14.25

Available Toppings

Italian sausage, pepperoni, ham, chicken, bacon, green peppers, diced onion, black olives, sauerkraut, red onions, pineapple, fresh garlic, jalapeno peppers, banana peppers, tomato, sautéed mushrooms, fresh mushrooms, crumbled bleu cheese

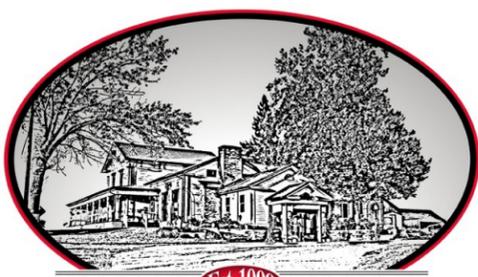
Sauce Options

Classic marinara, BBQ, Pesto
For Bleu cheese sauce or Alfredo sauce
add 1.00 for 9” and 1.50 for 14”

Beverages

We serve Coca-Cola products.
Coke, Diet Coke, Sprite, Dr. Pepper
Root Beer by the bottle
Lemonade, Iced Tea
Coffee, Hot Tea

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