

## “House” Starters

### Basket of Scraps

Hand cut Grill House Steak breaded and served with one of our signature homemade sauces: Peppercorn or Bleu Cheese 10.00

### Calamari

Lightly breaded, topped with banana peppers and served with cocktail sauce 10.00

### Scraps & Squid

Enjoy these two popular appetizers as a combo 19.00

### Spinach & Artichoke Dip

Served with tortilla chips & pita 12.00

### Crispy Brussels Sprouts **GF**

Balsamic drizzle, Asiago and bacon 9.50

### Jumbo Coconut Shrimp

(9) Coconut breaded shrimp served with our Grill House Orange Sauce 15.00

### White Cheddar Cheese Curds

Fried and served with ranch 9.50

### Crispy Breaded Green Beans

Served with ranch for dipping 9.00

### Kettle Chip Nachos

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

Served with ranch 12.00

### Nacho Platter **GF**

Tortilla chips with choice of seasoned beef, chicken or refried beans. Topped with Mexi-cheese blend, tomato, onions and black olives. Served with jalapeños, sour cream and salsa 14.00

Side of Guacamole 3.00

### Homemade Kettle Chips

With French onion dip 7.00



ALLEGAN, Est. 1999, MICHIGAN  
**GRILL HOUSE**  
Restaurant

WWW.GRILLHOUSE.NET



## Fresh Signature Soups

Served with a roll.

### Baked Potato Soup **GF**

Favorite since we opened in 1999!

Topped with sour cream, bacon, cheese and green onions 5.00

### Tomato Basil **GF V**

Topped with Asiago cheese 5.00

## Signature “House” Salads

Entrée Salad served with 4oz dressing, Micro Salad served with 2oz dressing

### Add to any Salad

Grilled, Crispy or **GF** Chicken 5.00      6oz Grilled Bistro Steak 12.00  
(5) Coconut Shrimp 8.50                      6oz Ahi Tuna Steak 9.00

### Cheese BLT

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

Served with a roll

Micro 6.00      Entrée 10.00

### Pub Salad **V**

Crisp iceberg lettuce topped with tomato, cucumber, red onion, croutons and shredded cheese blend.

Served with a roll

Micro 5.50      Entrée 9.50

### Spinach Salad

Baby spinach topped with egg, bacon, fresh mushrooms, strawberries, red onion and feta cheese. Served with poppy seed dressing and a roll

Micro 6.50      Entrée 10.50

### Classic Caesar

Crisp romaine topped with Asiago and Parmesan cheese, black olives, tomatoes and croutons, with creamy Caesar dressing and a roll. Tossed upon request.

Micro 6.00      Entrée 10.00

### Spring Mix Salad **GF**

Spring Mix topped with mandarin oranges, strawberries, dried cherries, red onion, candied pecans and crumbled bleu cheese. Served with Fuji apple vinaigrette and a roll.

Micro 6.50      Entrée 10.50

### Southwest Salad **GF V**

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

Micro 6.00      Entrée 10.00

### Taco Salad **GF**

Tortilla chips topped with seasoned beef, chicken or refried beans, lettuce, cheese, tomato, onion, black olives, sour cream and side of salsa

Micro 7.00      Entrée 11.00      Side of Guacamole 3.00

### Side Salad 4.50

Served with 2oz dressing of choice.

## Baskets From the Fryer

Served with Coleslaw and Kettle Chips

**Sub French Fries or Sweet Potato Tots \$1.50**

Extra Dipping Sauces \$.25 ea

### Crispy Chicken Tenders

Served with choice of ranch, honey mustard or BBQ dipping sauce 12.00

**Gluten Free crispy chicken tenders available**

### Pub Battered Cod

Amber beer battered cod fried golden brown served with lemon and tartar sauce 14.00

### Jumbo Coconut Shrimp

(9) Coconut breaded shrimp served with our Grill House Orange Sauce 17.00

### Dressing Choices:

House Balsamic Vinaigrette, Creamy Ranch, Chipotle Ranch, Italian, Caesar, Bleu Cheese, Honey Mustard, French, 1000 Island, Fuji Apple Vinaigrette, and Poppy Seed

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

## “House” Baker Bowls

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 12.00

### Pulled Pork **GF**

BBQ Pulled Pork, shredded cheese, coleslaw and green onions 12.00

### Taco **GF**

Seasoned beef, cheese, enchilada sauce, lettuce, tomato, green onion and sour cream 12.00

### Buffalo Chicken **GF**

Grilled buffalo chicken, bacon, cheese, green onions and ranch 12.00

## Dessert

### Peanut Butter Pie

Homemade smooth and creamy 7.00

### Hot Fudge Brownie Sundae

Grandma’s hot fudge sauce on warm brownie topped with whipped cream and ice cream 8.00

### Crème Brûlée Cheesecake

Light and Creamy 7.50

### Flourless Chocolate Torte **GF**

Very rich and delicious! 6.00

## GRILL HOUSE Restaurant

### Every Saturday

starting at 12:00 pm

Enjoy our slow roasted, fresh cut  
Signature Prime Rib  
**While Supplies Last!**

### Fresh Cut Prime Rib Dinner

Served with baked potato,  
Chef’s vegetable, side salad,  
horseradish sauce, au jus and a roll

12oz Cut 32.00

## Beverages

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

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.

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

PRICES SUBJECT TO CHANGE

MENU REVISED 6/27/22

# “House” Sandwiches and Burgers

## Served with House-made Kettle Chips

Sub French Fries or Sweet Potato Tots \$1.50  
Add 4oz Coleslaw to any Sandwich or Burger \$.50

### Sandwiches

#### Sweet Heat Wrap



Our honey habanero sauce, crispy chicken, lettuce, tomato, red onion, pickles and shredded cheese in a tomato basil wrap 13.00

#### Giant Pork Tenderloin

8 oz pork tenderloin flattened, hand breaded, served deluxe on a gourmet bun 14.00

#### Classic Reuben

Corned beef thinly sliced with sauerkraut, 1000 island dressing and Swiss cheese on grilled swirled rye 13.00

#### Prime Melt Panini

Best Seller! Shaved prime rib with Swiss cheese and our signature bistro sauce on ciabatta served with a side of au jus 16.00

#### Chicken Bacon Ranch Panini

Chicken topped with crispy bacon, American cheese and creamy ranch dressing on ciabatta 13.50

#### Stacked Ham & Swiss Panini

Sliced ham, and Swiss cheese on ciabatta 12.00

#### BLT Wrap

Strips of crisp bacon, lettuce, tomato and mayo in a tomato basil wrap 12.00

#### Chicken Sandwich

Choice of grilled or crispy chicken. Served deluxe on a gourmet bun 12.00  
Make it buffalo add .50

#### Sub Club

Ham, turkey, crisp bacon, tomato, lettuce, American cheese, Swiss Cheese and mayo on a toasted sub bun. 13.50

#### Crispy Green Bean Wrap v

Crispy green beans, lettuce, tomatoes, shredded cheese and bistro sauce in a tomato basil wrap 11.50

#### Pulled BBQ Pork Sandwich

Pulled pork topped with tangy BBQ sauce. Served with red onions and pickles on a toasted gourmet bun 12.00

#### Pot Roast Sandwich



Tender beef pot roast with melted cheddar cheese, topped with crispy haystack onions and horseradish sauce on a toasted gourmet bun 13.50

#### French Dip

Thinly sliced Prime rib on a toasted sub bun served with au jus for dipping 14.00

#### Ranch Tender Wrap

House favorite! Crispy chicken tenders, lettuce, tomato, shredded cheese and creamy ranch dressing in a tomato basil wrap 12.00  
Make it buffalo add .50

#### Grilled Ahi Tuna Sandwich

Sashimi tuna topped with wasabi mayo and shredded cabbage tossed in a sweet chili Thai sauce on gourmet bun 14.50  
Chef Suggests rare for best flavor!

### Burgers

1/2 pound handmade ground beef patty  
Cooked to Medium

**Toppers** Cheese (Cheddar, American, Swiss) 1.50  
Grilled Mushrooms, Sautéed Onions .75  
Bacon 2.00

#### Olive Burger

Topped with Swiss cheese and a green olive and mayo spread on a gourmet bun. 13.00

#### Lumberjack Burger



Our 8 oz burger topped with shaved prime rib, house-made creamy bleu cheese sauce and crispy haystack onions on a gourmet bun 18.00

#### 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. 14.00

#### Wrangler Burger

Topped with crisp bacon, cheddar cheese, crispy haystack onions and BBQ sauce on Texas Toast 14.00

#### Jalapeño Popper Burger

Topped with a cream cheese and jalapeño spread, lettuce, tomato and red onion on a gourmet bun 14.00

#### Traditional Burger

On a gourmet bun 12.00  
Make Deluxe 1.00

### Specialty Pizza's

Our Gourmet pizzas come in 2 sizes – 9” or 14”  
11” gluten free cauliflower crust available (priced as a large pizza)

#### Bacon & Bleu Cheese



Homemade bleu cheese sauce with tomato, bacon, red onion and crumbled bleu cheese. Topped with mozzarella and Asiago cheese. 13.00 / 21.00  
Make it buffalo add .50

#### Ultimate Meat

Marinara sauce with Ham, Italian sausage, bacon and pepperoni. Topped with mozzarella and Asiago cheese. 12.50 / 20.00

#### Taco Pizza

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

#### Barbeque Chicken

BBQ sauce, red onion, tomato and grilled chicken. Topped with mozzarella and Asiago cheese. 12.00 / 18.50

#### Chicken Alfredo

Alfredo sauce with red onion, tomato and grilled chicken. Topped with mozzarella and Asiago cheese. 12.00 / 18.75

#### Extreme Veggie v

Marinara sauce, mushrooms, red onion, tomato, green pepper and black olives. Topped with mozzarella and Asiago cheese. 12.00 / 18.50

#### Ultimate Cheese v

Marinara sauce topped with a blend of Asiago, parmesan, mozzarella, provolone and Monterey Jack cheese. 12.00 / 18.50

### 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, sautéed or fresh mushrooms, diced onion, black olives, sauerkraut, red onions, fresh garlic, jalapeno peppers, banana peppers, green peppers, tomatoes, crumbled bleu cheese

#### Sauce Options

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

Please note any orders with  
pizza may take longer.

### “House” Platters

#### 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 14.00

#### Pasta Bake v

Penne Pasta with choice of Italian tomato or Alfredo sauce, topped with mozzarella & Asiago cheese. Served with a side salad and roll 15.00  
Add grilled chicken 5.00



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