



A L L E G A N , **Est. 1999** M I C H I G A N

GRILL HOUSE

PUB MENU

Every Saturday

Prime Rib Dinner

Enjoy our slow roasted, fresh cut Signature Prime Rib

Starting at 12:00 pm
While Supplies Last!

Served with baked potato, Chef's vegetable, side salad, horseradish sauce,
au jus and a roll **12oz Cut Market Price**

Parties of 10 or More Automatic 20% Gratuity Menu Revised May 4, 2026

“House” Starters

Ahi Tuna

Sashimi tuna seared rare and topped with wasabi mayo and sesame seeds. Served with pita, cucumber, lemon, wasabi ball, and pickled ginger 17.00

Spinach & Artichoke Dip v

Served with tortilla chips & pita 14.50

GF with all tortilla chips

Crispy Brussels Sprouts GF

Balsamic drizzle, asiago, and bacon 16.00

Jumbo Soft Pretzel

Served with cheese sauce for dipping 14.50

Caprese v

Fresh mozzarella, roasted tomatoes, basil and balsamic glaze. Served with flatbread crackers 14.00

Basket of Scraps

Hand cut Grill House steak breaded and fried. Served with one of our signature house-made sauces: Peppercorn or Bleu Cheese 17.00

Calamari

Lightly breaded and fried. Served with cocktail sauce 16.50

Onion Rings v

Served with bistro sauce 14.00

Mozzarella Planks v

Three Italian breaded mozzarella cheese planks served with marinara and ranch for dipping 12.00

Crispy Breaded Green Beans v

Served with ranch for dipping 11.50

Potato Skins GF

Topped with cheese, bacon and green onion. Served with sour cream 14.00

“House” Power Bowls

Choice of warm white rice or Quinoa served cold

Ahi Tuna Poké GF

Topped with marinated raw Sashimi Ahi Tuna, avocado, cucumber, carrots, green onion, and pickled ginger. Finished with yum yum sauce and sesame seeds. Served with a side of wasabi mayo 16.00

Cilantro Lime GF v

Topped with flame roasted black bean & corn vegetable mix, avocado, and tomatoes with a creamy cilantro lime sauce and lime wedge 14.00

Add a Protein

6oz Ahi Tuna 11.00

4oz Sirloin Steak 13.00

6oz Salmon 12.50

Grilled or Crispy Chicken 6.50

Grilled or Breaded Shrimp 7.50

(**GF** Crispy Chicken available)

Baskets from the Fryer

Served with Coleslaw & Kettle Chips

Crispy Chicken Tenders

Served with choice of dipping sauce: ranch, BBQ or honey mustard 14.00

Sub GF Chicken Tenders

Breaded Shrimp

Crispy breaded shrimp served with cocktail sauce and lemon 17.00

Pub Battered Cod

Beer battered cod fried golden brown. Served with tartar sauce and lemon 19.00

Combo Basket

Chicken Tenders & Battered Cod 16.50

Chicken Tenders & Breaded Shrimp 16.00

Battered Cod & Breaded Shrimp 18.50

“House” Entrées

Add a side salad to any entrée for \$5.50

Cod

Offering a new flavor profile each week. Ask your server for this weeks offering. Served with white rice, chef's vegetable and a roll 23.00

Ahi Tuna

Sashimi tuna seared rare, topped with sesame seeds. Served with a side of wasabi mayo, pickled ginger, white rice, chef's vegetable and a roll 20.00

Blackberry Salmon

Baked Salmon topped with a Blackberry Dijon glaze. Served with white rice, chef's vegetable and a roll 24.00

Caprese Pasta

Pasta tossed in pesto, with roasted tomatoes and fresh mozzarella pearls. Garnished with basil and balsamic glaze. Served with a roll 18.50

Try with one of our proteins!

Steak & Frites

Sliced petite sirloin topped with sauteed mushrooms & onions and your choice of our house-made peppercorn or bleu cheese sauce. Served with crispy seasoned fries. 23.00

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.

Signature “House” Salads

Salad Toppers

6oz Ahi Tuna 11.00 4oz Sirloin Steak 13.00
 6oz Salmon 12.50 Grilled or Crispy Chicken 6.50
 Grilled or Breaded Shrimp 7.50 (GF Crispy Chicken available)

Dressing Choices

Balsamic, Ranch, Chipotle Ranch, Bleu Cheese, French, Mediterranean Feta, Honey Mustard, 1000 Island, White Balsamic Shallot Vinaigrette, Poppy Seed

Extra Dressing: 4oz \$2.00 2oz \$1.25

GH Summer Salad GF V

Spring mix topped with pecans, red onion, shredded carrots, blueberries, strawberries, and feta cheese. Served with white balsamic shallot vinaigrette and a roll 15.00

Spinach Salad GF

Baby spinach topped with egg, bacon, red onion, strawberries, mushrooms, and feta cheese. Served with poppy seed dressing and a roll 14.50

Chopped Wedge GF

Chopped romaine with bacon, tomatoes, crumbled bleu cheese, and crispy onions. Served with bleu cheese dressing and a roll 14.50

GH Greek Salad GF V

Chopped romaine with cucumbers, artichokes, roasted tomatoes, red onion, olives and feta cheese. Served with a Mediterranean Feta dressing and a roll 14.00

Tossed Caesar Salad V

Romaine tossed with parmesan cheese, croutons and Caesar dressing. Served with a roll 13.00

Caprese Pasta Salad

Pasta tossed with olive oil, fresh mozzarella pearls, roasted tomatoes, and basil. Topped with balsamic glaze 16.50

Southwest Salad GF V

Romaine and iceberg blend topped with tomatoes, red onion, shredded cheese, and flame roasted black bean & corn vegetable mix. Finished with guacamole and tortilla chips. Served with chipotle ranch dressing 15.00

Cheese BLT

Romaine and iceberg blend topped with bacon, tomatoes, shredded cheese, hard boiled egg, and croutons. Served with a roll and choice of dressing 14.50

Side Salad V

Romaine and iceberg blend, red onion, tomato, cucumber, and croutons. Served with choice of dressing 5.50

“House” Artisan Flatbread Pizza

12”x 6” Artisan Flatbread

12”x 5” Gluten Free Artisan Flatbread Available add 4.00

GH Margherita V

Olive oil, garlic, roasted tomatoes, fresh mozzarella, and basil 18.50

The Big Dill V

Creamy dill spread, pickle shreddies, red onion, and mozzarella cheese 15.50 **Try with bacon! Add 2.50**

The Besto Pesto

Pesto, grilled chicken, roasted tomatoes, red onion, artichokes, and feta cheese 20.00

Bee Sting

Marinara, pepperoni, sausage, bacon, and mozzarella. Finished with hot honey 18.75

Bacon & Bleu Cheese

House-made bleu cheese sauce with tomato, red onion, and bacon. Topped with crumbled bleu and mozzarella cheese 18.00 **Make it buffalo add .50**

Veggie Delight V

Pesto, tomato, red onion, mushroom, black olives, spinach, and feta cheese 19.00

Build Your Own Flatbread 12.00

Each flatbread will include a marinara base and mozzarella cheese

Each vegetable topping 1.50

Each cheese or meat topping 2.50

Available Toppings & Sauces

Vegetables: Artichokes, black olive, green olive, jalapenos, mushrooms, diced tomatoes, roasted tomatoes, roasted garlic, red onion, banana peppers

Cheese: Asiago, feta, crumbled bleu, shredded cheddar

Meats: Sausage, pepperoni, bacon

Sauces Add 2.00: Pesto, BBQ, Bleu Cheese or Alfredo

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

Vegitarian

“House” Handhelds

Served with House-made Kettle Chips

Sub Gluten Free Bun 4.00

Toasted Melts

Prime Time

Our prime melt reinvented! Shaved prime rib with provolone cheese, and bistro sauce on a toasted sub bun. Served with a side of au jus 19.00

Loaded Philly

Shaved prime rib, mushrooms, onions, and a cheddar cheese sauce on a toasted sub bun 19.00

Chicken Bacon Ranch

Chicken topped with crispy bacon, American cheese, and creamy ranch dressing on a toasted sub bun 16.50

Turkey Pesto

Turkey, fresh mozzarella, pesto, and roasted tomato on a toasted sub bun 16.00

Try it with bacon 2.50

Sandwiches

The Tipsy Pig

Shaved pork loin and ham, topped with bacon, cheddar cheese, crispy onions, and our house-made bourbon BBQ sauce piled high on a gourmet bun 15.00

Classic Reuben

Corned beef thinly sliced with sauerkraut, 1000 island dressing, and Swiss cheese on grilled rye 15.50

Club Sandwich

Ham, turkey, crispy bacon, tomato, lettuce, American cheese, and mayo on Texas toast 14.50

Try in our tomato basil wrap!

Wraps

Ranch Tender Wrap

House favorite! Crispy chicken tenders, lettuce, tomato, shredded cheese, and creamy ranch dressing in a tomato basil wrap 14.50

Make it buffalo add .50 Add bacon 2.50

Dill-licious Veggie Wrap

Creamy dill spread, shredded cheese, lettuce, cucumbers, red onion, tomatoes, and avocado in a tomato basil wrap 13.00

Hot Honey Chicken Wrap

Hot honey, grilled chicken, lettuce, tomato, red onion, pickles, and shredded cheese in a tomato basil wrap 15.00

Southwest Cod Wrap

Crispy Cod with lettuce, tomato, shredded cheese, black beans, corn, and southwest sauce in a tomato basil wrap 16.00

Burgers

Fresh handmade beef patty cooked to medium

Olive Burger

Topped with Swiss cheese and green olive mayo spread on a gourmet bun 15.00

Wrangler Burger

Topped with bacon, cheddar cheese, crispy onions, and BBQ sauce on Texas toast 16.00

Crispy Jalapeno

Topped with bacon, cheddar cheese sauce, and crispy jalapenos on a gourmet bun 15.50

Peppercorn Patty Melt

Topped with caramelized onions, Swiss cheese, and our house-made peppercorn sauce on grilled rye 15.50

Traditional Burger

On a gourmet bun 13.00

Make It Deluxe 3.00

(Lettuce, Tomato, Onion & Mayo)

Burger Toppers

**Cheddar, American, Swiss, Provolone Cheese,
Cheddar Cheese Sauce 2.00**

Sauteed Mushrooms or Onions 1.50

Bacon 2.50

Side Options

Sub any of the following side options in place of the kettle chips

French Fries 3.50

Sweet Potato Tots 5.00

Onion Rings 6.00

Cottage Cheese 2.50

Chef's Vegetable 4.00

**Add 4oz Coleslaw to any
Sandwich or Burger 1.50**

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