

Appetizers

Lobster Bisque

Cup 4.95 Bowl 6.95

Shrimp Dejonghe

If You Like Garlic and Butter, You Will LOVE This Dish!(4) 8.95

Mozzarella Sticks

Five Golden Fried Mozzarella Sticks Served with Cocktail Sauce 4.95

Fresh Crab Cakes

Hand Crafted and Grilled to Order, or Try 'Em Blackened! 7.95

Artichoke & Spinach Dip

Creamy Spinach and Tender Artichokes Make This Baked Dip a Crowd Favorite! Choice of Tortilla Chips or Pita Points 5.95 Want Chips & Pita? Add 1.00

Portabella Mushroom Michael

Marinated, Sliced and Sautéed. Served on Toasted Ciabatta Bread, Topped with Red Onion Rings, and Smothered with Provolone Cheese 6.95

Shrimp Cocktail

Five Jumbo Shrimp 7.95

Smoked Salmon

If Mike's Been Smokin'! 5 oz 8.95....7 oz 11.95

Blackened Prime Rib

Our Juicy Prime Rib Shows Off Its Spicy Side 8.95

Blackened Scallops Parmesan

Blackened Sea Scallops Swimming in our Parmesan Cream Sauce 4 oz 8.95.... 6 oz 12.95



FILET MIGNON

Cut Fresh to Order

4 oz 6 oz 8 oz 12.95 16.95 21.95

PRIME RIB

Fridays and Saturdays Only 8 oz cut 10 oz cut 12 oz cut 13.95 15.95 18.95

RIB EYE

Cut to Order! 1.75 per ounce 8 ounce minimum

VEAL LIVER & ONIONS

12.95

Chicken

CHICKEN DIJON

Grilled Breast Finished with Our Dijon Sauce 13.95

CHICKEN PICCATA

Breast Sautéed in Broth with Mushrooms, Finished with Lemon & Capers 13.95

SMOTHERED CHICKEN

Sautéed Breast, Topped with Tomato, Onion, Peppers, Mushrooms, Bacon and Finished with Provolone Cheese 13.95

CHICKEN MARSALA

Sautéed Breast in Broth with Mushrooms, Finished with Marsala Wine 13.95

<u>Pasta</u>

FETTUCCINE ALFREDO

Our Traditional Chef Alfredo Preparation 12.95

With Grilled

Portabella Mushrooms 13.95 · Chicken 14.95 Shrimp 15.95 · Scallops 15.95

Try 'Em Blackened!

All Dinner Entrees Include Your Choice of Two Side Items.

Dressings

Housemade Poppy Seed Dressing

Blue Cheese
Caesar
Fat Free Sun Dried Tomato Basil Vinaigrette
Fat Free Toasted Sesame
French
Honey Mustard
Light Italian
Ranch

Raspberry Vinaigrette
Roasted Garlic Balsamic Vinaigrette
Thousand Island

Sides

	Ala Carte
Side Salad: House or Caesar	3.25
Cottage Cheese	1.95
Cole Slaw	1.95
Applesauce	1.95
Today's Vegetable	2.25
Boiled Red Skins	1.95
Seasoned Fries	1.95
Onion Rings	1.95
Rice Pilaf	1.95
Baked Potato	2.25
Onion Tanglers	2.25
Sweet Potato Fries	2.25
Baked Sweet Potato	2.25
Garlic Mashed Red Skins	2.25

Seafood

We Offer A Variety of Preparation Options for Your Seafood Selection:

Pan Fried:

Dusted in Seasoned Flour, then Pan Fried

Crunchy Pan Fried:

Ground Corn Flake Crumbs Add the "Crunch"

Blackened:

Cajun Seasoning Adds a Touch of Heat + Color

Make It Perfect:

Add Chive Sauce 1.00

Pecan Encrusted:

Chopped Pecans Finish This Style 1.00

MULLIGAN PONGA

#1 Best Seller!

Full Boat 14.95......½ Boat 11.95 "Make It Perfect" and You Won't Be Disappointed! Add Chive Sauce 1.00

RAINBOW TROUT

Butterflied Farm Raised Fillet 12.95

RAINBOW TROUT AMANDINE 13.95

Surf and Turf Add a filet to ANY entrée!

4 Oz Filet Mignon For 8.00 6 Oz Filet Mignon For 12.00 9 Oz Filet Mignon For 18.00

Ask your Server about this Week's Fresh Catch!

Specialties

STUFFED RAINBOW TROUT

Overflowing with Crab & Shrimp, Topped with our Parmesan Cream Sauce 18.95

COCONUT SHRIMP

Served With Cocktail Sauce Full Boat (7) 12.95.... 1/2 Boat (4) 9.95

HAND BREADED SHRIMP

Full Boat (6) 16.95.... 1/2 Boat (4) 13.95

SHRIMP DEJONGHE

If You Like Garlic and Butter, You will LOVE This Dish! Jumbo Shrimp Classically Baked En Casserole (6) 16.95

FRESH CRAB CAKES

Our Fresh Crab Cakes are Always Hand Crafted and Grilled to Order, or You Can Try 'Em Blackened! (2) 13.95

BLACKENED SCALLOPS PARMESAN

Blackened & Swimming in our Parmesan Cream Sauce Full Boat (7oz) 17.95....½ Boat (4 oz) 14.95

Entrée Salads

Asian Salad

Soy Glazed Chicken, Parmesan, Chinese Noodles, Mandarin Oranges, Almonds, Sesame Seeds & Toasted Sesame Dressing 8.95

Berry Pecan Salad

Grilled Chicken Breast, Blueberries, Strawberries, Parmesan, Pecans, & Romaine with Raspberry Vinaigrette 8.95

Chicken, Walnut, & Cranberry Salad

Grilled Breast, Candied Walnuts, Dried Cranberries, Bacon, Apple, Red Onion Rings on Spring Mix w/ Balsamic Vinaigrette 9.45

Chef Salad

Traditional Salad with Ham, Turkey, American, Swiss, Egg, & Tomato. Choice of Dressing 8.95

Sandwiches

Cheeseburger* 7.50 Hamburger* 6.95

Triple Decker Club*

Ham, Bacon, Turkey, Swiss, and American, Mayo, Lettuce & Tomato on wheat toast 8.95

Chicken Mulligan*

Breaded Chicken Breast topped with Ham, Melted Swiss, Lettuce, Tomato, Onion & Ranch 8.95

Hoosier Classic Tenderloin*

Hand-Breaded or Grilled with Mayo, Lettuce, Tomato & Onion 7.95

The Grille's Fish Sandwich*

Try it Blackened, Tartar Sauce, Lettuce, Tomato & Onion 7.95

Hot Chicken Delight*

Our Special Chicken Salad, Baked in a Pie Shell & Covered in Melted Cheddar Cheese w/ a Crunchy Topping. w/ Chips & Slaw 8.95

Sometime Sandwich

Wheat Bread, Cream Cheese, Avocado, Onion, Fresh Spinach, Pecans, Sunflower Seeds, Cheddar, Poppy Seed Dressing. Served Hot! 8.95 Add Bacon 1.50

*Denotes Dishes Served with Cole Slaw or Cottage Cheese & Chips

For lunch orders placed during dinnertime, bread is available for purchase at \$1.95 per loaf.

All OUR dishes are prepared & cooked to order.

At times this may take longer than we like,
but we think it's worth it! We appreciate your patience.