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# Michels

## GRILL ROOM

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### Starters

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#### Arancini

breaded deep fried risotto | stuffed with Grande mozzarella & pecorino | chunky tomato pomodoro | 12

#### Winter Ahi Tower

marinated ahi tuna | avocado | sticky rice | pickled ginger | teriyaki glaze | microgreens | wakame | wasabi | 16 GF/DF

#### Cheese Curds

choice of ranch or BBQ sauce | 12

#### Brussel Sprouts

pan seared brussel sprouts | dried cranberries | bacon | candied almonds | gorgonzola | balsamic reduction | 14 GF

#### Pretzels & Cheese

four soft baked pretzel sticks | white beer cheese sauce | 16

#### Bleu Cheese Chips

house fried potato chips | blue cheese sauce | crumbled gorgonzola | bacon | green onion | 15

#### Tenderloin Bites

seared tenderloin bites | garlic truffle bordelaise | served medium rare | 18 GF

#### Scallop du Jour

ask about the chef's scallop appetizer special! | 17

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### Salads & Soup

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*add chicken 5 / shrimp 9 / salmon 13 / steak 10 \* / four scallops 14*

#### Caesar Salad

crisp romaine | Grande parmesan cheese | croutons | Caesar dressing | 11

#### Butternut Apple & Bacon Salad

roasted butternut & apple | crumbled bacon | bleu cheese | walnuts | fried parsnips | horseradish honey dijon dressing | 14 GF

#### Roasted Beet & Pear Salad

roasted beets | poached pears | goat cheese | toasted almonds | white balsamic orange dressing | 14 GF

#### Cobb Salad

chopped iceberg | diced tomatoes | cucumbers | hard boiled egg | bacon | crispy onions | bleu cheese crumbles | bleu cheese dressing | 13

#### Chef's Soup of the Day

cup 5 | bowl 7

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### Handhelds

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*served with choice of kettle chips, flat fries, sweet potato fries, or truffle fries (upcharge 1)*

#### Southwest Chicken Wrap

grilled chicken | diced tomato | roasted corn | black beans | mixed greens | shredded cheese blend | chipotle ranch | flour tortilla | 16

#### Beck's Signature Burger\*

Beck's Meats | locally sourced 1/2 lb burger | lettuce | tomato | onion | brioche | 14  
add cheese 1 | add bacon 2  
*cheese choices: cheddar, american, swiss, pepper jack, mozzarella, bleu cheese, smoked gouda*

#### South Hills' Specialty Burger\*

two 4 ounce patties | smoked gouda | sautéed mushrooms | truffle aioli | brioche | 16

#### Grilled Turkey Panini

sliced turkey | mozzarella | tomato | pesto sauce | grilled Italian style bread | 15

#### Prime Rib Melt

shaved prime beef | smoked gouda | caramelized onion | pimento horseradish sauce | sourdough | 16

#### BLTA Wrap

Nueske bacon | lettuce | tomato | avocado | garlic aioli | flour tortilla | 13 DF

# Entrees

*served with soup or salad*

## Beef Tenderloin\*

six ounce USDA certified angus tenderloin  
topped with white truffle butter or red wine bordelaise | choice of side & vegetable | 34 GF/DF

## Apple Chicken Normandy

pan seared chicken | cream sauce with roasted apples, dried cherries, & brown butter |

## Pot Roast

braised beef shoulder | beef gravy | mashed potatoes | choice of vegetable | 26 GF

## Korean Glazed Salmon

grilled salmon | gochujang glazed | Korean pickled vegetables | green onion |

## Pork Schnitzel

two pork tenderloin cutlets | breaded & pan seared | mushroom & artichoke dijon cream sauce |

## Butternut Scallops

seared scallops | butternut puree | fried sage | balsamic drizzle | goat cheese crema |

## Rotating Risotto

*enhance with chicken 5 / shrimp 9 / salmon 13 / steak 10 \* / four scallops 14*

## Moroccan Vegan Stew

parsnips | beets | carrots | roasted sweet potato | sticky rice | 16 GF/DF/Vegan

## Vegetables

Glazed Carrots  
Grilled Asparagus  
Seared Edamame  
Autumn Medley  
*parsnips, beets, & carrots*

## Sides

White Wine Risotto  
Baked Potato  
Mashed Potatoes  
Sweet Potato Fries  
Roasted Sweet Potatoes  
Flat Fries  
Kettle Chips  
Loaded Baked Potato *upcharge 3*  
Truffle Fries *upcharge 1*

## Side Salads

### House Salad

carrot | tomato | cucumber | onion | radish | crouton | choice of dressing |

### Caesar Salad

### Cobb Salad

chopped iceberg lettuce | tomato | egg | bacon | crispy onions | cucumbers | bleu cheese crumbles |

## Pizzas & Flatbreads

### Build Your Own

#### Protein Toppings

*each topping  
.75/flatbread | 1/pizza*

Pepperoni  
Sausage  
Chicken  
Bacon

#### Other Toppings

*each topping  
.50/flatbread | .75/pizza*

Onion  
Mushroom  
Bell Peppers  
Black Olives  
Artichokes  
Jalapenos  
Roma Tomatoes  
Fresh Mozzarella  
Extra Cheese

#### Crust

Flatbread | 11  
Twelve inch pizza crust | 16  
Gluten free cauliflower crust | 15

#### Sauce

Home made red sauce  
Pesto sauce  
Extra virgin olive oil

### Margherita

fresh Grande mozzarella | roma tomatoes | fresh chiffonade basil |

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

GF - gluten free   GFA - gluten free available   DF - dairy free   DFA - dairy free available