
Michels

GRILL ROOM

Starters

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

Salads & Soup

*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

Handhelds

served with choice of kettle chips, flat fries, sweet potato fries, or fresh fruit (upcharge 3) cajun 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
finish with sauteed mushrooms or caramelized onions | 1.5 each

Apple Chicken Normandy

pan seared chicken | cream sauce with roasted apples, dried cherries, & brown butter |
microgreens | pecorino risotto | choice of vegetable | 28

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 |
seared edamame | white rice | 30 GF/DF

Pork Schnitzel

two pork tenderloin cutlets | breaded & pan seared | mushroom & artichoke dijon cream sauce |
gnocchi | 24

Butternut Scallops

seared scallops | butternut puree | fried sage | balsamic drizzle | goat cheese crema |
roasted parsnips, beets, & sweet potato | microgreens | 30 GF

Rotating Risotto

a rotating selection of the chef's risotto | ask your server for today's risotto | 16
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

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

Sides

White Wine Risotto	Kettle Chips
Baked Potato	Loaded Baked Potato <i>upcharge 3</i>
Mashed Potatoes	Truffe Fries <i>upcharge 1</i>
Sweet Potato Fries	Cajun Fries <i>upcharge 1</i>
Roasted Sweet Potatoes	Fresh Fruit <i>upcharge 3</i>
Flat Fries	1/2 Cheese Curd <i>upcharge 5</i>

Side Salads

House Salad

carrot | tomato | cucumber | onion | radish | crouton | choice of dressing |
included with entree

Caesar Salad

crisp romaine | Grande parmesan cheese | croutons | Caesar dressing | *2 with entree*

Cobb Salad

chopped iceberg lettuce | tomato | egg | bacon | crispy onions | cucumbers | bleu cheese crumbles |
bleu cheese dressing | *5 with entree*

Pizzas & Flatbreads

Build Your Own

Crust	Protein Toppings	Other Toppings
Flatbread 11	<i>each topping</i>	<i>each topping</i>
Twelve inch pizza crust 16	<i>.75/flatbread 1/pizza</i>	<i>.50/flatbread .75/pizza</i>
Gluten free cauliflower crust 15	Pepperoni	Onion
Sauce	Sausage	Mushroom
Home made red sauce	Chicken	Bell Peppers
Pesto sauce	Bacon	Black Olives
Extra virgin olive oil		Artichokes
		Jalapenos
		Roma Tomatoes
		Fresh Mozzarella
		Extra Cheese

Margherita

fresh Grande mozzarella | roma tomatoes | fresh chiffonade basil |
balsamic glaze | 13 flatbread | 18 pizza

*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