

MICHEL'S GRILL DINNER

STARTERS

SMOKED BONE-IN WINGS

eight smoked wings | choice of garlic parmesan, buffalo, gochujang, or BBQ sauce | celery & carrots | 12 GF/DF

COCONUT SHRIMP

six coconut breaded shrimp | deep fried | sweet & spicy mango lime dipping sauce | 15

◆ *Terra d'Oro Moscato*

SESAME SEARED AHI

sesame seared tuna | wasabi | pickled ginger | teriyaki | 15 GF

◆ *Simi Landslide Cabernet Sauvignon*
(available by the bottle only)

BRUSSEL SPROUTS

pan seared brussel sprouts | dried cranberries | bacon | gorgonzola | candied almonds | balsamic reduction | 15 GF

◆ *Joel Gott 815 Cabernet Sauvignon*

HUMMUS & NAAN

garlic hummus | fried chickpeas | za'atar | grilled naan bread | 11 DF

BAKER MOZZARELLA STICKS

four Baker mozzarella sticks | wrapped in fried wontons | marinara sauce | 13

CHIPS & SALSA

deep fried corn chips | mild salsa | guacamole | 10

LOADED NACHOS

deep fried corn chips | cheese sauce | lettuce | pico de gallo | black olives | mild salsa | guacamole
no meat 13 | steak* 18 | chicken 17

CHEESE CURDS

house made | choice of ranch or BBQ sauce | 13

SOUP & SALADS

add chicken 5 / shrimp 9 / salmon 12 / steak* 10

STRAWBERRY & GOAT CHEESE SALAD

almond breaded chicken | fresh strawberries | goat cheese | pickled onions | spinach & mixed greens | toasted almonds | house made strawberry poppyseed dressing | 19

◆ *Stag's Leap Hands of Time Red Blend*

CAESAR SALAD

crisp romaine | Grändé parmesan cheese | croutons | caesar dressing | 11 GFA

◆ *Chateau Promis Bordeaux*

GREEK PROTEIN BOWL

lemon herb couscous | kalamata olives | onion | feta cheese | diced tomato & cucumber | fried chickpeas | tzatziki dressing | 13

ASIAN CHOP SALAD

chopped romaine | edamame | red peppers | carrots | mandarin oranges | fried wontons | sesame seeds | ginger soy dressing | 12 DF

◆ *La Crema Chardonnay*

SRIRACHA SALAD

arcadian mixed greens | grilled corn | diced tomato & cucumber | fresh avocado | shredded Grändé mozzarella | grilled corn | house made sriracha ranch dressing | 14

CHEF'S SOUP OF THE DAY

cup 5 | bowl 7

HANDHELDS & WRAPS

served with choice of kettle chips, flat fries, sweet potato fries, or fresh fruit (upcharge)

SOUTH HILLS BURGER*

Beck's Meats | locally sourced 1/2 lb burger | brioche bun | 14 GFA

add cheese 1 | add bacon 2

cheese choices: cheddar, american, swiss, pepper jack, provolone, mozzarella, havarti

◆ *Helles Lager*

SHAVED BEEF & ARUGULA

chilled shaved beef | pickled onion | arugula | white cheddar cheese | horseradish cream sauce | toasted ciabatta | 16

BLTA

Nueske's bacon | lettuce | tomato | avocado | garlic aioli | toasted sourdough | 15

QUESADILLA

choice of chicken or steak* | mexican cheese blend | sour cream & pico de gallo on the side | 15

TURKEY STACK

shaved turkey | Nueske's bacon | tomato | Grändé mozzarella | garlic aioli | sourdough | 15 GFA

LOBSTER ROLL

house made lobster salad | butterleaf lettuce | toasted hoagie | 19

SRIRACHA WRAP

grilled chicken | Grändé mozzarella | avocado | mixed greens | cucumber | tomato | grilled corn | house made sriracha ranch dressing | flour tortilla | 16

BUFFALO CHICKEN WRAP

crispy chicken | arcadian mixed greens | bacon | bleu cheese | buffalo sauce | flour tortilla | 15

HOT DOG

all beef hot dog | choice of ketchup, mustard, onion, relish, sauerkraut, or hot peppers | 9

ENTREES

served with soup or salad

BEEF TENDERLOIN*

USDA certified angus beef six ounce tenderloin | peppercorn bordelaise | choice of side | chef's fresh vegetable | 35 GF/DF
◆ *The Prisoner "Saldo" Zinfandel*

BONE-IN RIBEYE*

USDA certified angus beef fourteen ounce ribeye | white truffle butter | choice of side | chef's fresh vegetable | 47 GF
◆ *Borne of Fire Cabernet Sauvignon*

STEAK & FRITES*

USDA certified angus beef hangar steak | peppercorn bordelaise | white truffle butter | flat fries | 30 DFA
◆ *Punta Final Malbec*

BBQ PORK MACARONI & CHEESE

rich house made beer cheese sauce | cavatappi noodles | BBQ braised pork | crispy jalapenos | 18
◆ *Wisconsin Vacation Pilsner*

FETTUCINE ALFREDO

fresh fettucine noodles | house made cream sauce | Grändé parmesan | 19
enhance with chicken 5 / shrimp 9 / salmon 12 / steak 10*
◆ *Kendall Jackson VR Chardonnay*

SEARED SALMON

six ounce atlantic salmon | choice of sweet maple or ginger soy glaze | choice of side | chef's fresh vegetable | 28 GF
◆ *La Crema Monterey Pinot Noir*

CHICKEN PICCATA

lightly breaded seared chicken | lemon caper beurre blanc | choice of side | chef's fresh vegetable | 22 GFA
◆ *Principato Pinot Grigio*

ROTATING RAVIOLI

a rotating selection of the chef's fresh raviolis | ask your server for today's pasta | 18

SIDE SALADS

HOUSE SALAD

carrot | tomato | cucumber | onion | radishes | croutons | choice of dressing | *included with entree*

CAESAR SALAD

crisp romaine | Grändé parmesan cheese | croutons | caesar dressing | *2 with entree*

WEDGE SALAD

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

SIDE OPTIONS

Wild Rice Blend
White Wine Risotto
Flat Fries
Mashed Potatoes
Sweet Potato Fries
Kettle Chips
Baked Potato
Loaded Baked Potato | *upcharge 3*
Fresh Fruit | *upcharge 3*

FLATBREADS & PIZZAS

BUILD YOUR OWN PIZZA

Choice of crust, sauce, & toppings

◆ *Numanthia "Termes" Tempranillo*

CRUST

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

SAUCE

House-made red sauce
Pesto sauce
Extra virgin olive oil

PROTEIN TOPPINGS

each topping .75 flatbread / 1 pizza
Pepperoni
Sausage
Chicken
Bacon

OTHER TOPPINGS

each topping .50 flatbread / .75 pizza
Onion
Mushrooms
Bell peppers
Black olives
Fresh basil
Roasted beets
Artichokes
Spinach
Egg plant
Roma tomatoes
Fresh mozzarella
Extra cheese

MARGHERITA PIZZA

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

FLATBREAD OF THE WEEK

ask your server for the chef's flatbread of the week
13

*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