

MICHEL'S GRILL DINNER

STARTERS

CHEESE CURDS

house made | choice of ranch or BBQ sauce | 12

BAKER MOZZARELLA STICKS

four Baker mozzarella sticks |
wrapped in fried wontons | marinara sauce | 12

SMOKED BONE-IN WINGS

eight smoked wings | choice of garlic parmesan,
buffalo, gochujang, or BBQ sauce |
celery & carrots | 11 GF/DF

COCONUT SHRIMP

six coconut breaded shrimp | deep fried |
sweet & spicy mango lime dipping sauce | 13

◆ *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)

HUMMUS & NAAN

garlic hummus | fried chickpeas | za'atar |
grilled naan bread | 10 DF

BRUSCHETTA

mixture of tomato, basil, red onion, &
a balsamic reduction | toasted crostini | 12 DF

CHIPS & SALSA

deep fried corn chips | mild salsa | guacamole | 8

LOADED NACHOS

deep fried corn chips | cheese sauce | lettuce |
pico de gallo | black olives | mild salsa | guacamole
no meat 10 | steak* 15 | chicken 14

BRUSSEL SPROUTS

pan seared brussel sprouts | dried cranberries |
bacon | gorgonzola | candied almonds |
balsamic reduction | 13 GF

◆ *Joel Gott 815 Cabernet Sauvignon*
(available by the bottle only)

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
poppseed dressing | 18

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

CAESAR SALAD

crisp romaine | Grändé parmesan cheese |
croutons | caesar dressing | 10 GFA

◆ *Chateau Promis Bordeaux*

GREEK PROTEIN BOWL

lemon herb couscous | kalamata olives | onion |
feta cheese | diced tomato & cucumber |
fried chickpeas | tzatziki dressing | 11

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 | 12 GF

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*

HOT DOG

all beef hot dog | choice of ketchup, mustard,
onion, relish, sauerkraut, or hot peppers | 8

LOBSTER ROLL

house made lobster salad | butterleaf lettuce |
toasted hoagie | 15

BLTA

Nueske's bacon | lettuce | tomato | avocado |
garlic aioli | toasted sourdough | 14

QUESADILLA

choice of chicken or steak* | mexican cheese blend |
sour cream & pico de gallo on the side | 14

TURKEY STACK

shaved turkey | Nueske's bacon | tomato |
Grändé mozzarella | garlic aioli | sourdough | 14 GFA

SHAVED BEEF & ARUGULA

chilled shaved beef | pickled onion | arugula |
white cheddar cheese | horseradish cream sauce |
toasted ciabatta | 14

CHICKEN PESTO WRAP

grilled chicken | pesto aioli | lettuce | tomato |
onion | provolone | spinach tortilla | 14

SRIRACHA WRAP

grilled chicken | Grändé mozzarella | avocado |
mixed greens | cucumber | tomato | grilled corn |
house made sriracha ranch dressing | flour tortilla | 15

BUFFALO CHICKEN WRAP

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

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 | 45 GF
♦ *Borne of Fire Cabernet Sauvignon*

STEAK & FRITES*

USDA certified angus beef hangar steak |
peppercorn bordelaise | white truffle butter |
flat fries | 28 DFA
♦ *Punta Final Malbec*

VODKA PENNE SHRIMP

shrimp | vodka tomato sauce | red bell peppers |
spinach | cherry tomatoes | penne pasta | 26
♦ *QSS Rare Vihno Verde*

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 | 18
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 | 27 GF
♦ *La Crema Monterey Pinot Noir*

CHICKEN PICCATA

lightly breaded seared chicken |
lemon caper beurre blanc | choice of side |
chef's fresh vegetable | 20 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