



# MENU

GRILL HOUSE

## APPETIZERS

CALAMARI 14  
Lemon Basil Vinaigrette

CHEESE CURDS 9 | 14  
Better Than Fair Curds |  
Ranch

BRUSCHETTA 10  
Tomato Relish | Four  
Cheese | Balsamic  
Reduction | EVOO | Cold  
Snap Basil Greens

PORK BELLY & AHI TUNA 18  
WRAPS\*  
Baby Bibb Lettuce | Napa  
Cabbage Slaw | Chili &  
Ginger Soy Glaze | Radish |  
Green Onion

WINGS 12  
Buttermilk Breaded |  
Cilantro Chili Glazed |  
Scallion | Sesame

## SOUP

BRAT CHOWDER 6 | 9

SEASONAL SOUP 6 | 8

## WOODFIRE FLATBREADS

SAUSAGE & MUSHROOM 15  
House Made Red Sauce | Mild  
Italian Sausage | Cremini  
Mushrooms | Quattro  
Fromage

SIMPLE CHEESE 13  
Red Sauce | Tomato Relish |  
Mozzarella

SATRIALLE'S 15  
Pesto | Capicola | Salami |  
Olives | Pepperoncini |  
Burrata

## SALAD

GODDESS CEASAR 9 | 12  
Romaine Hearts | Anchovy &  
Tarragon Goddess Dressing |  
Parmesan | Garlic Crouton

COBB SALAD 10 | 14  
Field Greens | Heirloom  
Tomatoes | Gorgonzola |  
Bacon | Egg | Avocado |  
Lemon Pobbyseed Dressing

CCGH CHOPPED 10 | 14  
Bibb & Iceberg | roasted Beets  
| Gorgonzola | Sweet Corn |  
Ditalini Pasta | Heirloom  
tomatoes | Balsamic  
Vinaigrette

## ADD PROTEIN

Chicken 8 | Salmon\* 9 | Shrimp 9

## BURGERS & WICHES

CCGH BURGER\* 15  
CAB Patty | Smoked Cheddar  
| Bacon | Caramelized Onions  
| Brioche Bun

BOURSIN BURGER\* 15  
CAB Patty | Arugula | Roma  
tomato | Garlic & Herb  
Boursin | Brioche Bun

STEAK SANDWICH\* 18  
Prime Sirloin | Caramelized  
Onion | Charred Poblano |  
Pepper Jack Cheese Sauce

SHORE LUNCH 18  
Canadian Walleye | Dill  
Tartar | Lettuce | Roma  
Tomato | Rosemary Ciabatta

PRIME RIB FRENCH DIP 16  
Shaved Prime Ribeye |  
Cremini & Caramelized  
Onions | Swiss | Horseradish  
Aioli | Rosemary Au Jus

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborn illness.

An automatic gratuity of 20% will be added to parties of 8 or more.