



# THE GRILLE ROOM

7877 Moorsbridge Road • Portage, Michigan 49024 • 269-323-2051

## Appetizers

<b>Deluxe Nacho</b>	<b>\$8</b>	<b>Sticky Chicken Tenders</b>	<b>\$6</b>
Seasoned ground beef and refried beans on corn tostados with melted cheddar and a jalapeno, garnished with lettuce tomatoes, salsa, sour cream and guacamole.		Crispy chicken tenders char grilled in cherry BBQ sauce.	
<b>Chicken Wings</b>	<b>\$7</b>	<b>add fries</b>	<b>\$2</b>
		<b>Meat Lovers</b>	<b>\$6</b>
		Pepperoni, bacon and sweet Italian sausage on grilled flatbread with melted mozzarella cheese and marinara.	

## Salads

<b>Moors Corn Salad</b>	<b>Half \$5 Full \$9</b>	<b>Vegetarian Greek Salad</b>	<b>Half \$9 Full \$12</b>
Romaine, mixed cheeses, bacon bits, tomatoes, roasted corn and onions, tossed in roasted red pepper dressing then topped with tortilla chips.		Spring mix lettuce and Mediterranean dressing paired with feta cheese, fresh beets, roasted red peppers, carrots, tomatoes, kalamata and green olives.	
<b>add Grilled or Blackened Chicken</b>	<b>\$3</b>	<b>add Grilled Chicken</b>	<b>\$3</b>
<b>*Tornado Salad</b>	<b>Half \$8 Full \$12</b>	<b>Caesar Salad</b>	<b>Half \$4 Full \$8</b>
It's a sandwich without the bun! Sirloin burger served on a bed of romaine tossed in ranch dressing with tomatoes, green olives, diced pickles, bacon bits, cheese and crispy onion rings.		Fresh romaine combined with croutons and shredded parmesan cheese tossed in our house made Caesar dressing (anchovies available upon request).	
<b>Southwest Chicken Cobb Salad</b>	<b>Half \$8 Full \$12</b>	<b>add Grilled or Blackened Chicken</b>	<b>\$3</b>
Avocado, bacon, crumbled bleu cheese, corn relish and mixed cheeses with tender grilled chicken slices over a			

## Sandwiches & Burgers

All our sandwiches are served with steak fries unless otherwise stated

<b>Ultimate BLT</b>	<b>\$9</b>	<b>*The Burger</b>	<b>\$8</b>
Thick cut peppered bacon, crisp romaine, sliced tomatoes and roasted garlic mayonnaise on toasted sourdough.		House seasoned ground sirloin patty with lettuce, tomato, onion and pickle.	
<b>Grilled 5-Cheese Melt</b>	<b>\$8</b>	<b>*The KOBE Burger</b>	<b>\$12</b>
Layers of melted Cheddar, Swiss, American, provolone and parmesan cheeses on grilled Italian sourdough bread.		Half pound of American Kobe Beef grilled to perfection then finished with aged cheddar cheese and crispy onions.	
Best when accompanied by our soup of the day!		<b>Cherry Walnut Chicken Salad Croissant</b>	<b>\$9</b>
<b>Chicken Twister</b>	<b>\$9</b>	Roasted chicken, walnuts, dried Michigan cherries, onions and celery blended with creamy yogurt on a fresh croissant.	
Fried strips of chicken, tomatoes, cheese, fresh romaine and ranch dressing wrapped in a flour tortilla then lightly grilled.			

## Signature Small Specialties

Add a side salad to any entree for \$2

<b>Chicken Pauly</b>	<b>\$12</b>	<b>*Bleu Cheese Steak</b>	<b>\$13</b>
Pan seared chicken strips, prosciutto ham and mushrooms served on a bed of fresh pasta tossed in a Florentine sauce then complemented with Swiss cheese.		Flavorful bistro steak topped with melted bleu cheese then accompanied by roasted redskin potatoes and vegetables.	
<b>*Cherry BBQ Salmon</b>	<b>\$13</b>	<b>Pasta Bolognese</b>	<b>\$10</b>
Tender char grilled Salmon fillet glazed with a sweet cherry barbeque paired with wild rice and seasonal vege-		Chef Paul's homemade meat sauce over fresh pasta with parmesan cheese and grilled flatbread.	

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.