

DAILY DRINK SPECIALS

Spicy Sundays

Stoli Hot Bloody Mary	5
House Bloody Mary	4

Mini Mondays

Domestic Mini Pitchers	5
Mini Pitchers of Red or White Sangria	6

22oz. Tuesdays

22 oz. Drafts	4
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Wine-Down Wednesdays

\$2 off Glasses of Wine

Thirsty Thursdays

Michigan Pints	3
22oz. Michigan Beers	4

Five-Dollar Fridays

Long Islands & Long Beaches	5
Adult Lemonades	5

Supersized Saturdays

22 oz. Bottles of Bud Light	4
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BEVERAGES

*Free refills not offered

Pepsi	\$2.5	Iced Tea	\$2.5
Tropicana Lemonade	\$2.5	Herbal Tea	\$3
Ginger Ale	\$2.5	*Hot Chocolate	\$3
Diet Pepsi	\$2.5	*Chocolate Milk	\$2.5
Caffeine Free Diet Pepsi	\$2.5	*White Milk	\$2.5
Mountain Dew	\$2.5	Coffee	\$3
Sierra Mist	\$2.5	*Evian	\$3.5
Dr. Pepper	\$2.5	*Perrier	\$3.5
*Red Bull Energy Drink	\$4	*Sprecher's Rootbeer	16oz. \$3.5
*Rockstar Energy Drink	\$4		22oz. \$4.5

APPETIZERS

TRADITIONAL or BONELESS WINGS

6 Piece \$6.99

12 Piece \$11.99

24 Piece \$19.99

Make it a Basket with Fries \$1.50

Choose your Sauce

Spicy Buffalo Garlic Parmesan Tangy BBQ

SWEET POTATO FRIES BASKET \$5.99 *gf*

With Honey Mustard

Substitute with Entrée \$2

ONION PETALS \$7.99

With Red Pepper Mayonnaise

Substitute with Entrée \$2

GP TORTILLA CHIPS \$4.25 *gf*

House Made Tortilla Chips Served with Chef's Four Pepper Salsa

BBQ CHICKEN NACHOS \$10.99

*BBQ Pulled Chicken, Mozzarella & Gouda Cheeses, Jalapenos,
Red Onions Piled on Top of Tortilla Chips*

SPINACH DIP \$8.99 *gf without Naan*

Served with Tortilla Chips and Naan Bread

GARLIC FLATBREAD \$6.99

*Naan Bread Topped with Roasted Garlic Butter and
Herb Cheese Blend, Served with Marinara*

gf = Gluten Free Item, fried in the same oil as items with Gluten
Naan Bread contains Gluten

18% GRATUITY WILL BE ADDED FOR GROUPS OF SIX OR MORE
NO SEPARATE CHECKS FOR GROUPS OF 6 OR MORE

SOUPS & SALADS

HOUSE MADE SOUPS

Cheddar Ale or
Soup of the Day

Cup \$3.75 Bowl \$4.25 Cup with Entree \$2.75

BRUSCHETTA HOUSE SALAD \$7.99

Half \$5.99 with Entrée \$2.75

*Romaine Lettuce, Cherry Tomatoes, Manchego Cheese, and
Homemade Focaccia Croutons Served with a side of Bruschetta Vinaigrette*

Add 5 oz. **Grilled Chicken Breast** \$3.50 Add 4 oz. **Salmon Filet** \$5.50

CAESAR SALAD \$7.99

Half \$5.99 with Entrée \$2.75

*Romaine Lettuce Tossed in Caesar Dressing,
House Made Focaccia Croutons & Manchego Cheese*

Add 5 oz. **Grilled Chicken Breast** \$3.50 Add 4 oz. **Salmon Filet** \$5.50

GREEK SALAD *gf* \$8.99 Half \$5.99

*Romaine Lettuce, Feta Cheese, Cucumbers, Red Onions,
Kalamata Olives and Tomatoes*

Tossed with Lemon Oregano Vinaigrette

Add 5 oz. Grilled Chicken Breast \$3.50

ASIAN SALAD \$9.99

*Roasted Sliced Chicken Breast, Romaine Lettuce, White & Red Cabbage,
Shredded Carrots, Peanuts, Green Onions and Sesame Seeds
Drizzled with Peanut-Ginger Dressing*

BLACK & BLEU \$12.99

Romaine Lettuce Topped with a 4 oz. Grilled Sirloin, Bacon, Bleu Cheese Crumbles,
Red Onion Topped with a Fried Egg
Served with your Choice of Dressing*

DRESSINGS

*Ranch, Bruschetta Vinaigrette, Oil & Vinegar, Italian, The Hotel Kitchen 'Herbette' Dressing *gf*
Peanut-Ginger, Bleu Cheese, Fat-Free French, Honey Mustard *gf*, Lemon Oregano Vinaigrette *gf**

gf = **Gluten Free Item, fried in the same oil as items with Gluten**

*Cooked to Order

CONSUMING RAW OR UNDERCOOKED MEAT, SHELLFISH AND EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

CREATE YOUR OWN PIZZA

Hand tossed Pizza Dough topped with a Herbed Cheese Blend

Pick your sauce and your choice of two toppings, additional toppings .75¢ each

7" Personal Pizza \$7.99 12" Pizza \$11.99

Sauces

Marinara
Creamy Pesto
Herbed Olive Oil
Tangy BBQ

Cheeses

Smoked Gouda
Feta

Meats

Pepperoni
Italian Sausage
Ham
Bacon
Pulled Chicken

Veggies

Jalapenos
Kalamata Olives
Green Olives
Mushrooms
Red Onions
Green Peppers
Tomatoes
Banana Peppers

BASKETS

Served with French Fries

REUBEN \$8.99

Choose **Smoked Turkey** or **Corned Beef**,
House Made Sauerkraut, Swiss & Thousand
Island Dressing on House Made Rye

TOWER CLUB \$8.99

Turkey, Ham, Bacon, Lettuce, Tomato
& Mango Chutney Mayo on House Made
Tomato Basil Bread

FISH & CHIPS \$9.99

Two 3oz Beer Battered Cod Filets with
French Fries & House Made Tartar Sauce

CHICKEN TENDERS \$9.50

Four Tenders with Ranch, Honey Mustard or
Bleu Cheese Dressing

Toss them in your Favorite Sauce:

Spicy Buffalo Garlic Parmesan Tangy BBQ

MELTS \$8.99

On a Sourdough Roll

Served with French Fries

ITALIAN CHICKEN

Roasted Garlic Basil Spread, 5 oz. Chicken
Breast, Capicola Ham, Provolone
& Banana Peppers

PESTO PORTABELLA

Creamy Pesto Sauce, Portabella
Mushrooms, Spinach, Tomatoes &
Mozzarella

POT ROAST

Shaved Pot Roast Topped with Provolone,
& Caramelized Onions

Served with a side of Au jus

Substitute Onion Petals or Sweet Potato Fries \$2

BUILD YOUR OWN BURGER* \$9.50

***8oz Black Angus Beef Burger is served with
Lettuce, Tomato, Red Onion, Pickle Slices & French Fries*

Includes two of the following toppings / each additional topping .75¢

*Green Olives
Bell Peppers
Jalapenos
Banana Peppers*

*Sautéed Onions
Sautéed Mushrooms
Bacon
Fried Egg \$1.99*

*Bleu Cheese Crumbles
American
Swiss
Provolone*

ANGUS SLIDERS

Angus Beef Sliders topped with BBQ Butter served with French Fries

Single \$5.99 Double \$7.99 Triple \$9.99

Add Cheese .75¢

PASTA

THROWBACK MAC \$8.99

*Creamy Aged White Cheddar Sauce over Cavatappi Pasta
Topped with Buttered Herb Bread Crumbs*

BUFFALO CHICKEN MAC \$11.99

Our Throwback Mac spiced up with Buffalo Chicken, Bacon and Bleu Cheese Crumbles

Add a House or Caesar Salad or Cup of Soup for \$2.75 or Substitute \$1.75

**Cooked to Order*

**CONSUMING RAW OR UNDERCOOKED MEAT, SHELLFISH AND EGGS
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**** Make it Gluten Free without the Bun **Cooked in the same oil as items with Gluten**

ENTREES

Add a House or Caesar Salad or Cup of Soup for \$2.75 or Substitute \$1.75

FISH TACOS \$10.99

*Seared Tilapia, Cabbage, Onion, Carrot Slaw and Cilantro Lime Sour Cream
On Two Flour Tortillas served with Tortilla Chips and Salsa*

SOUTHWEST QUESADILLA \$9.99

*Jalapeno Cheese Tortilla loaded with Chicken, Black Beans, Corn, and Queso Fresco
Drizzled with Lime Cilantro Sour Cream Served with Salsa*

NEW YORK STRIP STEAK* *gf* \$24.99

*Grilled 12 oz. Steak served with Garlic Green Beans and
Smashed Red Skin Potatoes Topped with Herbed Butter*

CHICKEN DINNER* *gf* \$14.99

*Two 5 oz. Grilled Chicken Breasts served with Garlic Green Beans and
Smashed Red Skin Potatoes Topped with Herbed Butter*

SEARED SALMON* *gf* \$16.99

*Seared Salmon served with Garlic Green Beans and Smashed Red Skin Potatoes
Topped with Herbed Butter*

SIDELINES

French Fries	3.99** <i>gf</i>
Garlic Green Beans	2.99 <i>gf</i>
Smashed Red Skin Potatoes	2.99 <i>gf</i>
Cottage Cheese	1.99 <i>gf</i>
Apple Sauce	1.99 <i>gf</i>
Extra Dressings	.75¢

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KID'S MENU \$5.99

ALL KID'S MEALS SERVED WITH A BEVERAGE
12 & UNDER

KRAFT® MAC 'N CHEESE

CHICKEN TENDERS WITH FRIES

KIDS PIZZA WITH TWO TOPPINGS

SLIDER AND FRENCH FRIES

KID'S SUNDAE \$1.99



DESSERTS

PEANUT BUTTER PIE \$5.99

Rich Peanut Butter Mousse, Reese's Peanut Butter Cups®, Graham Cracker Crust & Whipped Cream

NEW YORK CHEESECAKE \$6.99

Served with Berry Sauce & Whipped Cream

WARM SWEET POTATO CRUMBLE \$6.99

Sweet Potato Cobbler and White Cake baked

With a Pecan Crumble Topped with

Vanilla Ice Cream

ROOTBEER FLOAT \$5

Two Large Scoops of Vanilla Ice Cream with Sprecher's Caffeine-Free Draft Rootbeer

CHEWY GOOEY CHOCOLATE BROWNIE \$6.99

Warm Brownie

Drizzled with Chocolate & Caramel Sauce

Served with Vanilla Ice Cream

ICE CREAM SUNDAE \$4.50

Two Large Scoops of Vanilla Ice Cream with your Choice of Caramel, Chocolate, or Berry Sauce Topped with Whipped Cream