

The Grill Room

at Clearbrook
CASUAL FOOD AND DRINKS

-Cracker Crust Pizza-

Sirloin & Bleu Cheese Pizza

Caramelized Onion, Bleu Cheese Emulsion, and thin-sliced Beef strips \$8.95

Bistro Pizza

Oven-roasted Artichokes, Sun-dried Tomatoes, Herbed Olive Oil, Feta \$8.50

Pizzeria Pizza

Pepperoni, Green Pepper, Mushroom, Onion, Red Sauce, Fresh Oregano, and Monterey Jack Cheese \$8.50

Thai Chicken Pizza

Thai Sesame Sauce, Broccoli, Julienned Carrot, Grilled Chicken, and light cheese topping \$10.50

-Small Plates-

Smoked Whitefish Pale Ale Dip

In-house smoked, with crispy fresh Pita Chips \$7.50

Smoked Turkey & Onion Quesadilla Short Plate

with Monterey Jack Cheese, Grilled Onions, Mango Salsa, and Cilantro Sour Cream \$6.75

Grilled Chicken & BBQ

Spring Rolls

with Basil & Cucumber, Pickled Cabbage, and Peanut Chili Dipping Sauce \$6.95

Chicken Liver Paté

with Stone Ground Mustard and Crisp Crustini \$6.75

Tortellini Toss

warmed Tortellini in hot Herbed Cheese Sauce with Prosciutto and Garden Chive \$6.95

Grilled Marinated Skirt Steak with Salsa Verde

Onion, Beer, and Lime marinade, on Focaccia Toast with Piquante Pepper, Cipollini Onion, and Spicy Carrots \$8.95

Tonight's Soup

always house-made \$3.95 CUP \$5.50 BOWL

-Salads & Entrée Salads-

Grill Room Side Salad

our Oil & Vinaigrette Mixed Green Salad portioned in the pantry \$2.95 Add Bleu Cheese Crumbles \$1.50

Chilled Chicken Asian Salad

Grilled Chicken Breast, tossed Romaine, Sesame Vinaigrette, Mandarin Orange, Tomato, Cashews, Crunchy Wonton Noodles \$10.95

Caesar Salad Platter* \$7.25

With Grilled Chicken Breast \$9.25
With Grilled Salmon \$11.95
With Petite Beef Filet \$17.95

Marinated Skirt Steak Salad

Tender marinated chilled Beef Skirt Steak, mixed greens, Balsamic Vinaigrette, Roasted Garlic Cloves, Onion, Poblano & Piquante Peppers, Carrot, and Grated Romano \$11.95

Grill Room Bread & Salad Dinner

for those who just want salad and bread, with refills \$5.50

Dinner Specialties

featuring "Eleven at Ten!"

These COMPLETE DINNERS include our complimentary Family-style Salad Bowl and a slice of warm House-made Sour Dough Bread

Beef Dinners

Braised BBQ Beef Short Ribs

Oven braised and finished, sauce on the bottom, with tonight's vegetable and starch \$16.95

Beef Bourguignonne

Red Wine braised Beef with Mushrooms and Pearl Onions over buttered Egg Noodles \$10

12 Oz. Grilled Top Sirloin Steak*

Choice beef Coulotte cut, flame-grilled to your doneness, with vegetable & tonight's starch \$16.00

Roast Prime Rib Dinner*

a 12 oz cut of Prime Rib, Au Jus and Horseradish Sauce, served to your doneness with tonight's starch and fresh vegetables \$17.95

Char-grilled Petite Beef

Tenderloin Filet*

grilled to order, with tonight's vegetable and starch \$17.95

Braised Corned Beef Brisket

Marinated Braised Beef Brisket, larger and leaner, with Braised Red Cabbage, fresh Herb Spaetzle, and Au jus \$12

Four-Grain Ground Beef Meatloaf

Rolled Barley, Wheat, Oats, & Rye ... with Roasted Tomato Sauce, starch and vegetable \$10

Chicken & Fish Dinners

Fire-Roasted Half Chicken

a bone-in Chicken half, herb-olive oil basted, flame-grilled, with tonight's starch & vegetables \$10

Griddled Canadian Walleye

our famous Walleye served open-face on grilled Focaccia with Tartar Sauce and Fries \$18.25

Mushroom Chicken Ziti Pasta Toss

Ziti and Mushrooms sauteed in White Wine, Onion & Garlic, with Grilled Chicken Breast, Sun-dried Tomato Pesto, & Parmesan \$10

Pan-seared Atlantic Salmon Croquettes

over Sesame Brown Rice, with Vegetable Slaw and Cucumber Yogurt Relish \$10

Roast Chicken Breast & Herb Rice

Oven-roasted wing-on chicken breast over savory herbed Brown Rice with Broccoli and light Chicken Gravy \$10

Grilled FRESH Petite Salmon

healthy and heart-smart, seasoned and char-grilled, with tonight's fresh vegetables & Potato \$12.00

Baked Fresh Lake Whitefish

Caperberry Aioli Encrusted boned filet, oven-baked, with tonight's fresh starch and vegetables \$10

Cajun Salmon Cake Platter

our extra large cake pan-seared in New Orleans spices, with Crawfish Étouffée, Chilled Vegetable Slaw, and seasoned Red Beans & Rice \$12.50

June 2007

Pasta and Pork Dinners

Meaty Bolognese Lasagna

Italian Sausage, Ground Beef Tenderloin, Ground Pork, tender Pasta, Bolognese-style, with tonight's fresh vegetables \$12.50

Slow-Roasted Sweet & Sour Pork

With Water Chestnuts, Onion, Green Bell Peppers, Pineapple, and Cashews, over Steamed LOW CARB BROWN RICE \$10

House-made Vegetable Lasagne

Grilled Portobello Mushrooms, Roasted Peppers, Sliced Squash, tender Pasta, and rich, meatless Marinara Sauce \$10

Sausage & Kraut

Oversized Polish Sausage & Caraway Sauerkraut with Chicken Gravy, tonight's vegetable and starch \$10

Veggie Ziti Pasta Toss

Ziti and Mushrooms sauteed in White Wine, Onion & Garlic, Sun dried Tomato Pesto, & Parmesan \$10

Apple Brandy Pork Chop

French cut Bone-in Chop pan-seared with Brown Sauce, plus vegetable & starch \$15

-Sandwiches-

The Brook Burger*

Half-pounder on a grilled Wheat Bun, with grilled Onions, American Cheese, & Curly Fries \$7.25

Barbeque Pork Triple Slider

with Chilled Sweet & Sour Cabbage on three toasted mini-buns, Vegetable Slaw & Curly Fries \$7.95
Two Sliders Solo \$5.50

Prime Rib Open-Face Sandwich*

To your doneness, on grilled Focaccia Bread with Shoestring Onions, Au jus, Horsey Sauce, and Curly Fries \$9.25

Grilled Chicken Breast Sandwich

with Curly Fries, Caramelized Onions and Monterey Jack Cheese on a grilled French Baguette \$7.25

Smoked Turkey & Onion Quesadilla

with Monterey Jack Cheese, Grilled Onions, Mango Salsa, and Cilantro Sour Cream - full sized \$8.95
Short Plate \$6.75

Soup & Salad

A generous pantry portioned Grill Room Salad and a cup of tonight's Soup \$4.95

Greek Smoked Turkey

& Spinach Wrap

Shredded Smoked Turkey, Baby Spinach, Fetta cheese, Kalamata Olives, Carrot, Balsamic, warm in Spinach Lavash with
Curly Fries \$7.95 Without Turkey \$6.95
Half Sand \$4.25 Without Turkey \$3.75

Grilled Chicken Pita ... or ...

Grilled Mixed Vegetable Pita

Grilled Chicken Breast, Cucumber, Curried Yogurt Sauce, Carrot Chips \$7.95

Hot Stacked Italian Beef

Sliced Italian seasoned roast beef, with oven-melted cheese on a crispy Baguette roll, plus spicy Giardinera & Curly Fries \$7.95
With Red Sauce ... add 75¢
With Dipping AuJus ... add 95¢

Oven-roasted Italian Sausage

Spicy sausage with red sauce and cheese oven melted in a fresh, crispy Baguette, plus hot Giardinera and Curly Fries \$7.95

-Bar Snacks-

Pico de Gallo and Chips

FRESH house-made Salsa, FRESH fried Tortilla Chips \$3.95

Chicken Wings

deep fried, with Ranch Dressing Sauce \$4.25 BIG
\$7.50 BIGGER

Bar Cheddar Scheeze Basket

A crock of our special spreadable Cheddar, with Pretzel Nubs \$5.95

Buffalo Wings

"Spicy" deep fried wings, with Bleu Cheese Sauce \$4.75 BIG \$7.95 BIGGER

Fried Chicken Tender Basket

favorite of kids of all ages, with Ranch Dressing and Curly Fries \$5.95

Habanero BBQ Wings

"Spicy" BBQ deep fried wings, with Blue Cheese Sauce \$4.75 BIG \$7.95 BIGGER

-The Bar-

Domestic Beers

Bud, Bud Light, Bud Select, Killians, Miller Genuine, MGD Light, Miller Lite, Michelob ULTRA, Coors Light, Labatt's, O'Doul's \$2.50

Draught Beers

Smithwick's Irish	Pint \$4.25	Pitcher \$13.00
Bell's Micro Brew	Pint \$4.25	Pitcher \$13.00
Stella Artois	Pint \$4.75	Pitcher \$14.50

Import Beers Plus

Heineken, Amstel, Corona, Negra Modelo, Mike's Hard Lime & Lemonade \$3.00

Premium Imports & Micro Brews

Bass Ale, Great Lakes Edmund Fitzgerald Porter, Newcastle Brown Ale, Red Stripe Jamaican Lager, Sierra Nevada Pale Ale, St. Pauli Girl, Victory Prima Pils Pilsner \$3.50 ... and Monty Python's Holy Grail Ale 17 oz. at \$6 ... Guinness Draught 15 oz. at \$5 ... Red Bull and Ginger Beer in stock

Soda Pop ... includes a refill

Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer, Sierra Mist, Lemonade, Ice Tea

Bottled Waters

Pellegrino Sparkling Mineral \$2.75 Aquafina \$1.75

WINE - Premium House Pours by the GLASS

Pinot Noir	Merlot	Cabernet	Malbec	Shiraz	Pinot G
Chardonnay	White Zinfandel	\$4.50	See our WINE LIST for		

-Desserts-

Our Dessert Tray items are all about \$5 or so. And ALL house-made ... here! Our Mackinac Fudge Sundae is Three Scoops with the famous "Stolen Recipe" sauce (at \$5.95 or \$3.95 for one scoop). And don't forget a MUG ROOT BEER FLOAT (\$4.95) or Fantasy ICE CREAM DRINKS like a Hummer or Velvet Hammer!

Clearbrook uses "Trans-Fat Free" deep frying oils