

PIZZA

The Famous Coral Gables Pizza

Thin crust, round pizza with homemade sauce and fresh topping.

Build your favorite!

14" Cheese Pizza 13.50

Choose from the following for just \$1 each item:

Italian Sausage	Green Pepper	Tomato
Pepperoni	Ham	Onion
Black Olives	Green Olives	Bacon
Ground Beef*	Pineapple	Anchovies
	Mushrooms	

WINE LIST

House Wines by the Glass

Piesporter Michelsberg, Karl Heinz	6.00
Semi-Dry Riesling, Chateau Grand Traverse (MI)	7.50
White Zinfandel, Nathanson Creek	6.00
Pinot Grigio, Bella Sera	7.00
Chardonnay, Nathanson Creek	6.00
Chardonnay, Meridian	7.50
Chardonnay, Kendall Jackson	8.50
Pinot Noir, Redwood Creek	7.50
Merlot, Nathanson Creek	6.00
Merlot, Red Rock (California)	7.50
Shiraz, McWilliams (Australia)	7.50
Cabernet Sauvignon, Nathanson Creek	6.00
Cabernet Sauvignon, Black Swan	7.50

Wines by the Bottle

White

Semi-Dry Riesling, Chateau Grand Traverse (MI)	22.00
White Zinfandel, Beringer (CA)	20.00
Pinot Grigio, Ecco Domani (Italy)	22.00
Chardonnay, Meridian (Santa Barbara)	24.00
Chardonnay, Frei Brothers Select (California)	27.00
Chardonnay, Kendal Jackson	28.00

Red

Pinot Noir, Esser Pinot Noir (California)	28.00
Merlot, Red Rock (California)	24.00
Merlot, Coppola Diamond (California)	28.00
Shiraz, McWilliams Hanwood Estate (Australia)	23.00
Zinfandel, J. Vidal Fleury Cote-du-Rhone (France)	26.00
Cabernet/Pinotage, Sebeka (South Africa)	22.00
Cabernet Sauvignon, Black Swan (Australia)	21.00
Cabernet Sauvignon, L. Martini	28.00

Greek Wines

Kouros Dry Red	bottle.....21.00
	glass.....7.00
Kouros Dry White	bottle.....21.00
	glass.....7.00

Sparkling Wines

Asti-Spumante, Martini & Rossi (Italy)	7.00 Split	26.00 Bottle
Brut, Freixenet Cordon Negro (Spain)	6.50 Split	25.00 Bottle
Rosa Regale, Raspberry Spumante (Italy)	8.00 Split	

BEVERAGES

Soft Drinks 2.25	Iced Tea 2.25
Pepsi	(freshly brewed)
Diet Pepsi	Bottled Water 2.25
Lemon Lime Slice	Coffee 2.00
Mountain Dew	(regular or decaf)

Water served upon request.

Coral Gables

SAUGATUCK, MI

www.coralgablesaugatuck.com

A brief History of Coral Gables Saugatuck

It all started back in 1958 when Tom Johnson purchased the Crow bar from Dale Crow. Mr. Johnson renamed the place Coral Gables Hotel Saugatuck. For some odd reason Mr. Johnson saw great potential in owning waterfront property in West Michigan! Throughout the 60's & 70's, Coral Gables was host for many unique entertainment venues. The Saugatuck Jazz Festival was one, and numerous big name bands traveling through the Midwest would always make Coral Gables Saugatuck one of their stops. Many college aged people attending MSU and U of M called it the Ft. Lauderdale of the north. During the 80's the National Offshore Power Boat races were the big thing, developed by Mr. Johnson's son, Topper. Then, in the 90's, his other son Michael (who still leads the charge) brought television's MTV to town for a weekend filming session that helped dub Saugatuck as one of the country's finest beach resorts.

Coral Gables has now diversified to not only restaurants, bars & entertainment, but also a coffee shop and bakery. As of 2006 we even wholesale our own coffee. Coral Gables Topper O' the Mornin' Blend gourmet coffee is sold in local groceries, as well as Meijer in Holland.

So on behalf of all the Johnsons who have both owned and operated Coral Gables for just shy of 50 years, we wish you a most enjoyable experience. We encourage you to sit back and enjoy yourself and remember you are in one of the oldest liquor licensed restaurants owned by the same family, in the same location, here in Michigan.

APPETIZERS

Coral Gables Onion Blossom

An original house specialty 6.95

Spanakopita

Filo dough stuffed with a blend of ricotta and feta cheese mixed with spinach, then baked 6.95

Wings-Dings

Everyone's favorite 6.50

Tomato Mozzarella Appetizer

Fresh mozzarella cheese, sliced tomato and olive oil. Served with fresh rolls 6.95

Cheese Sticks

Served with marinara sauce 6.50

Buffalo Shrimp

Dozen breaded deep fried shrimp 6.95

Roll Basket

Basket of rolls with butter 2.95

ENTREE SALADS

Served with fresh rolls and butter.

Salad Dressings: Ranch, French, Bleu Cheese, Sweet Onion Paris.

Fat Free: Raspberry Vinaigrette, Roasted Garlic Balsamic Vinaigrette

Caesar Salad

Romaine, shredded parmesan cheese, croutons and Caesar dressing 7.95

Add Anchovies 1.00

Add Chicken 2.00

Chicken Club Salad*

Romaine with char-grilled chicken breast, bacon, tomato and shredded cheddar cheese with your choice of dressing 8.95

Spinach Salad

Fresh spinach leaves, mandarin oranges, hard boiled eggs, mushroom, bacon, and croutons 7.95

Steak Salad*

Romaine, shredded cheddar cheese, tomato, cucumber and croutons topped with sliced 8 oz. char-grilled top sirloin with your choice of dressing 13.95

Greek Salad

Gianacopolous family recipe! Romaine, Fetta Cheese, Greek olives, tomato, and cucumber tossed with vinegar-oil Greek dressing 7.95

Add Chicken 2.00

Mixed Green Salad

Romaine greens, tomato, cucumber, and croutons, with your choice of dressing 3.95

SANDWICHES

Served with French Fries (substitute sweet potato fries 1.50)

French Dip

Thinly sliced roast sirloin with melted swiss cheese on turano roll with a cup of au jus 8.75

Philly Cheese Steak Sandwich

Thinly sliced roast sirloin with sauteed onion, green pepper, melted swiss cheese on turano roll with au jus 8.95

The Burger 1/2 Pound*

1/2 pound fresh ground round with lettuce on a whole wheat bun 7.95

Gable Burger*

1/2 pound fresh ground beef with cheddar cheese, bacon, lettuce and tomato on a whole wheat bun 8.95

Chicken Sandwich

Char-grilled chicken breast, lettuce on a whole wheat bun 8.50

Chicken Caesar Sandwich

Char-grilled chicken breast with Caesar dressing, parmesan cheese and lettuce on a whole wheat bun 8.75

Grilled Greek Panini

Ciabatta Bread, grilled red pepper, turkey, swiss cheese and feta cheese 8.95

Portabello Mushroom Sandwich

Portabello mushrooms sauteed with garlic and herbs and topped with melted Swiss cheese, served on a whole wheat bun 8.75

Perch Sandwich

Lightly floured and golden fried with lettuce and a side of tartar.

Served on a whole wheat bun 8.95

Coral Gables Club Sandwich

Triple decker, turkey, bacon, cheddar cheese, lettuce, tomato, and mayo 8.95

Veggie Wrap

Broccoli, onion, tomato, rice pilaf, black olives, green peppers & sweet onion dressing, wrapped in a spinach herb tortilla 7.95

BLT&T Wrap

Bacon, lettuce, tomato and turkey, shredded cheddar cheese, lettuce with ranch dressing in a spinach herb tortilla 8.95

Add Cheddar or Swiss cheese .50

Tomato available upon request.

*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Note: Parties of six or more must be on one check, and an 18% gratuity added.

Water served upon request.

We fry in 0 trans fat shortening.

DINNER ENTREES

Choice of mixed green salad or caesar salad. All entrees served with fresh rolls and butter

Add Sauteed Mushrooms 2.50

Fresh Canadian Whitefish

Broiled, served with rice pilaf 15.95

Stuffed Rainbow Trout

Broiled, stuffed with crab meat, served with rice pilaf 17.95

Salmon

8oz. salmon brushed with olive oil & dill, baked on a cedar plank, served with rice pilaf 16.95

Fresh Lake Perch

Lightly floured and golden fried, served with rice pilaf 17.95

Shrimp Scampi

Ten medium-large shrimp sauteed with butter and a hint of garlic, served with rice pilaf 17.95

Barramundi

Mild Australian fish prized for its sweet buttery taste and delicate texture. Baked with lemon butter, served with rice pilaf 10.95

French Cut Bone-In Chicken Breast

French cut chicken breast, corn bread stuffing, served with rice pilaf 15.95

Chicken Marsala

Two 5 oz. boneless chicken breasts sauteed with mushrooms in wine. Finished with demi-glace and served with rice pilaf 15.95

Chicken Parmesan

One 5oz. chicken breast sauteed in olive oil, topped with marinara and fresh mozzarella served with linguine noodles 9.95

The Original "Coral Gables" One Pound Chop

Marinated overnight in our original recipe BBQ sauce, slow roasted to perfection, served with baked potato. 17.95 *Saturday Only*

Barbecue Baby-Back Ribs

Tender baby back ribs glazed in our original recipe BBQ sauce, served with baked potato. Half 12.95 Full 19.95

Top Sirloin*

8 oz. cut char-grilled, served with baked potato. 15.95

Ball Tip Sizzler*

6oz. char-grilled, served with baked potato. 9.95

Filet*

8oz. char-grilled, served with baked potato. 24.95

Bone-In Kansas City Strip*

14oz. char-grilled, served with baked potato. 19.95

SIDES

French Fries 2.75

Sweet Potato Fries 3.75

Baked Potato 2.75

Rice Pilaf 2.75

Fresh Vegetables 2.75

Corn Bread Stuffing 2.75

PASTA & SAUTE

Choice of mixed green salad or caesar salad. All entrees served with fresh rolls and butter.

Mediterranean Linguine

Fresh linguine tossed with sauteed mushrooms and green onions in an authentic Italian tomato sauce with fresh basil, garlic and parmesan cheese 12.95

Pasta Florentine

Fresh parppardelle tossed with sauteed spinach, tomato, onion and mushrooms in a light creamy cheese sauce 13.95

Pasta Parppardelle

Fresh Parppardelle tossed with sauteed portabello mushroom, romano cheese and Italian tomato sauce. 14.95

Spaghetti with tomato sauce

9.95

Spaghetti with meat balls

11.95

Add Chicken 3.00

Add Shrimp 6.00

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Pizza on back