



FIRST BITE

Charcuterie Board	16
Chive white cheddar, smoked cheddar, smoked gouda, fontina, goat cheese, giardiniera, prosciutto, hot capicola, salami, stone mustard, blueberry chutney, flatbread crackers	
Beet & Goat Cheese Tower <i>GF</i>	11
Roasted beets, goat cheese, olive oil, balsamic glaze	
Calamari	13
Lightly breaded, flash fried, rings and tentacles, lemon wine cream sauce, capers, tomatoes, grilled baguette	
Midtown Mussels	13
Herb butter, garlic, white wine, lemon, baguette points	
Steak Tips	14
Cajun seared, demi-glaze, baguette points	
Smoked Wings <i>GF</i>	10
Whole wing, dry rubbed	
Southern Style Chicken Tenders	11
Hand breaded, crispy chicken breast tenders	
Pulled Pork Poutine	12
House-cut fries, smoked gouda, caramelized onions, peppercorn gravy	
Ahi Tuna <i>GF</i>	12
Seared med-rare sushi grade tuna, Cajun ginger seasoning, wasabi aioli	
Buffalo Cauliflower	7
Hand Breaded, fried, house buffalo sauce, blue cheese	
House-made Onion Rings	7
Chipotle dipping sauce	
House-made Seasoned Chips N' Dip <i>GF</i>	6
Baked Onion Soup	6
White Chicken Chili	7

BURGERS & MORE

All Burgers and Sandwiches are served with lettuce, tomatoes, house-made chips & Cheryl's Slaw

BURGERS: Fresh Daily from Fairway Meats, Brisket blend, 1/3 lb. burger patty

Add additional 1/3 lb. patties \$3 each

Substitute a Gluten Free Bun to any sandwich (2 net carbs) \$ 2

Boblo Burger	12
candied cajun bacon, caramelized onions smoked gouda, brioche bun	
West Coast Burger	11
Guacamole, pickled red onions, Fontina cheese, brioche bun	
Hell-Fire Burger	11
Ghost pepper jack, spicy giardiniera, siracha aioli, brioche bun	
Basil Gorgonzola Burger	12
Fresh basil chiffonade, gorgonzola, brioche bun	
GrillePub Plain Burger	8
Add cheese choices: smoked or white cheddar, fontina, smoked gouda, bleu, shredded mozzarella, american	
Mesquite Grilled BBQ Turkey Burger	12
Char-grilled, cajun bacon, mushrooms, smoked cheddar BBQ sauce, grilled ciabatta roll	
Impossible Burger <i>Vegetarian, Vegan</i>	14
Meatless patty, 100% plant based, grilled brioche bun	
Salmon Burger	14
Salmon Patty, lemon caper remoulade, grilled brioche bun	
Grilled Chicken Club Sub	12
Sliced grilled chicken breast, candied cajun bacon fontina cheese, pesto mayo, grilled hoagie roll	
Cod Roll	10
Beer-battered cod, horseradish remoulade, grilled hoagie roll	
Reuben Sandwich	9
Shaved corned beef brisket, sauerkraut, swiss cheese, 1000 Island, grilled deli rye	

GREENS

House Salad <i>GF, Vegetarian</i>	8
Mixed greens, cucumber, cherry tomatoes, red onions, shredded carrots, shaved parmesan cheese, lemon olive oil vinaigrette	
Spinach Salad <i>GF</i>	12
Baby spinach, candied cajun bacon, poached pears, fresh mozzarella, pickled red onion, balsamic vinaigrette	
Antipasti Salad <i>GF</i>	12
Mixed greens, capicola, salami, olives, red onion, tomato, pepperoncini, fontina cheese, shaved parmesan, house Italian vinaigrette	
Caprese <i>GF, Vegetarian</i>	10
Fresh mozzarella, basil, tomatoes, balsamic drizzle	
Detroit Cherry Chicken Salad <i>GF</i>	14
Mixed field greens, pecans, dried cherries, gorgonzola cheese, pickled red onions, house vinaigrette	

MAIN EATS

All Entrées are served with Cheryl's Cole Slaw

Hanger Steak N' Frites	19
Marinated grilled hanger steak, house-cut fries, peppercorn sauce	
Filet Mignon <i>GF</i>	23
6 oz Filet, demi-glaze, garlic whipped mashed	
Braised Short Ribs	18
Stout braised short ribs, garlic whipped mashed, pan sauce gravy	
Bacon-Tomato Basil Pork Chop	17
12 oz Center-cut bone in Chop, bacon-tomato basil relish, roasted vegetable medley	
Slow Roasted Pulled Pork <i>GF</i>	14
In-house smoked pulled pork, house-cut seasoned fries	
Bourbon Chicken	16
Buffalo Trace Bourbon cream sauce, mushrooms, basil, garlic whipped mashed	
Peach Glazed Grilled Chicken	15
Grilled chicken breasts, peach jalapeno glaze, zucchini noodles	
Fish & Chips	14
Beer battered cod loins, house-cut seasoned fries	
Whitefish Almandine	18
Toasted almonds, lemon butter sauce, cherry pecan rice pilaf	
Raspberry Salmon <i>GF</i>	18
Raspberry BBQ glaze, cherry pecan rice pilaf	
Award-Winning Macaroni N' Cheese	14
Penne pasta noodles, rich creamy cheese sauce, toasted bread crumbs	
Michigan Cherry Chicken Pasta	16
Penne pasta, dried Michigan cherries, fresh spinach, white wine cream sauce	
Pasta Primavera <i>Vegan, Vegetarian</i>	14
Penne pasta, cherry tomatoes, spinach, zucchini, onion, garlic, mushrooms, extra virgin olive oil, red pepper flakes	
Shrimp Pasta	18
Sautéed shrimp, prosciutto, capers, golden raisins, garlic, onion, red pepper, basil, olive oil, white wine tomato sauce, linguine pasta, toasted breadcrumbs	

SIDE KICKS

Macaroni N' Cheese	6
Sweet Potato Fries <i>GF</i>	5
House-cut Seasoned Fries <i>GF</i>	5
Bacon Brussel Sprouts <i>GF</i>	6

"Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses."



AROMATIC WHITES & BLUSHES *GLASS BOTTLE* **CABERNET SAUVIGNON** *GLASS BOTTLE*

Chateau Ste Michelle, Riesling, WA	8	30	14 Hands	7	26
Primo Amore, Moscato, Italy	8.5	32	Drumheller, Columbia Valley, WA	8	30
Mezzacorona, Pinot Grigio, Italy	11	42	J Lohr, "Seven Oaks", Paso Robles, CA	11	42
Sauvion, Vouvray, Loire Valley, France		37	Summer's Estate, Napa, CA		49
Angove, Nine Vines, Moscato, SE Australia	10	38	*Oberon, Mondavi, Napa, CA	14	54
Ca'Montini, Pinot Grigio, Aldige, Italy	10.5	40	*Ghost Pines, Napa, Sonoma, CA		58
Fleur du Prairie, Rose, France	11.5	44	*Hands of Time, Red Blend Napa, CA (seasonal)		72
Kim Crawford, Sauvignon Blanc		58	*Caymus Napa, CA		150

SAUVIGNON BLANC *GLASS BOTTLE*

Hay Maker, Marlborough, New Zealand	10	38
Le Coeur Rein, Sauvignon Blanc, France	11	42
SIMI, Sauvignon Blanc, Sonoma, CA	11.5	43
*Grieve, Napa, CA		68

MERLOT *GLASS BOTTLE*

Columbia Crest, H3, Horse Heaven Hills, WA	9.5	30
*Emmolo by Caymus, Napa, CA	16	62
J Lohr, Paso Robles, CA	11	46
*Roth Estate, Sonoma, CA		68

CHARDONNAY *GLASS BOTTLE*

Tormaresca, Puglia IGT, Italy	8	30
Angeline, Sonoma, CA		34
Chateau Ste Michelle, WA	9	34
Storypoint, Mendocino, Ca		36
Meiomi Central Coast, CA	11	42
*Talbot, "Kali Heart", Monterey, CA		52
*Sonoma-Cutrer		54

PINOT NOIR *GLASS BOTTLE*

Montpellier, Napa, CA	8	30
*Benton Lane, Willamette Valley, OR		68
*Josh Cellars, Napa, CA	14	54
Meiomi, Monterey County, CA	12	46

CHAMPAGNE & SPARKLING *GLASS BOTTLE*

La Marca, Prosecco, Italy, 187ml (split)	8
Poema, Cava, Spain	10 40
*Veuve Clicquot Yellow Label, France	125
*Dom Perignon, Champagne, France	295
Mia Dolce Moscato d' Asti, Piedmont, Italy	38

SPECIALTY REDS *GLASS BOTTLE*

Trivento Reserve, Malbec, Mendoza, Argentina	8	34
Tormaresca, "Neprica", Puglia, Italy		35
* The Prisoner Wine Company, Red Blend, Napa		92
Predator, Old Vine Zinfandel, Lodi, CA	9.5	36
Catena, Malbec, Mendoza, Argentina	12	46
* Luis Righetti Amarone, Italy		85
* Castiglion del Bosco, Brunello di Montalcino, Italy		105

Join us at our sister restaurant!

Detroit Fish House
 51195 Schoenherr Road
 Shelby Twp. 48315
 586.739.5400

GIVING BACK TO OUR COMMUNITY

*Every bottle sold Detroit Grille House will donate \$1 to "Goodwill Industries of Greater Detroit".
 This is a non-profit that assisted owner, Cheryl Steinhurst, while growing up.
 Goodwill Industries of Greater Detroit 3111 Grand River Ave., Detroit MI 48208 www.goodwilldetroit.org