

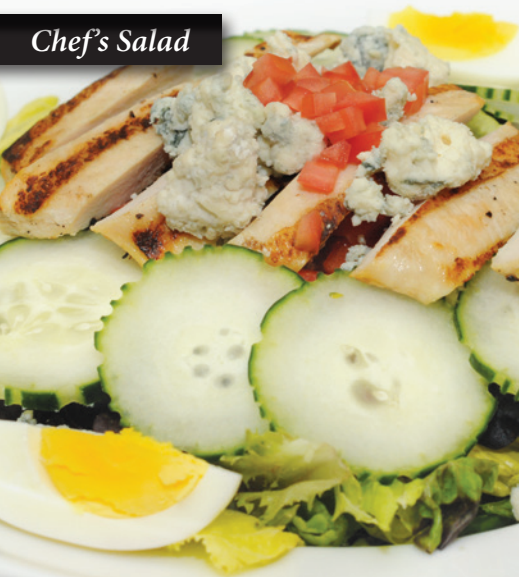
GOLDEN GLOW BALLROOM

Restaurant and Bar

Fried Cheddar Risotto



Chef's Salad



Chopped Brisket Burger



APPETIZERS

PESTO FOCACCIA

A flat oven-baked Italian bread smothered in basil pesto, covered in mozzarella cheese and baked to golden brown, then finished with fresh bruschetta - 6

CRAB CAKE STUFFED PORTABELLA

A grilled portabella mushroom stuffed with pan roasted onions, peppers, and crabmeat, topped with mozzarella cheese, then baked to a golden brown, served over parmesan cream sauce - 7

FRIED CHEDDAR RISOTTO

Creamy risotto fried in a panko crusting and accompanied with a herb crème fraîche - 6

SOUPS AND SALADS

FRENCH ONION

Classical french soup with sweet caramelized onions hinted with Marsala wine in a house made beef broth, and gratinéed with croutons, provolone, and swiss cheese - 5

SOUP OF THE DAY

Ask your server about our soup of the day, made fresh with seasonal ingredients

Bowl - 4 **Cup** - 3

GARDEN HOUSE SALAD

Fresh mixed greens, shredded cheese, croutons, cucumbers, tomatoes and your choice of dressing - 3

SPINACH SALAD

A bed of crisp green spinach covered in Michigan sun-dried cherries, crumbled blue cheese, strawberries and candied walnuts. Served with house made ginger spiked peach vinaigrette - 8
Add grilled chicken - 3

CHEF'S SALAD

This hearty salad is topped with grilled or crispy chicken, hard boiled eggs, crumbled blue cheese, sliced cucumber, crisp bacon, diced tomatoes and cheddar cheese. Served with your choice of dressing - 10

SANDWICHES

All sandwiches served with seasoned wedge fries

HONG KONG WRAP

Grilled chicken breast with romaine lettuce and crispy lo mein noodles accompanied with black sesame mayo and wrapped in a grilled tortilla - 8

CALIFORNIA CLUB SANDWICH

Tequila lime grilled chicken, guacamole, spinach, grilled tomato, smoked bacon, and cilantro mayo served on Texas toast - 9

PHILLY WRAP

Your choice of grilled chicken or shaved ribeye steak with caramelized red onion, bell pepper, and provolone cheese wrapped in a grilled tortilla - 8

GLOW COD SANDWICH

Deep fried cod served on a toasted herb focaccia with a tangy pineapple-bell pepper coleslaw and sriracha aioli - 9

CHOPPED BRISKET BURGER*

Chopped beef brisket and ground chuck blended together in a half pound patty, then grilled to your desired temperature and topped with your choice of items. Served on a toasted ciabatta bun with lettuce, tomato, onions and a side of garlic mayonnaise - 9

~Add-ons~

\$.50 Items - Pesto, Swiss, Cheddar, American, Blue Cheese, Mushrooms, Guacamole,

\$1 Items - Smoked Bacon, Black Forest Ham, Haystack Onions, Fried Egg, Chorizo

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

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ENTRÉES

FETTUCCINE ALFREDO

Rich garlic and parmesan cream sauce tossed with fettuccine and served with grilled garlic bread and garden salad - 12

Add-ons

Broccoli \$2

Grilled Chicken \$3

Grilled Shrimp \$6

Carbonara - Black Forest Ham, Bacon, and Peas \$2.50

SIRLOIN*

8oz. culotte cut sirloin steak grilled with garlic and sea salt, and topped with sherried mushrooms - 14

FILET MIGNON*

8oz. choice cut filet mignon grilled with garlic, sea salt, and complemented with a maitre d'hotel butter - 28

Steak Add-Ons

Grilled Shrimp \$6

Blue Cheese \$2

Portabella Mushrooms \$3

Caramelized Onions \$2

Bacon \$2

BLACK SESAME PORK TENDERLOIN*

Grilled pork tenderloin bathed in a house made black sesame teriyaki butter - 15

HONEY NUT STUFFED CHICKEN

Grilled chicken breast stuffed with pecans and walnuts, with a root beer bacon butter - 14

PARMESAN CRUSTED CHICKEN BREAST

Complemented with a roasted red pepper cream - 13

ORANGE GINGER GLAZED SALMON

Baked on a cedar plank and garnished with crispy leeks - 16

MICHIGAN LAKE PERCH

Lightly dusted fillets fried to a golden brown - 17

Entrées served with your choice of two sides, excludes pasta entrées

Seasoned Wedge Fries • Garlic Mashed Potatoes • Sweet Potato Fries • Roasted Red Skins

Baked Potato (make it loaded for additonal \$1) • Grilled Asparagus • Steamed Broccoli

Sautéed Squash and Zucchini • Wild Rice Pilaf • Cup Of Soup • Garden Salad

~ Additional sides \$3 each ~

CHICAGO STYLE PIZZA

Personal

6 inch

Medium

12 inch

Large

16 inch

BARBEQUE CHICKEN

Chicken, onions and bacon doused in barbeque sauce on a bed of mozzarella cheese ...101520

SICILIAN

Fresh Italian sausage, onions, garlic and bell pepper topped with mozzarella cheese and house made sauce91520

CHICKEN ALFREDO

Fettuccini noodles tossed with a rich garlic and parmesan cream sauce, and topped with grilled chicken breast.....101621

SPINACH PESTO

Smothered in pesto and topped with mozzarella cheese, spinach, mushrooms, and fresh garlic, then covered in our house made sauce.....101520

*Medium & large pizzas available only for take-out

BUILD YOUR OWN PIZZA

6" CHEESE ONLY PIZZA.....7.....12..... 17

Toppings \$1 each

sausage, pepperoni, ham, ground beef, chicken, bacon, onion, green pepper, black olives, mushrooms, pineapple, spinach, fresh tomatoes, garlic, pesto

DESSERTS

BREAD PUDDING

Sun-dried Michigan cherries, apples and golden raisins baked with crumbled bread and a rich custard. Finished with a warm, brandy infused crème anglaise - 7

DARK CHOCOLATE TRUFFLE TORTE

Kahlua soaked dark chocolate cake crumbled into chocolate mousse and finished with dark chocolate ganache - 5

Ask about our feature dessert of the week

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