

THE GRIFFIN

APPETIZERS

Shrimp Cocktail

Jumbo Shrimp, served with grilled lemon and spicy cocktail sauce \$19

Seared Ahi Tuna

Sesame coated Ahi Tuna seared to rare and sliced. served over cucumber slices & finished with sesame and ponzu glaze with micogreens \$20

Crab Cake

Tender jumbo lump crab with mixed field greens, served with chipotle aioli \$20

Brie En Croute

Puff pastry wrapped double creme Brie with toasted almonds, medley of fresh berries and toast points. \$17

Calamari

Tender strips, lightly dusted and deep-fried to a golden crisp, served over a lemon butter beurre blanc and finished with caper and diced tomato \$20

Cajun Steak Bites

Tenderloin filet sliced and rubbed with cajun seasonings, grilled and served with sautéed mushroom and toast points \$21

SOUP & SALADS

Wild Mushroom Bisque

Wild forest mushroom blend, sherry cream and chives. \$12

Michigan Cherry Salad

A blend of romaine, spring mix and iceberg lettuce, topped with cherry tomatoes, cucumber slices, red onion, dried cherries, chopped pecans and bleu cheese crumbles. \$16

French Onion Soup

Caramelized onion, beef stock, chicken stock, fresh thyme, sherry and croutons topped with melted Swiss and provolone cheese. \$12

Wedge Salad

Iceberg lettuce, cherry tomatoes, red onion, bleu cheese crumbles, pecans, bacon w/blue cheese dressing. \$14

Steak House Caesar

Romaine Hearts, shaved parmesan, brioche croutons with house made Caesar dressing \$14

Add Chicken or Salmon to any Salad

\$8

Dressings Available- Italian, Ranch, Bleu Cheese, Caesar, Oil & Vinegar, Raspberry Vinagrette

SHAREABLE SIDES

Asparagus

\$8

Truffle Mac & Cheese

\$15

Fingerling Potato

\$10

Griffin Whipped Potato

\$8

Creamed Spinach

\$10

Loaded Baked Potato

\$8

STEAKS

Filet Mignon

6 oz /8 oz Center cut filet aged to perfection \$39
\$43

New York Strip

14 oz Tender and Flavorful cut, aged with superior marbling \$48

Ribeye

16 oz Popular and praised cut known for its rich flavor and abundant marbling \$49

Cowboy Ribeye

24 oz Short bone-in ribeye with generous marbling rich flavor \$72

The Griffin

32 oz Porterhouse, Our signature steak with a balance of flavors. the tenderness of a filet mignon and the robust flavor of a New York strip. \$89

STEAK ADDITIONS

Carmalized Onions

\$5

Garlic & Herb Butter

\$5

Lobster Tail

\$35

Mushrooms

\$5

Griffin Style

Tomato, Caper & Garlic \$5

Oscar Style

\$20

Blue Cheese Butter

\$5

Grilled Shrimp (3)

\$15

Steak Sauces on request - Wild Mushroom, Horseradish Cream, Griffin Zip, Bearnaise, Whiskey Peppercorn

CHOPS

Pork Chop

14 oz Bone-in pork chop known for its juicy tender flavor, served with warm sautéed apples \$26

Veal Chop

Bone-In Veal Chop served on a bed of mashed potatoes \$56

Lamb Chop

Single cut domestic (Colorado) Lamb, broiled and served lollipop style, tender and flavorful. served with mint pesto \$43

SEAFOOD

Crab Cake Entrée

Tender Jumbo Lump Crab Cake served Maryland style \$32

Sea Scallops

½ Pound of tender U12 dry Sea Scallops lightly dusted and pan sautéed \$41

Faroe Island Salmon

Pan Seared Faroe Island Salmon, served with baby spinach, ratatouille and balsamic \$31

Great Lakes Walleye

Fresh Michigan Walleye, served deep fried or sautéed with lemon & garlic \$29

Shrimp Scampi

5 Jumbo shrimp, pan seared with garlic, white wine & lemon \$26

Roadhouse Style Lake Perch

Fresh Michigan yellow belly lake perch, deep fried with chipotle tartare \$34

ADDITIONAL ITEMS

Pecan Chicken

2 6oz Amish raised chicken breast w/panko & pecan crust finished with wild berry sauce. \$25

Filet & Lobster Tail

6 oz center cut filet mignon and a 7oz lobster tail served with drawn butter \$65