



Dinner Menu

STARTERS & SHAREABLES

SHRIMP COCKTAIL ^{GF}

Roasted then chilled Gulf shrimp, house made cocktail sauce 14

PRETZEL BITES WITH BEER CHEESE ^{New}

Warm pretzel bites, Bass Ale beer cheese dipping sauce 11

BLEU CHEESE NACHOS ^{GF} ^V ^{New}

Fresh made blue corn tortilla chips, Green Island Danish bleu cheese, grilled portabella mushrooms, roasted red bell peppers, house made Pico de Gallo 13

SMCC CRAB CAKES

Chesapeake Bay crab, rock shrimp, house seasoned panko with rémoulade sauce and micro greens 14

FRIED GREEN BEANS

Breaded and fried, served with house made wasabi bleu cheese 10

CALAMARI ^{New}

Tempura battered calamari steak, house made rémoulade 12

LOBSTER QUESADILLA ^{New}

Lobster, dill Havarti cheese, jalapenos, grilled tortilla, lime crème fraiche and mango slaw 14

SALADS

MEADOWS CAESAR SALAD

Crisp Romaine, house made Caesar dressing, croutons, shaved parmesan cheese 12
add chicken 4, add salmon 6

TRADITIONAL COBB SALAD ^{GF}

Mixed spring lettuce, apple wood smoked bacon, grilled chicken, Green Island Danish bleu cheese, boiled eggs, avocado and fresh heirloom tomatoes 15

CAPRESE SALAD ^{GF} ^V ^{New}

Fresh mozzarella cheese, roma tomatoes and basil drizzled with extra virgin olive oil and balsamic glaze, served with warm pita bread 13

NAPA SALAD ^{New}

Fresh greens, pineapple, mandarin oranges, candied almonds, red bell peppers, chow mein noodles, poppy seed dressing 13
add chicken 4, add salmon 6

MICHIGAN CHERRY SALAD ^{New}

Mixed greens, blue cheese, toasted walnuts, red onion, dried cherries and served with Raspberry vinaigrette 13, add chicken 4, add salmon add 6

DESSERT *Ask your server*



HOUSE SPECIALTIES

All dinner entrees come with a cup of soup or a house dinner salad, bread and butter.

Upgrade to: a Caesar Salad 1, Wedge Salad 2

PAN SEARED FAROE ISLAND SALMON ^{GF} *New*

Fresh Faroe Island salmon, Jasmine rice, seasonal vegetable 26

LAKE PERCH

Flash fried lake perch, lemon beurre blanc, roasted redskin and vegetable medley 23

FISH AND CHIPS

Bass Ale battered haddock, seasoned fries, house made slaw and tarter 19, 2 piece 16

SHRIMP PICATTA ^{GF} *New*

Gulf shrimp, fresh mixed vegetables, piccata sauce, capers 23

SMCC FILET MIGNON ^{GF}

8oz center cut prime filet, whipped potatoes, fresh asparagus 32

CHICKEN AND QUINOA STIR FRY *New*

Tender chicken, fried quinoa, fresh vegetables, Asian ginger sauce 21

CHICKEN PARMESAN *New*

Breaded chicken breast, house made marinara sauce, fresh parmesan, mozzarella, and basil, angel hair pasta 22

SMCC FETTUCCHINI ALFREDO ^V

Fettuccini, house made alfredo, cremini mushrooms, artichoke hearts, heirloom tomatoes, and spinach 18
add chicken 4 add salmon or shrimp 6

BBQ RIBS *New*

Served with house made slaw & Brew City fries.
Half rack 18, full rack 22

CHICKEN MARSALA *New*

Chicken medallions, mushroom marsala wine sauce, whipped potatoes, fresh asparagus 22

SIDE DISHES

HOUSE SALAD ^{GF} ^V 5

CAESAR SALAD ^{GF} 6

BLEU CHEESE WEDGE SALAD ^{GF} ^V 7

SEASONED FRIES ^{GF} ^V 6

ONION RINGS ^V 7

STEAMED ASPARAGUS ^{GF} ^V 7

SEASONAL VEGETABLE ^{GF} ^V 6

SMCC SIGNATURE MAC & CHEESE 7