

THE MEDALIST

— bar & grille —



— APPETIZERS —

POTATO SKINS |

House made crispy Idaho potato skins topped with melted cheddar cheese and applewood smoked bacon, served with sour cream and chives 7

CHIPS WITH SALSA |

Made daily house cut corn tortillas served with fresh salsa 6
Add warm cheese 1 | Add chili con queso 2

NACHO SUPREME |

SEASONED BEEF OR BBQ PORK

Made daily house cut chips topped with seasoned beef or BBQ pork, cheddar cheese, diced tomato, red onion, lettuce & black olives 11
(Jalapeños, sour cream & salsa upon request)

SPINACH ARTICHOKE DIP

Housemade with spinach and artichokes topped with melted mozzarella cheese served with house cut tortilla chips 8

SAMPLER PLATTER

Chicken drummies, potato skins, onion rings & our house cut chips with salsa 16

— SALADS —

CAJUN CHICKEN SALAD

Romaine & iceberg blend of lettuce tossed with roasted corn, sweet peppers, red onion & Cajun spiced chicken breast topped with chipotle ranch dressing 10

CAESAR SALAD

Fresh Romaine lettuce shredded Parmesan cheese, Caesar dressing & seasoned croutons 8
Add chicken 2

CHEF SALAD

Romaine lettuce topped with ham, hickory smoked turkey, Swiss cheese, tomato, red onion, peppers, cucumbers, hard-boiled egg and cheddar, served with choice of dressing 11

GARDEN SALAD

Romaine & iceberg blend of lettuce topped with tomato, bell peppers, cheddar cheese, red onion & seasoned croutons, served with your choice of dressing 7

— SOUPS —

SOUP OF THE DAY OR CHILI

Cup 5 | Bowl 6

CUP OF SOUP & 1/2 SANDWICH COMBO

Choice of sandwich: Ham & Cheese, Turkey & Swiss, Medalist BLT or Grilled Cheese 10

— BASKETS —

CHICKEN DRUMMIES

Crisp with choice of buffalo, BBQ, Parmesan garlic butter or naked 8

ONION RINGS

Colossal Vidalia onion house cut and hand dipped in house made beer batter served golden brown with horseradish peppercorn sauce 7

HOUSE-CUT LATTICE CHIPS |

All-natural lattice chips with sea salt 5
Add warm cheese 1 | Add chili con queso 2

SEASONED FRIES |

Basket of fresh hot fries mildly seasoned with the perfect blend of spices 5

CHICKEN STRIPS

Golden crispy chicken strips served with lattice chips and your choice of dipping sauce 9

CLAM STRIPS

Country breaded clam strips served with housemade cocktail sauce and a lemon wedge 9

— FRESH BURGERS —

Fresh Angus steakburger patty grilled your way and served with lattice chips and a pickle spear.
Substitute grilled chicken for any burger

THE MEDALIST BURGER

USDA Choice 100% Black Angus chuck steak burger topped with applewood smoked bacon, cheddar cheese, lettuce, tomato, red onion and honey mustard on a soft grilled pretzel bun 13

MEDALIST OLIVE BURGER

USDA Choice 100% Black Angus chuck steak burger topped with our house made fresh olive relish on a brioche bun 12
Add cheese 1

THE TRADITIONAL BURGER

USDA Choice 100% Black Angus chuck steak burger topped with lettuce, tomato, onion and your choice of cheese on a brioche bun 11

JALAPEÑO CHEDDAR BURGER

USDA Choice 100% Black Angus chuck steak burger topped with sauteed jalapeno, cheddar, haystack onions and garlic aioli on a brioche bun 12

VEGAN IMPOSSIBLE BURGER

Vegan version of a classic burger topped with ketchup, mustard, lettuce, tomato and pickles on a brioche bun 15

ADD APPLEWOOD SMOKED BACON, SAUTÉED ONIONS OR SAUTÉED MUSHROOMS TO ANY BURGER FOR 1 EA | SUBSTITUTE FRIES 2
SUBSTITUTE HOUSE MADE ONION RINGS 3

— BEVERAGES —

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Fruit Punch Gatorade, Lemonade, Iced Tea. 2.59

LARGE TO GO 3.07 | COFFEE/TEA 2.36



MEDALIST SIGNATURE ITEM, ONE OF OUR HOUSE SPECIALTIES |



GLUTEN FRIENDLY

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

— HANDHELDS —

All sandwiches and wraps served with lattice chips and a pickle spear. Substitute fries 2 | Substitute house made onion rings 3

CHICKEN SWISS CLUB

Grilled chicken breast, Swiss cheese, applewood smoked bacon, lettuce tomato & mayo on a toasted brioche bun 10

BBQ PORK

Slow roasted, hand pulled & tossed in a sweet & tangy sauce on a toasted brioche bun 10
Add Cheese 1 | Add Coleslaw 1

MEDALIST BLT

A new spin on an old favorite...crispy applewood smoked bacon, lettuce and tomato served with honey mayo on sweet toasted raisin bread 9

CORNED BEEF REUBEN

Slow roasted in house & hand pulled corn beef brisket, sauerkraut, Swiss cheese, house made thousand island dressing on grilled marble rye 11

TURKEY REUBEN

Tender all natural deli-style hickory smoked turkey breast, fresh coleslaw, Swiss cheese & house made thousand island dressing on grilled marble rye 11

HOUSEMADE CHICKEN SALAD

House roasted chicken breast lightly seasoned with fresh red onion and celery in a dill remoulade on toasted white bread 9

CBR WRAP

Golden crispy chicken strips, applewood smoked bacon, tomato, lettuce, cheddar and ranch wrapped in a flour tortilla 11

TURKEY CLUB WRAP

Tender all natural deli-style hickory smoked turkey breast, diced applewood smoked bacon, lettuce, tomato, Swiss cheese & mayo wrapped in a flour tortilla 11

CHICKEN CAESAR WRAP

Romaine lettuce, shredded Parmesan cheese, Caesar dressing & grilled chicken breast wrapped in a flour tortilla 11

BUFFALO CHICKEN WRAP

Golden crispy chicken strips, shredded cheddar, lettuce, tomato and buffalo ranch wrapped in a flour tortilla 10



MEDALIST CLUB

This huge triple-decker sandwich is piled high with tender all natural deli-style hickory smoked turkey & ham, Swiss & American cheese, applewood smoked bacon, lettuce, tomato & mayo 12

LAKE PERCH SANDWICH

Golden brown tender filet lightly dusted in our house breader on a toasted brioche bun with lettuce & tartar sauce 11 | Add Cheese 1

GRILLED QUESADILLA WITH CHICKEN

Grilled flour tortilla filled with seasoned chicken, melted cheddar served with lettuce and tomato 10
(Sour cream and salsa upon request)

FRENCH DIP GRINDER

Tender thinly sliced roast beef with melted Swiss cheese on a toasted brioche sub bun served with au-jus 11
Add sautéed mushroom and onion 1 each

PHILLY GRINDER

Tender thinly sliced roast beef with sauteed peppers and onions on toasted brioche sub bun with melted Swiss cheese 11
Add sauteed mushrooms 1

CAPRESE FLATBREAD

Fresh diced tomato topped with melted mozzarella cheese, fresh basil and a drizzle of balsamic glaze 10

BBQ PORK FLATBREAD

Slow roasted hand pulled & tossed in sweet & tangy sauce topped with haystack onions and melted mozzarella cheese sauteed bell peppers and a drizzle of balsamic glaze 11

CALIFORNIA CHICKEN FLATBREAD

Grilled chicken, mozzarella cheese, applewood smoked bacon, red onion, jalapeno, fresh avocado, drizzled with chipotle ranch dressing 12

— ENTRÉES —

Entrées are served Monday through Saturday after 4pm, Sundays after 1pm. | Served with a side salad or cole slaw & a dinner roll



MICHIGAN CHICKEN

Panko breadcrumb encrusted chicken breast sautéed with mushrooms, fresh basil & cherries, finished with a cream sauce. Served with potato and vegetable of the day 16

SHRIMP BASKET

Crispy and golden brown Panko crusted butterflied shrimp served golden brown with housemade cocktail sauce and a lemon wedge 14

AHI TUNA |

Sashimi grade Ahi tuna crusted in blackened seasoning, pan seared and topped with our tropical mango chutney. Served with vegetable of the day 16

MEATLOAF

Housemade meatloaf and gravy served with potato and vegetable of the day topped with crispy haystack onions 14



BACON BOURSIN BISTRO STEAK

Tender and grilled to perfection topped with applewood smoked bacon, melted Boursin herb cheese and haystack onions. Served with potato and vegetable of the day 16

BLUEGILL DINNER

Golden brown tender filets lightly dusted in our house breader served with potato and vegetable of the day 15

FETTUCCINE ALFREDO

House made Alfredo sauce with Parmesan cheese on a bed of Michigan made herbed fettuccine finished with parsley 13
Add chicken 2

CHICKEN PICCATA

Lightly breaded and pan-seared chicken breast topped with lemon butter, capers & white wine on a bed of Michigan made herbed fettuccine 15

WET BURRITO

Choice of chicken or beef with refried beans, Spanish rice topped with red sauce, melted cheddar cheese, lettuce and tomato 12
Add grilled onions or peppers 1 each

HOUSE CUT 12OZ RIBEYE |

Premium Michigan beef house cut and grilled to perfection. Served with potato and vegetable of the day 19
Add sautéed mushrooms or onions 1 each

HALF POUND BONE-IN PORK CHOP

Brown sugar and apple cider vinegar marinated frenched pork chop, pan seared to perfection and topped with an herb apple compote. Served with potato and vegetable of the day 14



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