

THE MEDALIST

— bar & grille —



— APPETIZERS —

POTATO SKINS |

Housemade crispy Idaho potato skins topped with melted cheddar cheese and applewood smoked bacon, served with sour cream and chives 7.59

CHIPS WITH SALSA |

Made daily house cut corn tortillas served with fresh salsa 6.99
Add warm cheese 1.59 | Add chili con queso 2.59

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 12.59
(Jalapeños, sour cream & salsa upon request)

PRETZEL BITES

Served with house cheese sauce 8.99

MEDALIST BATTERED MUSHROOMS

Housemade and served golden brown with horseradish peppercorn sauce 8.99

CHEESE CURDS

Breaded and gooey cheese curds served with green onions and your choice of ranch or our housemade Sriracha sauce. 8.99

SPINACH ARTICHOKE DIP

Housemade with spinach and artichokes topped with melted mozzarella cheese served with house cut tortilla chips 8.99

SAMPLER PLATTER

Starting with house cut tortilla chips and salsa, pick your three favorites for a sharable portion of the following, potato skins, chicken drummies, onion rings, chicken strips or clam strips 16.99

— 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 11.59

CAESAR SALAD

Fresh Romaine lettuce, shredded Parmesan cheese, Caesar dressing & seasoned croutons 9.59
Add 6 oz. grilled chicken breast 3

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 12.99

MEDALIST MICHIGAN SALAD

Fresh greens topped with red onion, tart cherries, candied walnuts, sliced green apples, bleu cheese crumbles and raspberry vinaigrette dressing 12.99
Add 6 oz. grilled chicken breast 3

GARDEN SALAD

Romaine & iceberg blend of lettuce topped with tomato, bell peppers, cheddar cheese, red onion & seasoned croutons, served with your choice of dressing 7.59

— BASKETS —

CHICKEN DRUMMIES

Crisp with choice of Sriracha, buffalo, BBQ, Parmesan garlic butter, Old Bay or naked 8.99

ONION RINGS

Colossal Vidalia onion house cut and hand dipped in house made beer batter served golden brown with horseradish peppercorn sauce 7.99

HOUSE-CUT LATTICE CHIPS |

All-natural lattice chips with sea salt.
Choose to add a flavor seasoning, Traditional sea salt, Ranch, BBQ, Sriracha, or salt and vinegar 4.99
Add warm cheese 1.59 | Add chili con queso 2.59

SEASONED FRIES |

Basket of fresh hot fries mildly seasoned with the perfect blend of spices 4.99
Add warm cheese 1.59 | Add chili con queso 2.59

CHICKEN STRIPS

Golden crispy chicken strips served plain or tossed in your choice of Sriracha or Old Bay Seasoning served with lattice chips and your choice of dipping sauce 9.99

CLAM STRIPS

Country breaded clam strips served with housemade cocktail sauce and a lemon wedge 9.99

— FRESH BURGERS —

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

ADD SAUTÉED ONIONS, SAUTÉED MUSHROOMS TO ANY BURGER 1 EA
ADD BACON 2 | SUBSTITUTE FRIES 2
SUBSTITUTE HOUSEMADE ONION RINGS 3

THE MEDALIST PRETZEL 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 13.99

MEDALIST OLIVE BURGER

USDA Choice 100% Black Angus chuck steak burger topped with our housemade fresh olive relish on a brioche bun 12.99
Add cheese 1.59

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 11.99

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 12.99

VEGAN IMPOSSIBLE BURGER

Vegan version of a classic burger topped with lettuce, tomato and pickles on a brioche bun 13.99

— SOUPS —

SOUP OF THE DAY OR CHILI

Cup 4.99 | Bowl 6.59

CUP OF SOUP & 1/2 SANDWICH COMBO

Choice of sandwich: Ham & Cheese, Turkey & Swiss, Medalist BLT or Grilled Cheese 11.99



MEDALIST SIGNATURE ITEM, ONE OF OUR HOUSE SPECIALTIES |



GLUTEN FRIENDLY

For Parties of 8 or more 20% gratuity will be added

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 11.99

BBQ PORK

Slow roasted, hand pulled & tossed in a sweet & tangy sauce on a toasted brioche bun 10.99
Add Cheese 1.59 | Add Coleslaw .99

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 10.99

MEDALIST CORNED BEEF REUBEN

Slow roasted in house & hand pulled corned beef brisket, sauerkraut, Swiss cheese, housemade thousand island dressing on grilled marble rye 12.99

TURKEY REUBEN

Tender all natural deli-style hickory smoked turkey breast, fresh coleslaw, Swiss cheese & housemade thousand island dressing on grilled marble rye 12.99

CBR WRAP

Golden crispy chicken strips, applewood smoked bacon, tomato, lettuce, cheddar and ranch wrapped in a flour tortilla 12.99

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 12.99

CHICKEN CAESAR WRAP

Romaine lettuce, shredded Parmesan cheese, Caesar dressing & grilled chicken breast wrapped in a flour tortilla 12.99

BUFFALO CHICKEN WRAP

Golden crispy chicken strips, shredded cheddar, lettuce, tomato and buffalo ranch wrapped in a flour tortilla 11.99

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 13.59

HOUSEMADE CHICKEN SALAD

House roasted chicken breast lightly seasoned with fresh red onion and celery in a dill remoulade on toasted white bread 9.99

BLUEGILL SANDWICH

Golden brown tender filet lightly dusted in our house breader on a toasted brioche bun with lettuce & tartar sauce 10.99 | Add Cheese 1.59

GRILLED QUESADILLA WITH CHICKEN

Grilled flour tortilla filled with seasoned chicken, melted cheddar served with lettuce and tomato 11.99
(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 13.99
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 13.99
Add sauteed mushrooms 1

MARGARITA FLATBREAD

Flatbread topped with fresh diced tomatoes, fresh mozzarella, basil and a sprinkle of sea salt whole 13.99 | half 9.99

BBQ PORK FLATBREAD

Slow roasted hand pulled & tossed in sweet & tangy sauce topped with haystack onions and melted cheddar cheese, sauteed bell peppers and a drizzle of balsamic glaze whole 12.99 | half 8.99

CALIFORNIA CHICKEN FLATBREAD

Grilled chicken, fresh mozzarella cheese, applewood smoked bacon, red onion, jalapeno, fresh avocado, drizzled with chipotle ranch dressing whole 13.99 | half 9.99

— 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 16.99

CHICKEN MARSALA

Pan-seared chicken breast in a rich mushroom Marsala wine sauce served with potato and vegetable of the day 15.99

CHICKEN PICCATA

Lightly breaded and pan-seared chicken breast topped with lemon butter, capers, & white wine on a bed of Michigan made herbed fettuccine 15.99

SHORT RIB

Three quarter pound of slow-braised boneless beef short ribs marinated in a Red Wine Provencal rub, fork-tender & grilled to order. Served with potato and vegetable of the day 15.99

SHRIMP BASKET

Crispy and golden brown Panko crusted butterflied shrimp served golden brown with housemade cocktail sauce and a lemon wedge 15.99

HOUSEMADE MEATLOAF

Housemade meatloaf and gravy served with potato and vegetable of the day topped with crispy haystack onions 15.99

COUNTRY FRIED STEAK

Breaded and crispy beef cutlet atop of a generous portion of mashed potatoes smothered in country gravy, served with vegetable of the day 13.99

BLUEGILL DINNER

Golden brown tender filets lightly dusted in our house breader served with potato and vegetable of the day 16.99

HOUSE CUT 10 OZ. NEW YORK STRIP

USDA choice house cut New York strip grilled to perfection. Served with potato and vegetable of the day 21.99
Add sautéed mushrooms or onions 1 each

HOUSE CUT 12OZ RIBEYE |

Premium Michigan beef house cut and grilled to perfection. Served with potato and vegetable of the day 20.99
Add sautéed mushrooms or onions 1 each

HALF POUND BONE-IN PORK CHOP

Brown sugar, beer 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 15.99

GIANT WET BURRITO

Huge and stuffed to the max with your choice of chicken or beef, refried beans, Spanish rice, topped with red sauce, melted cheddar cheese, lettuce and tomato 14.99
Add grilled onions or peppers 1 each

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