

ENTRÉES Available after 4 p.m.



AHI TUNA*

sesame crusted ahi tuna steak with vegetable lo mein stir-fry served with wasabi cream, soy sauce & pineapple-miso sauce for dipping **28**



FAJITAS [V optional]

grilled peppers & onions, cilantro-lime rice, cheddar cheese, warm flour tortillas, guacamole, salsa & sour cream with your choice of mushrooms **15**, chicken **17**, or steak **21** (extra chicken **+5**, beef **+8**)



JAMBALAYA

spicy andouille sausage & jumbo shrimp sauteed in garlic butter, served with a side of smoked chicken jambalaya **23**

ITEMS WITH A ARE SERVED ON A 500° VOLCANIC FIRE ROCK.

This allows you to cook your food the way you want it, so each bite is hot & flavorful.

New! SHORT RIB BOLOGNESE

pappardelle pasta with short rib bolognese, topped with parmesan **25**

New! FAROE ISLAND SALMON*

seared salmon, bean medley, braised mustard greens, Nueskes bacon **29**

New! PORK SHANK

truffle scented pork shank with braised red cabbage & spinach mascarpone ravioli **29**

New! PAN ROASTED WALLEYE

pan seared walleye with butternut squash puree, pear & walnut compote, fried spinach **29**

PETITE ROASTED CHICKEN (GF)

bone-in confit oven roasted chicken, served over mushroom & vegetable risotto **22**

FRIED PERCH PLATTER

fried lake perch, french fries, beer battered onion rings, dill pickle slaw, house made remoulade & fresh lemon **25**



Steaks on the Rock Available after 4 p.m.

Our hand-cut steaks are seasoned, seared & finished at your table on a 500° volcanic fire rock. Each steak is basted with garlic butter & accompanied by your choice of potato, vegetable & your choice of steak sauce, bistro sauce, or horseradish cream for dipping.

Choose Your Steak

6-oz. Choice Sirloin* **27**

8-oz. Prime Top Sirloin* **33**

12-oz. Prime New York Strip* **35**

14-oz. Choice Ribeye* **37**

6-oz. Choice Center Cut Filet* **39**

Choose a Potato:

- mashed yukon potatoes
- roasted marble potatoes
- crispy french fries

*add parmesan & truffle oil **+1***

Choose a Vegetable:

- asparagus
- broccolini
- brussels sprouts
- green beans

Additions:

- roasted wild mushrooms **+3**
- caramelized onions **+2**
- bleu cheese **+2**
- demi-glaze **+2**

Prime Rib*

14-oz. house cut, served with loaded mashed potatoes, green beans & au jus **37**
Only available Friday & Saturday after 5pm (limited availability).

LAKE BLUFF GRILLE

AT MUSKEGON COUNTRY CLUB | 2801 LAKESHORE DR., MUSKEGON

(231) 755-3737 | LAKEBLUFFGRILLE.COM

PUBLIC WELCOME!



**FREE DESSERT
OR APPETIZER**

with any purchase of \$20 or more.

Only one coupon per visit. Dine-in only (with coupon).
Not valid with other offers or discounts. Expires 12/30/22.

**BUY ONE, GET
ONE HALF OFF**

any handheld, full salad, or pizza,
available daily until 4PM.

Half off item must be of equal or lesser value.

Only one coupon per visit. Dine-in only (with coupon).
Not valid with other offers or discounts. Expires 12/30/22.

Pick 2 Lunch Special

select two of the following:
half sandwich, cup of soup or half salad.
served with chips. **13**

Available 11:30 a.m.–4 p.m., Mon.–Fri.
eligible items are highlighted with a **2**

STARTERS

New! SMOKED TROUT DIP

smoked trout dip, trout roe, grilled radicchio, cornichons, horseradish, ciabatta **17**

New! MUSHROOM-BUTTERNUT SQUASH BRUSCHETTA

butter toasted ciabatta, whipped garlic & herb spread, roasted mushrooms, caramelized butternut squash, crispy prosciutto, aged balsamic reduction **14**

BAKED BRIE [V]

baked brie, house made blueberry preserves, toasted almonds, butter toasted ciabatta **14**

SWEETIE THAI SHRIMP

jumbo fried shrimp tossed with a sweet thai green curry aioli with cilantro, scallions & sesame seeds **15**

BRUSSELS SPROUTS

crispy fried brussels sprouts with lemon chive aioli, topped with aged parmesan **11**

BLACKENED AHI TUNA*

sliced, blackened ahi tuna, tropical pineapple-miso gastrique, asian slaw **15**

CALAMARI

crispy fried calamari, chili-lime sauce, scallions, peanuts, asian slaw **16**

SIDES

- asparagus [V, GF] **5**
- broccolini [V, GF] **5**
- cilantro lime rice [V, GF] **4**

- dill pickle coleslaw [V, GF] **3**
- french fries **4**
- green beans [V, GF] **4**
- kettle chips [V, GF] **2**
- onion rings **4**

- roasted brussels **5**
- roasted marble potatoes [V, GF] **4**
- sweet potato fries **4**
- yukon mashed [V, GF] **3**

SALADS

add grilled chicken **5**, chicken salad **5**,
4 jumbo shrimp **6**, 5-oz. NY strip* **8**,
6-oz. faroe island salmon* **9**

dressings: french, thousand island, bleu cheese,
caesar, ranch, balsamic, raspberry vinaigrette,
bacon-buttermilk, ranch

2 New! ANCIENT GRAIN SALAD [V]

mint, pomegranate, almonds, beets, slow roasted tomato, kale, feta cheese, balsamic dressing half **7** / whole **12**

2 REDWATER SALAD [V, GF]

mixed field greens, strawberries, dried cranberries, bleu cheese, candied pecans, raspberry vinaigrette half **7** / whole **12**

2 CAESAR [GF optional]

romaine lettuce, shaved parmesan, toasted baguette croutons, tossed in creamy caesar dressing half **6** / whole **11**

2 WEDGE

crisp iceberg lettuce, applewood smoked bacon, heirloom tomatoes, pickled red onions, crumbled gorgonzola cheese, house made bacon-buttermilk dressing half **7** / whole **13**

New! ROASTED ROOT VEGETABLE

seasonal roasted root vegetable salad, arugula, parsnip chips, maple walnut vinaigrette **12**

SOUPS

2 SOUP DU JOUR — cup 5 / bowl 6

2 LOBSTER BISQUE — cup 5 / bowl 6

2 CHICKEN & SAUSAGE GUMBO with rice — cup **5** / bowl **6**

BURGERS & HANDHELDS

served with kettle chips. substitute french fries,
sweet potato fries, onion rings, or coleslaw for \$2.

2 New! PASTRAMI SANDWICH

house made pastrami & pickles, provolone,
whole grain mustard, pumpernickel **15**

2 New! KOREAN CHICKEN TACOS

korean style chicken taco with kimchi, cucumber
relish, flour tortilla, served with chips **15**

2 CHICKEN SALAD WRAP

sweet & savory house made chicken salad, with sliced
strawberries, dried cranberries, pecans, mixed field
greens, flour tortilla **13**

2 FRENCH DIP

shaved ribeye, haystack onions, provolone & swiss
cheese, toasted bakery roll, served with natural jus **16**

CHICKEN SANDWICH

grilled or southern style fried chicken breast, dill
pickles, lettuce, bistro sauce, toasted bakery bun **14**

PERCH SANDWICH

fried lake perch, dill pickle slaw, house made
remoulade, butter toasted bun **15**

New! LAMB BURGER*

char-grilled 8-oz. lamb patty, mixed olive tapenade,
crumbled feta cheese, lettuce, tomato & onion on a
toasted artisan bun **15**

CLASSIC BURGER*

char-grilled 8-oz. angus patty, lettuce, tomato &
onion on a butter toasted bakery bun **12**

SIGNATURE BURGER*

char-grilled 8-oz. angus patty, applewood smoked
bacon, sharp cheddar cheese, caramelized onions,
lettuce, tomato & bistro sauce on a toasted bun **14**

TRUFFLE MUSHROOM SWISS BURGER*

char-grilled 8-oz. angus patty, roasted mushrooms,
melted swiss cheese, boursin cheese, garlic & herb
aioli, lettuce & white truffle oil on a toasted artisan
bakery bun **15**

burger add-ons +1: bacon, cheese (white cheddar,
sharp cheddar, provolone, swiss, bleu cheese,
smoked gouda, goat cheese), olive tapenade,
mushrooms, jalapeños, caramelized onions

PIZZAS

10-inch hand tossed crust.
gluten-free crust +3.

New! HARVEST PIZZA

whipped garlic & herb goat
cheese, roasted butternut
squash, applewood smoked
bacon, brussels sprouts, red
onion, house blend cheese,
toasted pumpkin seeds,
finished with thyme & black
pepper infused honey **14**

MEAT LOVERS PIZZA

marinara, italian sausage,
pepperoni, bacon & ham **14**

WILD FUNGI [V]

mushroom
cream sauce, roasted pebble
creek mushrooms, white
truffle oil, mozzarella,
parmesan **14**

BUILD YOUR OWN [V]

includes choice of sauce
& cheese blend **10** (+1 per
additional topping)

saucés: marinara, bbq,
whipped garlic & herb goat
cheese, mushroom cream
sauce, white truffle oil

meats: pepperoni, sausage,
bacon, ham, chicken

more toppings: mushrooms,
red onions, green pepper, green
olives, black olives, tomatoes,
pineapple

[GF] = Gluten-free

[V] = Vegetarian

(may contain eggs & dairy)

20% gratuity will be added to parties of 8 or
more. *Ask your server about menu items that are
cooked to order or served raw. Consuming raw or
undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.