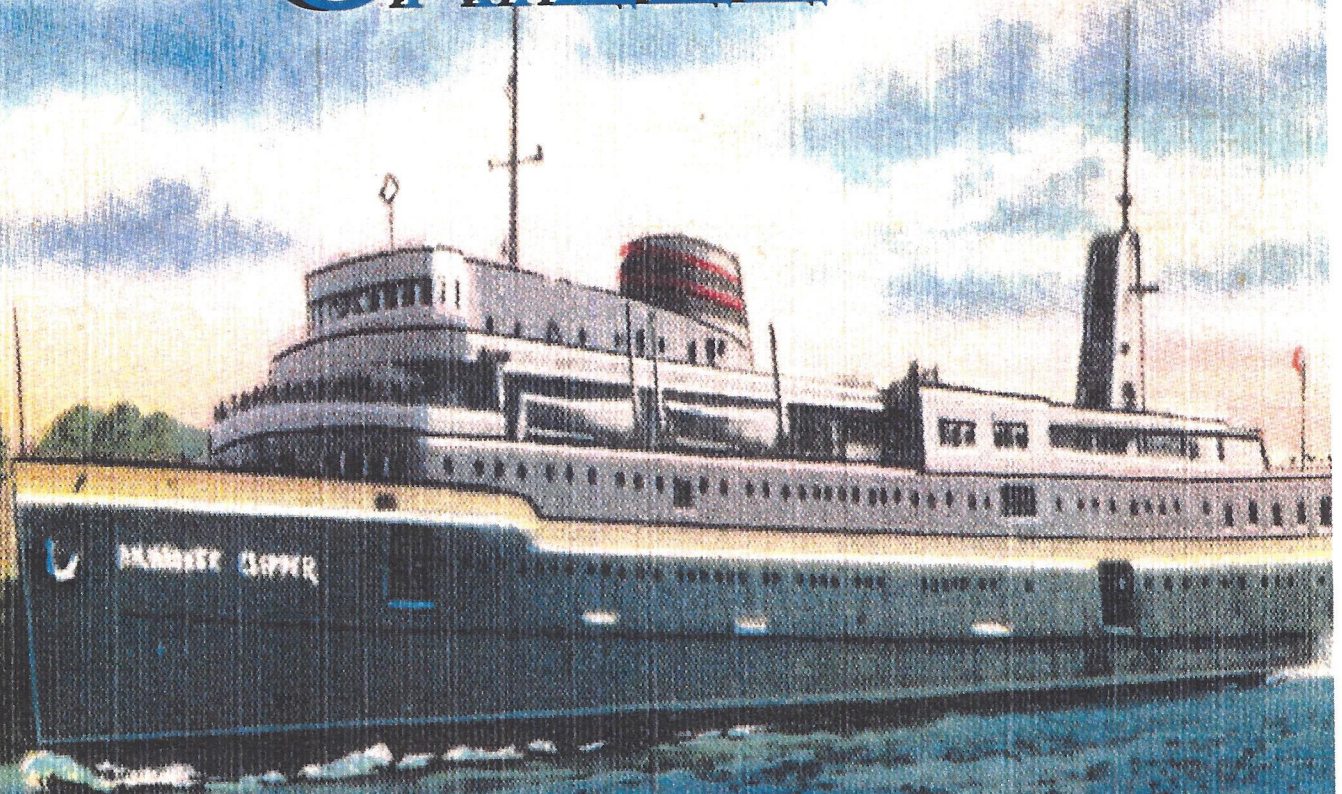
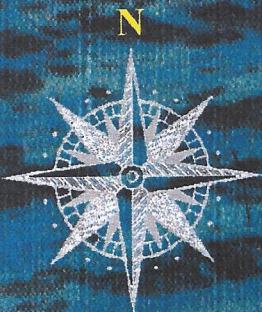


THIRD STREET GRILLE



LOCATED INSIDE THE MUSKEGON HARBOR HOLIDAY INN
939 THIRD ST. | MUSKEGON, MI
TELE. 231-720-7123



DINNER SERVED
MONDAY - SATURDAY - 5 PM TO 10 PM
SUNDAY 5 PM - 9 PM



shareables

pretzel board:

soft pretzel bites + raspberry chipotle spread + charred red onion marmalade + jalapeno cheddar dip 7.50

coconut shrimp:

coconut shrimp + mandarin cocktail sauce + sweet thai chile 9.75

bacon gorgonzola dates:

gorgonzola stuffed dates + hickory smoked bacon + citrus honey 7.95

fresh bruschetta:

toasted house ciabatta + fresh balsamic tomato puree + fresh basil + roasted garlic 8.95

skewered meatballs:

meatballs + orange ginger sauce + wonton + chive 7.50

third street wings:

choice of buffalo, asian, or bbq 9.95

sweet potato sticks:

served with chili lime ranch 8.95



fresh salads

blackened salmon salad:

gourmet greens + feta + red onion + mango + blackened chilean salmon + lemon pesto vinaigrette 14.75

portabella brussel salad:

shredded brussel spouts + baby spinach + fire roasted tomatoes + red onion + grilled portabella + shredded parmesan + roasted red pepper dressing 9.75

southwest fiesta chicken salad:

bbq chicken breast + romaine lettuce + chili lime ranch + flame roasted corn + black beans + shredded cheese 9.75

chicken caesar salad:

romaine lettuce + parmigiano-reggiano cheese + tomatoes + lemon wedge + house croutons + grilled chicken breast 9.75



soup

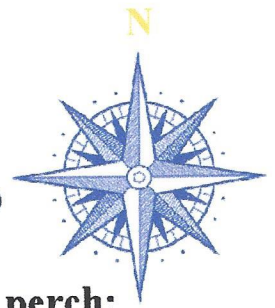
our soup selection changes daily, please check with
your server for today's delicious soup 3.00



Some items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, beef, or egg may increase your risk of food borne illness

★★★
farm, field & sea

served with warm ciabatta bread | add a tossed salad or ceasar salad for 3.00
 add mashed potato au gratin, baked potato, french fries or veggie for 3.00



chicken tuscana:

grilled chicken breast + fire roasted tomato risotto
 + sautéed spinach 11.95

blackened salmon:

chilean salmon + parmesan fried brussel sprouts
 + lemon cilantro aioli 13.95

center cut sirloin:

eight ounce choice center cut top sirloin + peppercorn
 mushroom sauce + mashed potato au gratin 19.95

filet mignon:

six ounce choice beef tenderloin + thyme
 caramelized red onions + roasted garlic
 + parmesan fried brussel sprouts 25.95

crispy pork belly:

roasted red pepper portabella + risotto
 + fried brussel leaves 16.95

great lakes yellow perch:

yellow lake perch + home-style slaw
 + tartar + fries 17.95

pan seared mahi mahi:

pacific mahi mahi + flame roasted black beans
 + corn + mango salsa 15.95

broiled salmon:

chilean salmon + mushroom risotto
 + sautéed spinach 13.95

chicken alfredo:

farfalle pasta + grilled chicken breast
 + creamy parmesan sauce 11.95
 + substitute blackened salmon for 4.95

tomato basil fettuccini:

broccoli + red onion + mushroom + parmesan
 + pesto cream 10.95

★★★
made for hands

*all sandwiches served with fries or fresh fruit ~ add tossed salad, caesar salad or soup for 3
 substitute gluten free bun for 1.50*

half pound cheeseburger:

swiss + colby + pepper-jack + or American
 + toasted bun 9.95 + add mushrooms or bacon .95

p.b.l.t.:

sliced crispy pork belly + lettuce + tomato + red pepper
 mayo + swiss + toasted house ciabatta 9.95

mushroom rubeen:

turkey + mushrooms + apple + sauerkraut + swiss cheese
 + south island sauce + black pepper bread 8.25

b.t.t.:

bacon + turkey + tomato + green peppers + leaf lettuce
 + feta + pesto mayo + toasted italian bread 8.25

fried perch sandwich:

great lakes yellow perch + lettuce + tomato
 + tartar + pretzel bun 9.95

turkey avocado:

turkey + avocado + jalapeno bacon + melted provolone
 + cilantro mayo + tomato + black pepper bread 9.95

chicken caesar wrap:

romaine + grilled chicken breast + parmesan cheese
 + caesar dressing + tomato basil tortilla 7.25

grilled chicken sandwich:

grilled chicken + portabella + honey mustard + feta
 + roasted red peppers + pretzel bun 9.95

jamaican tacos:

jerk chicken + pickled onion + dark chili white
 bean puree + cilantro mango salsa + flour tortilla 10.95

blackened mahi sandwich:

wild caught mahi mahi + lemon cilantro aioli + lettuce
 + tomato + red onion + toasted bun 10.95



wine

house wines

Fox Brook Winery Sonoma, CA
 chardonnay – pinot grigio – white zinfandel
 cabernet sauvignon - merlot 4.50 glass / 16.50 bottle

white wines

J. Lohr Riverstone chardonnay	6.50 glass	23 bottle
Jacob's Creek moscato	5 glass	18 bottle
Sartori pinot grigio	6.50 glass	23 bottle
CGT Late Harvest riesling	7.50 glass	25 bottle

red wines

Robert Mondavi merlot	7.50 glass	26 bottle
1919 malbec	6.50 glass	23 bottle
Louis Martini Sonoma cabernet	7 glass	26 bottle
Apothic red blend	5 glass	18 bottle
Coastal Ridge pinot noir	5 glass	18 bottle



bottled beer

domestic

budweiser 3.25
 bud light 3.25
 bud select 55 3.25
 michelob light 3.50
 michelob ultra 3.50
 miller lite 3.25
 coors light 3.25

imports / premiums

sam adams 3.75
 corona 3.75
 heineken 3.75
 guinness 4.00
 blue moon 3.75
 killian's 3.75

michigan craft beer

bell's two hearted 4.00
 bell's amber 4.00
 founder's pale ale 4.00
 founder's centennial ipa 4.00

malt-alternative

mike's lemonade 3.25

non-alcoholic

o'doul's 3.25



hand warmers

coffee nudge

coffee + kahlua + Brandy + crème de cocoa
 + whipped cream + chocolate sprinkles 6

hot peppermint patty

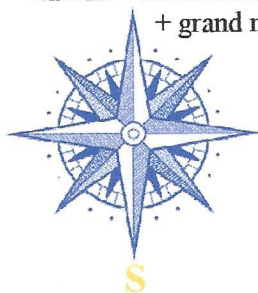
peppermint schnapps + dark crème de cocoa + crème
 de menthe + hot chocolate + whipped cream
 + chocolate sprinkles 6

nose warmer

kahlua + hazelnut liqueur + irish cream
 + grand marnier + coffee 7.50

spiced apple toddy

spiced rum + hot apple cider
 + cinnamon + lemon juice 6



specialty drinks

pomegranate margarita

tequila + pama liqueur + fresh citrus + cranberry
 juice + salt or sugar rim 8

berry mojito

bacardi razz + fresh mint + lime juice + mixed
 berries + soda water 8

wild raspberry cosmo

raspberry vodka + triple sec + cranberry juice
 + raspberry syrup 8



martinis

frost bite martini

rum + cream of coconut + blue curacao
 + pineapple juice 8

peppermint martini

tanqueray gin + peppermint schnapps
 + candy cane 7

eggnog martini

vanilla vodka + eggnog + amaretto 8

chocolate caramel martini

caramel vodka + dark creme de cacao
 + godiva dark chocolate 8

candy apple martini

absolute vodka + sour apple pucker + grenadine 6

citrus mist martini

citrus vodka + grapefruit juice + pineapple juice
 + triple sec 7

raspberry limoncello martini

raspberry vodka + limoncello + fresh lemon juice 8

cranberry martini

grey goose vodka + cointreau + cranberry juice
 + fresh lime 8

blue water martini

tanqueray gin + dry vermouth + olive juice
 + bleu cheese stuffed olives 7



classic cocktails

martini

bombay sapphire gin + dry vermouth + green olives 6

manhattan

maker's mark + sweet vermouth + bitters + cherry 6

brandy old fashioned

christian brother's brandy + bitters + sugar + orange
 slices + cherries + lemon lime soda 6