



FOOD & BREWERY®

Fax Menu

Luncheon Portions

Served from 11 am - 4 pm, Monday through Saturday. Some items are served with French fries or your choice of potato chips, coleslaw, garlic mashed potatoes, or broccoli. All burgers are served on a grilled ciabatta bun. Add a dinner salad or cup of soup for 2.49. Add a small Caesar salad 2.49 Add GC dip .99

Bleu Peppercorn Burger*

Quarter-pound of Angus beef seasoned with cracked black peppercorns. Topped with bleu cheese dressing, melted cheddar cheese, smokehouse bacon, and onion strings. 7.69

Bedda Chedda Bacon Burger*

Quarter-pound of Angus beef topped with freshly made BBQ sauce, shredded cheddar cheese, and crispy smokehouse bacon. 7.69

Pasta Alfredo

Fresh pasta noodles tossed in a creamy Parmesan sauce. 6.49

Pasta Alfredo with sautéed vegetables 6.99

Pasta Alfredo with chicken* 7.99

Baked Three Cheese Ravioli

Jumbo ravioli stuffed with Parmesan, fontina, and ricotta cheeses. Tossed in cream and marinara sauce, then baked under a mixture of ricotta, mozzarella, Monterey Jack, and Parmesan cheeses. 7.99

Chicken Salad on Focaccia*

A half-sandwich of oven-roasted chicken breast chopped and tossed with mayonnaise, seasonings, diced celery, and scallions. Served on grilled herbed focaccia with spring greens. Accompanied by your choice of a cup of soup, dinner salad, or Caesar salad. Includes your choice of chips, French fries, broccoli, coleslaw, or mashed potatoes. 8.49
Add bacon 1.00

Crispy Shrimp Tacos*

Shrimp lightly dusted with flour and fried for a crispy exterior, tossed in a GC signature spicy oriental glaze. Served in flour tortillas with shredded lettuce, pico de gallo, scallions, and cilantro. Finished with a Santa Fe cream sauce. 9.99
Crispy Shrimp Taco Trio* 13.49

Blackened Chicken Linguini*

Charbroiled Cajun chicken breast served over linguini, tossed in a creamy Parmesan sauce, finished with diced tomatoes, Béarnaise sauce, and green onions. 7.99

The Overlake* with Soup or Salad

A half-sandwich filled with smokehouse bacon, sliced tomato, and mesquite smoked turkey with Monterey Jack cheese. Served on grilled whole wheat bread with roasted garlic aioli. Accompanied by your choice of a cup of soup, dinner salad, or Caesar salad. Includes your choice of chips, French fries, broccoli, coleslaw or mashed potatoes. 8.39

Chop Salad with Chicken*

Shredded lettuce tossed in an Italian vinaigrette with chopped bacon, diced tomatoes, banana peppers, diced avocado, marinated grilled chicken breast, and seasonings. Finished with chopped green onions, bacon, and grated Parmesan cheese. Served with your choice of soup. 8.69

Grilled Asian Chicken Salad*

Fresh chicken breast marinated in pineapple juice, sherry, and soy sauce, then charbroiled and sliced thin. Tossed with shredded iceberg lettuce, cilantro, shredded cabbage, shredded carrots, green onions, peapods, sliced cucumbers, sweet red peppers, and crispy wonton strips in a fresh lime and sesame dressing. Topped with a Szechwan peanut sauce. Served with your choice of soup. 8.79

Southwestern Chicken Salad*

We start with a blend of chopped romaine, assorted spring greens, and fresh chopped cilantro tossed in a tequila lime vinaigrette dressing. We then add julienne grilled chicken breast, black beans, diced tomatoes, sweet corn, shredded cheddar cheese, diced avocado, pico de gallo, and crispy tortilla strips. Served with your choice of soup. 8.69

Grilled Chicken and Bruschetta Salad*

Toasted Caesar bruschetta surrounds a mix of greens and chopped romaine tossed in balsamic vinaigrette with grilled chicken breast, sliced ripe olives, and crumbled bleu cheese. Finished with marinated bruschetta tomatoes, onions, and a sprinkle of grated Parmesan cheese. Served with your choice of soup. 8.69

Lunch Value Menu

Served from 11 am - 4 pm, Monday through Saturday. Some items are served with French fries or your choice of potato chips, coleslaw, garlic mashed potatoes, or broccoli. Start with a cup of soup du jour, baked French onion soup or ale & cheddar soup or dinner salad 1.49 Add a small Caesar salad 2.49 Add GC dip .99

Turkey Pita Sandwich*

Sliced smoked turkey, shredded lettuce, red onions, and tomato folded into warm pita bread. Drizzled with a creamy roasted red pepper dressing and served with French fries and a pickle. 7.39

Lemon Pepper Basil Chicken*

Chicken breast tenderloins sautéed in olive oil and lemon pepper seasoning, then simmered with Roma tomatoes, chopped garlic clove, basil, white wine, and seasonings tossed with linguini. Garnished with Parmesan cheese. 7.29

BBQ Smoked Chicken Quesadilla*

Two flour tortillas brushed with butter and grilled golden brown. Filled with melted Colby-Jack cheese, smoked BBQ chicken, shredded lettuce, pico de gallo, and accompanied with greens, sour cream, and cilantro. 7.39

Santa Fe Turkey Melt*

A grilled wheat tortilla folded around mesquite smoked turkey, melted Monterey Jack cheese, shredded lettuce, diced tomatoes, and a Santa Fe cream. Served with French fries and a pickle. 7.39

Hamburger*

A quarter-pound of fresh ground Angus beef charbroiled to perfection. Served on a ciabatta bun and accompanied by French fries and a pickle. 6.29 Cheeseburger 6.62

Vegetarian Santa Fe Salad

A blend of chopped romaine, assorted spring greens, and fresh chopped cilantro tossed in a tequila lime vinaigrette dressing. We then add black beans, diced tomatoes, sweet corn, shredded cheddar cheese, diced avocado, pico de gallo, and crispy tortilla strips. 7.19

Chicken Salsa Wrap*

Oven baked chicken breast chopped and tossed with salsa, green onions, and seasoned mayonnaise. Served wrapped in a large flour tortilla with shredded iceberg lettuce, shredded cheddar cheese, sour cream, pico, and crispy fried tortilla strips. Accompanied by French fries and a pickle. 7.39

Fill It Up! All You Can Eat Soup, Salad & Bread

Enjoy Caesar or fresh greens with dressing, your choice of classic cheddar and ale soup, French onion, or soup of the day served with a delicious loaf of sourdough bread. 7.54

Appetizer Flatbread Pizzas

BBQ Chicken Flatbread Pizza*

A thin crispy crust brushed with BBQ sauce. Topped with diced BBQ chicken breast, cheddar, and Monterey Jack cheeses. Finished with sweet red onions and cilantro. 10.59

Prosciutto Olive Flatbread Pizza*

A thin crispy crust brushed with a seasoned blend of roasted garlic aioli and olives. Topped with Provolone cheese and prosciutto ham. Finished with a mist of rosemary-infused olive oil, julienne fresh basil, mozzarella and Parmesan cheeses. 10.99

Pepper Bacon and Tomato Flatbread Pizza*

A thin crispy crust brushed with roasted garlic aioli. Topped with maple pepper bacon, sliced Roma tomatoes, mozzarella and Parmesan cheeses. Finished with julienne fresh basil. 10.99

Tomato Basil Flatbread Pizza

A thin crispy crust brushed with freshly made marinara sauce and basil pesto. Topped with sliced Roma tomatoes, mozzarella and Parmesan cheeses. Finished with julienne fresh basil. 9.49

Classic Pepperoni Flatbread Pizza*

A thin crispy crust brushed with freshly made marinara sauce. Topped with sliced pepperoni, mozzarella and Parmesan cheeses. Finished with julienne fresh basil. 9.99

Need your meal in a hurry?
Ask your server about our to-go and large to-go ordering for every special occasion!

Appetizers

Oriental Shrimp*

Crispy jumbo shrimp tossed in a GC signature spicy oriental glaze. Accompanied with Asian greens, sesame cucumber and tomato relish, and a drizzle of wasabi cream. 11.99

Chicken Quesadilla*

A large flour tortilla filled with Colby-Jack cheese, pico de gallo, lettuce, and charbroiled chicken breast. Served with sour cream and salsa. 9.99

Crab Artichoke Quesadillas*

A large, lightly grilled tortilla filled with Colby-Jack cheese, lump crab meat, our spinach artichoke dip, lettuce, and pico de gallo. Served with sour cream and salsa. 11.99

Idaho Nachos*

Golden-fried waffle-cut potatoes topped with Colby-Jack cheese, bacon bits, diced tomatoes, sour cream, and green onions. 9.79

NEW Italian Nachos*

Handmade Parmesan encrusted Lavosh chips, covered in melted Parmesan, white cheese sauce, and mozzarella cheese. Topped with fresh baked Italian sausage and pepperoni. Then finished with chopped banana peppers, diced tomatoes, and fresh sliced basil. Served with a side of GC's own marinara sauce. 9.79

Vodka Mussels*

Mussels sautéed and steamed with garlic and our special Vodka sauce. Served with grilled sourdough, more Vodka sauce, and fresh basil. 12.99

Pretzels with Northern Light Cheese Sauce

Five large, soft pretzels topped with kosher salt and served with our warm, homemade Northern Light cheese sauce for dipping. 6.99

Spinach Artichoke Dip

Chopped fresh spinach, green onions, garlic, spices, artichoke hearts, and Parmesan and mozzarella cheeses. Served with your choice of ciabatta or focaccia bread. 9.79

Buffalo Chicken Wings*

Crispy fried chicken wings tossed with our spicy Buffalo sauce and served with creamy bleu cheese dressing and celery sticks. 9.99 *Try with our sticky sauce!*

Available in regular or boneless wings.

Crispy Buffalo Shrimp*

Crispy jumbo shrimp tossed in our spicy Buffalo sauce. Accompanied with creamy bleu cheese dressing and celery sticks. 11.99

Crispy Waffle Fries with Dip

Crispy, deep-fried, waffle-cut potatoes seasoned with a special blend of spices. Served with a cup of our dipping sauce. 5.99

NEW Truffle Fries

Thin cut French fries cooked to a golden brown and coated in our truffle infused oil. Then tossed in seasoning and hand grated Parmesan cheese. Served with a side of balsamic vinaigrette dressing. 6.99

Chicken Caesar Chalupa*

Baked flour tortillas topped with Caesar dressing, grilled chicken, Roma tomatoes, and mozzarella cheese. Served with a side Caesar salad for topping. 9.79
Try our Buffalo Chalupa for an even bigger kick!

Soups

All of our famous soups and sauces are made fresh daily with only the finest ingredients.

Ale and Cheddar Soup

Creamy cheddar cheese soup simmered with our Northern Light and garnished with toasted rye croutons. Cup 3.59 Bowl 5.59

Baked French Onion Soup

Caramelized onions in a rich beef and wine stock. Topped with toasted croutons and smothered under melted Provolone cheese. Cup 3.59 Bowl 5.59

Soup Du Jour

Cup 3.59 Bowl 5.59

Monday - Broccoli and Cheddar
Tuesday - Turkey Wild Rice Almondine*
Wednesday - Cream of Potato Bacon*
Thursday - Cheesy Chicken Tortilla*
Friday - New England Clam Chowder*
Saturday - Cream of Tomato Basil

**Consumer Advisories – Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

Signature Selections

Our menu items were created exclusively for GC Food & Brewery. The following are among our personal favorites.

Start with a cup of soup du jour, baked French onion, ale & cheddar soup, Caesar or dinner salad 2.49

~ Substitute for a side of truffle fries for 2.99 ~ Add a wedge salad for 4.99 *CAB stands for Certified Angus Beef

GC Steakhouse Classic CAB® Top Sirloin*

A 10 oz. Angus Beef center-cut top sirloin steak seasoned, charbroiled, and served on a bed of crispy onion strings. Accompanied with reggiano hash browns and steamed fresh broccoli. 22.09

Add teriyaki shrimp for 6.49 Add shrimp scampi for 6.99

GC Steakhouse Classic CAB® New York Strip*

A 14 oz. cut of USDA choice NY strip seasoned, grilled to perfection and served on a bed of crispy onion strings with reggiano hash browns and steamed broccoli. 25.99

Add teriyaki shrimp for 6.49 Add shrimp scampi for 6.99

Grilled Garlic Butter Sirloin*

A 10 oz. cut of USDA sirloin steak marinated in garlic and butter, charbroiled and served on a bed of crispy onion strings with garlic mashed potatoes. 17.69

Add teriyaki shrimp for 6.49 Add shrimp scampi for 6.99

Honey Rosemary Filet Mignon*

An 8 oz. center-cut tenderloin marinated in honey, soy sauce, chopped garlic, olive oil, and fresh rosemary, then charbroiled to perfection. Served on a bed of crispy onion strings with garlic mashed potatoes and steamed fresh broccoli. 17.99

GC Meatloaf*

A thick slice of home-style meatloaf served open-faced on grilled ciabatta under bourbon onion sauce and accompanied with garlic mashed potatoes and crispy onion strings. 14.39

Mediterranean Chicken*

A half-pound of seasoned chicken breast charbroiled and served with wild rice pilaf, steamed fresh broccoli, marinated bruschetta, tomatoes, onions, and a drizzle of balsamic reduction. 10.99

Grilled Chicken Burrito*

A large flour tortilla filled with grilled chicken, spanish rice, cheddar cheese, and roasted chili sauce. Topped with melted cheese, baked and served with spanish rice, lettuce, sour cream, pico de gallo, and salsa. 12.49

Chicken Parmesan*

Breaded, golden-fried boneless chicken breast coated in Parmesan cheese and garlic. Served on a bed of rigatoni pasta tossed in marinara sauce and baked under a mixture of ricotta, mozzarella, Monterey Jack, and Parmesan cheeses. 14.29

Grilled Pork with Stout Au Jus*

Sliced tender pork charbroiled and served with sautéed spinach, Roma tomatoes, garlic, toasted almonds, sautéed baby red potatoes, and our freshly made GC Stout Au Jus. 12.99

Grilled Citrus Teriyaki Salmon*

Fillet of Atlantic salmon marinated in citrus teriyaki then charbroiled and brushed with a citrus teriyaki glaze. Set over a bed of wild rice pilaf and accompanied with broccoli florets. 14.19

GC Walleye Dinner*

Canadian freshwater walleye fillet lightly breaded and golden-fried. Served with coleslaw and your choice of waffle fries or garlic mashed potatoes. 14.99

Grilled Salmon Oscar*

Fillet of Atlantic salmon charbroiled and topped with steamed asparagus spears, lump crab meat, and hollandaise sauce. Served on wild rice pilaf with steamed broccoli. 19.59

NEW Orange Sriracha Tilapia*

Eight ounces of tilapia marinated in orange juice, soy sauce, sriracha, ginger, chopped garlic, and fresh lime juice. Pan seared and served over white rice accompanied with sautéed vegetable medley. Finished with an orange sriracha chili glaze. This dish starts out sweet and finishes with a touch of heat! 14.29

NEW Grilled Steak Chimichanga*

Thin strips of seasoned char-broiled flank steak wrapped in a large flour tortilla with shredded cheese and spanish rice. Fried and topped with a green chili sauce, melted Colby Jack cheese. Served with Spanish rice, shredded lettuce, sour cream, pico de gallo, and a ramekin of salsa. 12.99

Crispy Shrimp Taco Trio*

Succulent shrimp lightly dusted with flour and golden fried for a crispy exterior, tossed in a GC signature spicy oriental glaze. Served in flour tortillas with shredded lettuce, pico de gallo, scallions, and cilantro. Finished with a Santa Fe cream sauce. 13.49

Surf and Turf*

Our signature Honey Rosemary Filet charbroiled to perfection paired with two succulent grilled jumbo shrimp skewers brushed with a fresh teriyaki glaze. Accompanied by garlic mashed potatoes and fresh steamed broccoli. 23.89

Grilled London Broil* with Bourbon Sauce

A 12 oz. London Broil specially marinated and charbroiled to perfection. Served on a bed of crispy onion strings, then topped with bourbon sauce with caramelized onions. Served with your choice of waffle fries or garlic mashed potatoes. 17.99

Add teriyaki shrimp for 6.49 Add shrimp scampi for 6.99

Grilled BBQ Boneless Pork Chops*

Two center-cut 7 oz. boneless pork chops seasoned, then charbroiled and basted with bourbon BBQ sauce. Served with garlic mashed potatoes and coleslaw. 14.99

Simply Grilled Salmon*

Fillet of Atlantic salmon charbroiled to perfection with wild rice pilaf and fresh sautéed asparagus. 13.89

Signature Sides

	Sautéed Onions .49
	Broccoli 3.49
Bourbon Onion Sauce .69	Teriyaki Shrimp 6.49
Sautéed Mushrooms .49	Shrimp Scampi 6.99

Burgers

All burgers served with lettuce, tomato, red onion, pickle, and French fries or your choice of potato chips, coleslaw, garlic mashed potatoes, or broccoli.

Substitute ½ order of waffle fries or fresh fruit for an additional charge. ~ Substitute for a side of truffle fries for 2.99 ~ All burgers are served on a grilled ciabatta bun.

~ Start with a cup of soup du jour, baked French onion soup, ale & cheddar soup, Caesar or dinner salad 2.49 Add a wedge salad for 4.99

Add double-smoked bacon .99 Add GC dip .99 Add sautéed mushrooms or onions for no additional charge to all half-pound burgers.

Bleu Peppercorn Burger*

Half-pound of Angus beef seasoned with cracked black peppercorns. Topped with bleu cheese dressing, melted cheddar cheese, smokehouse bacon, and onion strings. 9.59

Hamburger*

Half-pound of Angus beef charbroiled to perfection. 8.29
Add cheese for .53

NEW Napa Valley Burger*

Half-pound hamburger patty served on grilled Focaccia bread with balsamic spring greens and sliced sun-dried tomatoes. Topped with sliced mozzarella cheese, pan crisped prosciutto ham and our signature avocado spread. 9.89

Bedda Cheddar Bacon Burger*

Half-pound of Angus beef topped with freshly made BBQ sauce, shredded cheddar cheese, and crispy smokehouse bacon. 9.29

NEW Turkey Burger*

Our signature mixture of lean ground turkey, minced red peppers, green onions, and seasonings. Seared and cooked to perfection, then served with sliced tomato, leaf lettuce, and red onion. Served with a side of our handmade coleslaw. 8.39

Sandwiches

All sandwiches include French fries or your choice of potato chips, coleslaw, garlic mashed potatoes, or broccoli
~ Substitute ½ order of waffle fries or fresh fruit for an additional charge ~ Add GC dip .99 ~ Substitute for a side of truffle fries for 2.99
~ Start with a cup of soup du jour, baked French onion soup, ale & cheddar soup, Caesar or dinner salad 2.49

The Overlake*

Smokehouse bacon, sliced tomatoes, and mesquite smoked turkey with Monterey Jack cheese. Served on grilled whole wheat bread with roasted garlic aioli. 8.99

Cuban*

Our version of a Miami classic. Seasoned pork loin sliced thin with smoked turkey topped with melted Swiss cheese. All served on grilled ciabatta with roasted garlic aioli, yellow mustard, and dill pickles. 9.59

Spinach Artichoke Chicken*

A fresh chicken breast seasoned and charbroiled. Topped with our creamy spinach artichoke dip and melted Provolone cheese. Served on grilled whole wheat bread with lettuce and tomato. 9.99

Buffalo Chicken Sandwich*

Buffalo marinated fresh chicken breast charbroiled and basted with buffalo sauce. Served on a grilled ciabatta bun with shredded iceberg lettuce and bleu cheese dressing. 9.99 Add Monterey Jack cheese for .53

Grilled Chicken Sandwich*

Seasoned chicken breast charbroiled to perfection. Served on a grilled ciabatta bun with lettuce and tomato. 8.49 Try this jerk style for only 8.99

Crispy Buffalo Chicken Wrap*

Chicken tenderloins lightly breaded and fried crispy, julienned and tossed in a spicy buffalo sauce. Wrapped in a warm flour tortilla with diced tomatoes, shredded iceberg lettuce, creamy bleu cheese dressing, and diced celery. Served with French fries and a pickle. 9.59

Chicken Salad Clubhouse on Focaccia*

Oven-roasted chicken breast chopped and tossed with mayonnaise, seasonings, diced celery, and scallions. A generous portion mounded on grilled herbed focaccia with crispy bacon strips, roasted garlic aioli, spring greens, and sliced tomatoes. 9.49

Monterey Chicken Wrap*

A warm wheat tortilla wrapped around assorted spring greens, diced plum tomatoes, shredded Monterey Jack cheese, creamy ranch style dressing, and julienne grilled chicken breast. 9.59

Grilled Portabella Melt

A marinated portabella mushroom cap lightly grilled and topped with melted mozzarella cheese. Served on grilled herbed focaccia and spring greens tossed in a balsamic vinaigrette, julienne roasted red peppers and finished with fresh basil. Accompanied with French fries and a pickle. 8.49

Chicago Style Prime Beef *

Prime rib sliced thin and topped with sautéed onions, red and green bell peppers, and mozzarella cheese. Served on grilled ciabatta with roasted garlic aioli and sliced tomatoes. Accompanied with beef au jus for dipping, French fries, and a pickle. 9.99

Salads

Grilled Asian Chicken Salad*

Fresh chicken breast marinated in pineapple juice, sherry, and soy sauce, then charbroiled and sliced thin. Tossed with shredded iceberg lettuce, cilantro, shredded cabbage, shredded carrots, green onions, pea pods, sliced cucumbers, sweet red peppers, and crispy wonton strips in a fresh lime and sesame dressing. Topped with a Szechwan peanut sauce. 10.99

Chop Salad with Chicken*

Shredded lettuce tossed in an Italian vinaigrette with chopped bacon, diced tomatoes, banana peppers, diced avocado, marinated grilled chicken breast, and seasonings. Finished with chopped green onions, bacon, and grated Parmesan cheese. 10.99

Salmon Caesar Salad*

An Atlantic salmon fillet dusted with Cajun seasoning and pan seared. Served atop a blend of freshly chopped romaine lettuce and tossed in our creamy Caesar dressing with grated Parmesan cheese and croutons. 13.79

Caesar Salad

Chopped romaine lettuce coated with our Caesar dressing then tossed with croutons and freshly-grated Parmesan cheese. Enough for two to share as a starter salad. 7.99 Add chicken* 2.00 Add shrimp* 5.00

Honey Rosemary Tenderloin and Focaccia Salad*

A half-pound of fresh beef tenderloin marinated in honey, olive oil, soy sauce, chopped garlic, and fresh rosemary, then charbroiled to perfection. Hand sliced into bite-size pieces, then tossed in balsamic dressing with spring greens, freshly grilled herb focaccia croutons, Parmesan cheese, marinated balsamic tomato onion relish, and creamy bleu cheese crumbles. 16.99

Grilled Chicken and Bruschetta Salad*

Toasted Caesar bruschetta surrounds a mix of greens and romaine tossed in balsamic vinaigrette with grilled chicken breast, olives, and crumbled bleu cheese. Finished with marinated bruschetta, tomatoes, onions, and Parmesan cheese. 12.99

Southwestern Chicken Salad*

A blend of chopped romaine, assorted spring greens, and fresh cilantro tossed in a tequila lime vinaigrette dressing. Accompanied with grilled chicken breast, black beans, tomatoes, sweet corn, cheddar cheese, avocado, pico de gallo, and crispy tortilla strips. 12.29

Pastas

Start with a cup of soup du jour, baked French onion soup, ale & cheddar soup, Caesar or dinner salad 2.49
Add a wedge salad for 4.99

Blackened Chicken Linguini*

Charbroiled Cajun chicken breast served over linguini, tossed in a creamy Parmesan sauce, then finished with diced tomatoes, Béarnaise sauce, and green onions. 14.69

Baked Three Cheese Ravioli

Jumbo ravioli stuffed with Parmesan, fontina, and ricotta cheeses. Tossed in cream and marinara sauce, then baked under a mixture of ricotta, mozzarella, Monterey Jack, and Parmesan cheeses. 13.79

Bock and Cheese Pasta*

A creamy mixture of pepper jack and cheddar cheeses lightly seasoned and simmered with our Brother Benedict's Mai Bock. Finished with chicken, pepper flakes, bacon, and toasted breadcrumbs. 11.99

Linguine with Grilled Chicken and Asparagus*

Charbroiled chicken breast and prosciutto ham sautéed with chopped garlic, asparagus, sundried tomatoes, oregano, onions, and fennel. Tossed with fresh linguine and topped with grated Parmesan cheese, fresh basil, and toasted pine nuts. 14.29

Pesto with Chicken or Shrimp*

Pan seared chicken or shrimp served atop linguine smothered in alfredo and basil pesto. Garnished with Parmesan cheese and fresh basil.
Chicken 11.69 Shrimp 13.99 Chicken and Shrimp 14.99

Charlotte's Pasta*

Succulent jumbo shrimp, prosciutto ham, and chicken tenderloins sautéed with crushed red pepper, Parmesan cheese, and our classic marinara sauce. Tossed with fresh linguine and fresh basil pesto. 15.99

Tuscan Shrimp*

Succulent shrimp sautéed with diced Roma tomatoes, zucchini, fresh spinach, and roasted garlic. Tossed with fresh pasta and creamy alfredo sauce. 15.69

Pasta Alfredo

Fresh pasta noodles tossed in creamy Parmesan sauce. 9.69

Pasta Alfredo with sautéed chicken tenderloins* 11.69

Pasta Alfredo with sautéed vegetables 11.19

Pasta Alfredo with sautéed shrimp* 13.99

NEW Tortellini with Chicken in Creamy Tomato Pesto*

Chicken tenderloins sautéed in olive oil. Then simmered with sun-dried tomato pesto and our creamy alfredo sauce tossed with cheese filled tortellini. 12.99

Small Plate Selections

Start with a cup of soup du jour, baked French onion, ale & cheddar soup, Caesar or dinner salad 2.49

Mediterranean Chicken*

Half-pound seasoned chicken breast charbroiled to perfection. Served with wild rice pilaf and steamed fresh broccoli. Finished with marinated bruschetta tomatoes, onions, and drizzled with a balsamic reduction. 10.99

Quarry Hamburger*

Quarter pound of fresh ground angus beef charbroiled to perfection. Served on a grilled ciabatta bun with French fries and a pickle. 6.29
Cheeseburger 6.62

Grilled Pork with Stout Au Jus*

Sliced tender pork charbroiled to perfection served with sautéed spinach, Roma tomatoes, chopped garlic, and toasted almonds. Accompanied by sautéed baby red potatoes and our freshly made GC Stout Au Jus. 12.99

Wedge Salad*

Fresh crisp iceberg lettuce served with thick-cut tomatoes, bleu cheese dressing, bleu cheese crumbles, and chopped bacon. 7.09

Simply Grilled Salmon*

Fillet of Atlantic salmon charbroiled to perfection with wild rice pilaf and fresh sautéed asparagus. 13.89

Kids' Menu

Twelve years of age and under please. All kids' meals served with a complimentary fountain beverage, juice or milk.
Carrots with ranch dressing are served before the meal.

Crispy Chicken Strips*

Lightly breaded and deep-fried. Served with choice of potato chips, waffle fries, or mixed fruit. Accompanied with BBQ sauce for dipping. 4.39

Children's Pasta

Imported rigatoni noodles tossed in butter. Also available with homemade marinara or alfredo sauce. 3.99

Mini Corn Dogs

Lightly battered mini corn dogs golden fried and served with waffle fries or mixed fruit. 4.49

Grilled Cheese Sandwich

Yellow cheese and white bread grilled to melted perfection. Served with French fries or your choice of potato chips, waffle fries, or mixed fruit. 4.29

Kid's Burger*

A juicy ground beef patty seasoned and charbroiled to perfection. Served on a grilled ciabatta bun with choice of potato chips, waffle fries, or mixed fruit. 4.49
Add cheese .49 Add double smoked bacon .99
Lettuce, tomato, sliced or sautéed onions upon request.

Kraft Macaroni and Cheese

Macaroni noodles smothered in a creamy cheese sauce. 3.99

Grilled Chickalicken

Grilled chicken breast served with your choice of mixed fruit, broccoli or rice. 4.49

**After the meal treat them to an OREO
ice cream sundae for only .99!**

Desserts

Caramel Apple Crumble

A tender puff pastry crust with a warm apple filling and a crunchy brown sugar crumble topping. Drizzled with warm caramel sauce and finished with vanilla ice cream, and our freshly made whipped cream. 5.99

Cheesecake Chimichanga

Our freshly made cheesecake mix hand rolled inside our signature pastry dough and then deep-fried to perfection. Served with our vanilla bean ice cream. Caramel glaze, and whipped cream. 7.49

Turtle Sundae

Three generous scoops of our rich vanilla ice cream with drizzled chocolate and caramel. Topped with real whipped cream, chopped nuts, and maraschino cherries. 4.29

Chocolate Cake

Layer upon layer of moist chocolate chunks. Served with ice cream and drizzled with chocolate. Finished with freshly whipped cream. 7.99

GC Big Cookie

An enormous GC toffee almond chocolate chip cookie served fresh from the oven topped with ice cream and caramel. 6.49

Chocolate Fondue

A handmade confection of cream and both semi-sweet and milk chocolate. Served hot with crispy vanilla wafer cookies, strawberries, fresh sliced bananas, and huge marshmallows for dipping. 6.99

Drinks

Pepsi	2.29	Mountain Dew	2.29	Iced Tea	2.29
Diet Pepsi	2.29	Sierra Mist	2.29	Lemonade	2.29
Dr Pepper	2.29	Mug Root Beer	2.29		

Specialty Brews

Ask About Our Mug Club Discounts at Participating Locations

Our Brewmasters take great pride in handcrafting our micro-brewed beers for your enjoyment. See our Brewing Guide for more details. Ask your server or bartender about additional specialty beers on tap.



Northern Light Lager

Brewed to the American standard of a classic lager, this light golden beer is our mildest offering with a creamy, smooth taste.

Complements:

Blackened Chicken Linguini
Idaho Nachos
Buffalo Chicken Sandwich



Broad Axe Stout

A thick creamy head sits atop the opaque blackness of this traditional oatmeal stout. Roasted chocolate and coffee notes make this beer a great treat.

Complements:

Grilled Pork with Stout Au Jus
Chocolate Cake



Brother Benedict's Bock

A German style lager, our Bock carries a brownish color, a medium body, and a mouthwatering smoothness from the wonderful malt flavor.

Complements:

BBQ Roast Pork Chops
GC Steakhouse Classic CAB®
New York Strip



Wag's American Wheat

An exceedingly drinkable, intentionally hazy beer. Light, sweet, and crisp flavors of barley and wheat are allowed to shine through a subtle background of hops for balance.

Complements:

Grilled Citrus Teriyaki Salmon
Cuban Sandwich



Duke of Wellington

India Pale Ale

The copper color of this India Pale Ale hints at the strong malt character needed to support the huge hoppy flavors and defining bitterness of this classic beer.

Complements:

Monterey Chicken Wrap
GC Meatloaf



Two Pull

Created and made popular by our Guests, the Two Pull is a blend of our Northern Light and Brother Benedict's Bock beers. Sometimes the best creations are a mix of great creations!

Complements:

Grilled Steak Chimichanga