



DINE IN +
EVENT CATERING AT
THE HALTER CENTER

DINE WITH US!

Hours of Operation
Tuesday – Thursday: 11:00 a.m. – 7:00 p.m.
Friday – Saturday: 11:00 a.m. – 9:00 p.m.



DINE IN + EVENT CATERING AT THE HALTER CENTER

ACUSPORTGRILLE



FRIED MOZZARELLA HALF MOONS WITH MARINARA

Our Farm Partners

Fresher is better! We're proud to partner with area farmers for locally sourced ingredients that enhance the flavor of our entrees while also supporting our community.



FERRY FARMS

AcuSport Grille sources its beef and pork from Ferry Farms in Litchfield, Michigan. Owner Scott Ferry runs this fourth-generation beef and crop farm, using sustainable green practices and no antibiotics or growth hormones. All of their products are locally processed and USDA inspected, so you can feel good about the safety and quality of their food! ferry-farms.com



CHEF'S WAY ORGANIC FARMS

Chef Ezra Bertakis brings his homegrown organic produce to the AcuSport Grille. A classically trained chef who studied at the Florida Culinary Institute under Iron Chef Masaharu Morimoto, Ezra left the restaurant industry to return to Hillsdale County with his family and began farming in 2012. [facebook.com/ChefsWayOrganicFarms](https://www.facebook.com/ChefsWayOrganicFarms)

ACUSPORTGRILLE


Starters

Make it a Sampler! Pick any 3 for \$19.99

BURNT ENDS  

Pork belly from Ferry Farms
\$10.99

SMOKED CHICKEN WINGS 

With choice of sauce (Nashville Hot , BBQ, Dry Rub)
\$10.99

BREADED SHRIMP WITH SRIRACHA HONEY SAUCE 

\$10.99

BRUSSELS SPROUTS WITH BACON AND BALSAMIC GLAZE

\$7.99

WARM CRAB DIP WITH PITA CHIPS

\$9.99

SPINACH ARTICHOKE DIP WITH PITA CHIPS  

\$7.99

FRIED MOZZARELLA HALF MOONS WITH MARINARA

\$8.99

LOADED SIDEWINDER FRIES

\$5.99



BRUSSELS SPROUTS WITH BACON AND BALSAMIC GLAZE



SMOKED CHICKEN WINGS



BREADED SHRIMP WITH SRIRACHA HONEY SAUCE

 Indicates spicy or hot |  Signature item |  Locally Grown



JOIN US FOR WEEKEND SPECIALS!

Fridays: Fish Fry
Saturdays: Prime Rib



BEVERAGES

Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Iced Tea, Lemonade (unlimited refills) **\$2.79**
Coffee/Hot Tea **\$1.99**
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See the separate drink menu for wine and beer list and spirit offerings



NASHVILLE HOT CHICKEN SANDWICH

Handhelds

Served with your choice of one side

FRIED FISH SANDWICH

Fried perch on a brioche bun with lettuce, tomato, and a side of tartar sauce
\$12.99

MUSHROOM ONION GRILLED CHEESE

Swiss and provolone cheese with sautéed mushrooms and onions on toasted sourdough bread
\$9.99

NASHVILLE HOT CHICKEN SANDWICH

A 6-ounce chicken breast seasoned with our signature blend of spices and fried to perfection on a brioche bun with lettuce, tomato, and pickles
\$11.99

PULLED PORK SANDWICH

Slow-roasted pork on a brioche bun with BBQ sauce and pickles
\$10.99

SINGLE SHOT BURGER

A half-pound beef patty from Ferry Farms topped with lettuce, tomato, pickles, and red onion. Add bacon for \$1.49. Add cheese, sautéed onions and/or sautéed mushrooms for .49 each | Upgrade to a Bison Burger for an additional \$5
\$10.99



PULLED PORK SANDWICH



HOUSEMADE BISON CHILI



BLACK AND BLUE SALAD

Signature Soups & Salads

HOUSEMADE BISON CHILI

CUP **\$4.99** | BOWL **\$6.99**

HOUSEMADE SOUP OF THE DAY

Cup **\$3.99** | Bowl **\$5.99**

BLACK AND BLUE SALAD

Spring mix, romaine, blue cheese, red onion, cherry tomatoes, and Ferry Farms flat iron grilled steak with sweet onion vinaigrette
\$14.99

MICHIGAN CHERRY CHICKEN SALAD

Spring mix, romaine, candied pecans, red onions, dried cherries, blue cheese, and grilled chicken with raspberry vinaigrette
\$11.99

HALTER CAESAR SALAD

Chopped romaine, shredded Parmesan cheese, cherry tomatoes, and croutons
Add Chicken \$3; Add Shrimp \$4; Add Flat Iron Steak \$6
\$8.99

Indicates spicy or hot

Signature item

Locally Grown

Entrees

Served with your choice of one side unless noted otherwise

FISH AND CHIPS

Fried perch with sidewinder fries and a side of tartar sauce
\$14.99

HOUSEMADE MACARONI & CHEESE

Cavatappi pasta with our signature cheese sauce served with a side of cornbread
Add Nashville Hot Chicken , Pulled Pork or Burnt Ends for \$4
\$9.99

FLAT IRON STEAK

Grilled 6-ounce flat iron steak from Ferry Farms and your choice of 2 sides
\$19.99

SMOTHERED CHICKEN WITH MUSHROOM & ONION GRAVY

Grilled 6-ounce chicken breast topped with our housemade mushroom & onion gravy and served with choice of side
\$12.99

EGGPLANT OR CHICKEN PARMESAN

Breaded eggplant or chicken served with cavatappi pasta, marinara, mozzarella cheese, and toasted garlic sourdough bread
\$10.99 | **\$13.99**

SIDES

Macaroni & Cheese \$3.99
Side Caesar/House Salad \$2.99
French Fries \$2.99
Mashed Potatoes \$2.99

Seasonal Vegetables \$2.99
Cole Slaw \$2.99
Cottage Cheese \$2.99
Cornbread \$2.99



HOUSEMADE MACARONI & CHEESE



FLAT IRON STEAK



FRIED FISH SANDWICH