

BANQUET & CATERING

We offer a variety of private areas to accommodate informal casual groups as little as 20 guests and formal banquet rooms to host elegant private receptions up to 600 guests.

In addition, we cater to a variety of venues throughout the Detroit metropolitan area and can accommodate groups from 20-1000 guests.

We can provide complete services including all equipment and supplies. Our friendly professional service will guarantee the success of your event. We offer a variety of menus designed to meet each and every budget.

Let us know what you are planning as we will be happy to assist you with your plans.

Your hosts,

Sam & Marlaina Backos Since 1979

ERNIE'S
ITS' ALL ABOUT THE FOOD!

OUR STORY

The story begins long ago when our grandparents immigrated from Greece to America in the early 1900's. They soon relocated to Detroit, where the industrial explosion of the automotive business offered huge opportunities... opportunities in the hospitality industry as well. Our father Ernie was the youngest boy out of 6 children.

Post World War II... It was during these times that our father Ernie firmly established himself in the Bar and Restaurant business in Detroit. Post war prosperity, marriage and four children later we come to 1979 and the establishment of Ernie's Kings Mill in Clinton Township.



Ernie Backos constantly changed and up-graded his building. He, along with his four children, established banquet facilities and the first outdoor dining in Macomb County. We are proud to serve this community for over 41 years now providing family dining, holiday feasts, weddings, showers and many other hospitality related events.

We go to extreme lengths to ensure that you are offered the freshest food and unsurpassed hospitality!

Our parents are both gone now and it is in their memory that we continue to strive for the

BEST EXPERIENCE AT ERNIE'S GRILL!

PLEASE ENJOY YOUR MEAL

FRNESCRIP

16655 19 MILE RD. CLINTON TWP, MI 48038

586.286.8435

WWW.ERNIESMI.COM

FOLLOW US ON







APPETIZERS

· Crispy Fried ·

CHICKEN WINGS

OR

BONELESS CHICKEN STRIPS

Miracle Honey Mustard, Hidden Valley® Ranch, House BBQ, or Frank's Red Hot

11

CALAMARI STEAK FRITTERS, √ Tomato-caper Burre Blanc	13
COCONUT FRIED SHRIMP, Spicy Orange Marmalade sauce	13
BLACKENED STEAK TIPS, ® Roasted Peppers & Onions	15
Crumbled Blue Cheese, Zip & Chimichurri sauce	

SALADS

The "VILLAGE" SALAD 🍩 🕮

Vine ripened tomatoes, English cucumber, tomato, red onion,
Kalamata olives, barrel aged Feta cheese, artichokes, house roasted beets,
Peppadews®, EVO oil, fresh herbs & a scent of fresh lemon ... add lettuce \$2

Small 9 Large 14

English cucumber, tomato, red onion, peppered bacon, blue cheese, mild yellow peppers & spicy Peppadews®, & grated parmesan ... warm celery seed vinaigrette dressing

Small 9 Large 14

Blue cheese crumbles, candied walnuts, red onion, sun dried Traverse City cherries, tomato, sliced Michigan apples ... Raspberry vinaigrette dressing on the side

9

CAESAR SALAD 🍩 🗸

Romaine leaves, "House Recipe" Caesar dressing, Parmigiana Reggiano cheese, &croutons

9

Add to any salad above...

CHICKEN – Grilled or Crispy Fried 5
SALMON, SHRIMP, or TENDERLOIN STEAK TIPS 8
available Grilled or Blackened

Blackened Tenderloin Tips, Roquefort blue cheese crumbles, mushrooms, fire roasted peppers, red onion, & tomato A side of A-1 vinaigrette dressing

16

Salads to accompany any meal

Tossed Garden Salad **5** Caesar "Side" Salad **6**

House prepared dressings...

VINAIGRETTE: Raspberry, A-1, Celery Seed, & Mediterranean CREAMY: Caesar & Hidden Valley® Ranch



HOUSE SPECIALTIES

"BUBBLIN" MAC & CHEESE baked in a cast iron crock Top with	12
Jalapeño Peppers 3 Crispy Bacon 4	
Chicken – Grilled or Crispy Fried 5 Grilled Shrimp 8	
FISH & CHIPS, FRESH Icelandic Cod, French fries, cole slaw	17
Sub Mac & Cheese or fresh vegetables 2	
BABY BACK RIBS, (6) House BBQ S.O.S, French fries, cole slaw	18
Sub Mac & Cheese or fresh vegetables 2 FULL SLAB	30
CLASSIC DINNERS	
MEATLOAF, Savory sauce, crispy fried onions	16
CHICKEN LEMON ZEST, (Fig. 18 "ALL NATURAL", pan seared Airline breast, fresh Rosemary, Parsley & Thyme	17
TOMAHAWK PORK CHOP, (6F) Apple compote	23
1 lb. bone-in "White Marble" pork, seared	
BISTRO STEAK, (F) USDA Choice 12 oz. Hangar Steak Zip & Chimichurri S.O.S.	29
ADD Mushrooms, Grilled Onions or BOTH 3	
Classic Dinners Include:	
"PEAL" Vilkon Gold mached notations & fresh vegetables	

The "ERNIE" BURGER

Half pound blend of "ALL NATURAL" Brisket, Short Rib, & Chuck, American cheese, L,T,Onion & special sauce, French fries

13

COMPLETE CARRY OUT 586-286-8435

*Cooked to Order – Consuming raw or undercooked meat and seafood may increase your risk of food borne illness

20% gratuity added to parties of 8 or more

SANDWICH BOARD

PRIME RIB FRENCH DIP

Crusty Artisan baguette, Au Jus Horseradish S.O.S.

17

Swiss Cheese or Peppers & Onions 2

CRISPY CHICKEN SANDWICH @

Arugula, sweet pickles, Sriracha aioli

11

FISH SANDWICH with LOBSTER MAYO

Icelandic Cod, arugula & cabbage slaw, tomato, grilled Brioche bun

14

CHICKEN BLT

Grilled boneless breast, honey-peppered bacon, L, T, & Mayo, imported Swiss, on grilled sour dough bread

13

All include house made potato chips

DEEP DISH PIZZA

Square pizza cooked in blue steel pans from
Detroit and topped with Wisconsin brick mozzarella cheese,
white cheddar, house sauce and butter toasted corners...

The Grill's Signature Pies!

CLASSIC MARGHERITA ✓ Vine ripened tomatoes, buffalo mozzarella, fresh basil, Balsamic drizzle	12
MAUI WOWIE	13
Bacon, yellow peppers, pineapple, "special herbs"	
BBQ CHICKEN	13
Tangy sauce, red onion, Chèvre cheese, fresh Cilantro	
WILD MUSHROOM PIZZA V	14
Fontina & Mozzarella cheese, artichokes, spinach, onion, truffle oil crust	
omon, traine on crast	

Build your own ... Tomato Sauce & Cheese Pizza 10

Vegetable Toppings ... 2 Meat Toppings ... 3

Mushrooms, Peppers, Onions, Artichokes, Spinach Pepperoni, Sausage, Bacon, Chicken

SERVING DAILY FROM 3:00 pm