

THE SUPPER CLUB

TWO HATS
BIG RAPIDS, MICHIGAN



RANCH
EST. 2014

AUGUST 29 & 30, 2025

STARTERS

BRIE & FIG PHYLLO BITES

*crispy mini phyllo cups filled with melted brie & caramelized onions
topped with fig jam*

GARLIC BUTTER DINNER ROLLS

*baked fresh in-house & brushed with garlic butter
whipped butter on the side*

MAIN

10 OZ GRASS-FED ANGUS PRIME RIB ^{GF/DFA}

*black pepper & herb crusted prime rib, slow roasted
served with au jus & your choice of cabernet sauce or horseradish crema*

SIDES

PROSCIUTTO WRAPPED HARICOT VERTS ^{GF/DF}

*prosciutto-wrapped bundles of tender haricot verts
oven-roasted to a savory crisp*

CHEESY AU GRATIN POTATO STACKS ^{GF}

*creamy, cheesy, sliced & stacked potatoes
cooked golden brown*

SWEETS

CHERRY FRANGIPANE PUFF PASTRY

*flaky puff pastry with almond frangipane & sweet cherry compote
baked to a buttery finish & crowned with Chantilly cream*

\$68

*includes Coke products, iced tea & coffee
tax & gratuity not included*

No substitutions.

*Ask your server about menu items that are cooked to order.
Consuming undercooked meat or eggs may increase your risk of food borne illness.*