

# WestWynd Grille

## Fall



### Starters

#### GF **Chips & Salsa**

White corn tortilla chips & homemade fire roasted salsa \$7

#### GF **WW Wings**

Signature marinated naked wings tossed with your favorite sauce: 8- \$11 12-\$16

Sauces:

Spicy Korean BBQ (not GF), Dr. Pepper BBQ, Buffalo, Sriracha Dry Rub, Sweet Chili

#### **Blackened Grilled Chicken Quesadilla**

Blackened chicken breast, roasted sweet corn and black bean salsa, and cheddar jack cheese on a grilled tomato wrap. Served with homemade roasted salsa and cilantro lime sour cream. \$12

#### **Sesame Ahi Sliders\***

Black and white sesame encrusted fillet pan seared and sliced on brioche rolls, with goma wakame, pickled peppers and onions, and topped with Korean BBQ sauce. \$15

#### **Calamari Siciliano**

Lightly fried calamari strips tossed in fresh ammogue sauce, peppercinnis, scallions, and balsamic reduction. \$13

#### **Duck Wing Drummies**

Five crispy battered drumsticks , baby greens, sweet chili glaze and Korean BBQ. \$12

### Soups

#### GF **WW Chili** \$5

#### GF V **Butternut Squash** \$5

#### **Soup Du Jour** \$4

### Salads

Grilled or blackened chicken \$5, salmon\* \$7, or Ahi Tuna\* \$7

#### GF **House Salad**

Blend of romaine & iceberg lettuce, cherry tomatoes, shaved carrots, cucumbers, shredded cheddar cheese, sunflower seeds, your choice of dressing. \$5/\$8

#### **Caesar Salad**

Chopped romaine lettuce, shaved parmesan, herb croutons, traditional caesar dressing. \$6/\$9

#### GF **Greek Salad**

Chopped romaine, feta cheese, grilled beets, kalamata olives, cucumbers, diced tomatoes, red onions, pepperoncinis, and traditional Greek dressing. \$7/\$11

#### GF **Chopped Southwest Chicken Salad**

Chopped romaine, corn and black bean salsa, fresh Pico de Gallo, queso fresco, crispy tortilla strips, blackened chicken breast, chipotle infused ranch dressing. \$12/\$16

#### GF **Michigan Harvest Salad**

Mixed greens, sundried cranberries, bleu cheese, bermuda onion, sliced grapes, candied walnuts, grilled chicken breast, lemon poppyseed vinaigrette \$12/\$16

#### **Citrus Salmon Spinach Salad**

Pineapple peppered grilled salmon on a bed of baby spinach, Bermuda onion, mandarin oranges, toasted almonds, sundried cranberries, and cinnamon cranberry goat cheese. Served with honey citrus vinaigrette. \$15/\$18

#### **WW Maurice Salad**

Shredded iceberg lettuce tossed in a creamy Maurice dressing with diced honey ham, smoked turkey breast, Swiss cheese, green olives, sweet gherkin pickles, and sliced egg. \$14

## Gourmet Handhelds

Upgrade your side to sweet potato fries or a fruit cup additional \$2

### v **Beyond Burger**

Protein packed vegan patty grilled on a pretzel bun, with lettuce, tomato, guacamole, and red onion. Your choice of vegetable du jour or seasonal fresh fruit. \$15

### **The Westwynd\***

8oz Angus beef steak burger, lettuce, tomato, onion, grilled brioche bun served with your choice of cheese. \$12  
add bacon \$2 fried egg\* \$2

### **King Kobe Burger\***

Half pound Kobe beef patty grilled on a warm pretzel bun, bourbon grilled onions, sharp cheddar cheese, creamy slider sauce, and peppered applewood smoked bacon. \$16

### **Bourbon Street Chicken Melt**

Grilled chicken breast, peppered applewood smoked bacon, Swiss cheese, Red Stag Black Cherry bourbon glaze, crispy frizzled onions on a toasted pretzel roll. \$14  
Upgrade to steak \$2

### **The Pork Belly**

Crispy sous-vide pork belly grilled on a toasted onion roll with mixed greens, sweet pickled Bermuda onions, white cheddar cheese, and Korean BBQ sauce. Served with house potato chips. \$14

### **French Dip**

Shaved prime rib, sauteed onions and mushrooms, Provolone cheese, and horseradish creme sauce on a Cuban roll with a side of au jus. Served with fries. \$15

### GF **Steak Taquitos**

Shaved prime rib and grilled onions on grilled corn tortillas, with fresh cilantro, radish, chevre cheese, salsa verde, and sour cream. Served with house fire roasted salsa and chips. \$15

### **Corned Beef Porter**

Wigley's slow roasted corned beef stacked on grilled marble rye, beer cheese sauce, creamy horseradish, and crispy pub fried onion rings. Served with a side of coleslaw. \$14

## Entrees

Entrees are served with your choice of coleslaw, a Caesar or house salad. Upgrade to soup for an additional \$2

### **Beer Battered Fish & Chips**

Crispy battered Atlantic cod, french fries, lemon wedges, and dill caper remoulade sauce. \$16

### **Sauteed Lake Perch**

Lightly floured lake perch with a lemon caper beurre blanc sauce. Served with wild rice pilaf and vegetable du jour. \$20

### **Chicken Pot Pie**

Our homemade creamy chicken stew with carrots, onions, celery, and redskin potatoes. Finished with a flaky puff pastry crust. \$16

### **Ginger Lime Mahi Mahi**

Pan seared fillet in fresh ginger coconut lime marinade, set over grilled vegetable medley and a bed of quinoa. Finished with a honey soy vinaigrette. \$23

### **Beef Tip Mushroom Ravioli**

Cracked black peppered tenderloin tips, roasted red peppers, spinach, artichoke hearts, and portabella stuffed ravioli tossed in a sweet garlic basil tomato sauce. Finished with chevre cheese. \$19

### **Laurie's Salmon Bowtie Pasta**

Pan seared salmon set on a bed of farfalle pasta tossed in a scallion chardonnay creme sauce, with yellow bell peppers, asparagus tips, and sun dried tomatoes. \$18

### **Garlic Butter Filet\***

Herb encrusted filet with roasted garlic butter and wild mushrooms. Accompanied by loaded mashed potato cakes and vegetable du jour. \$26

### **Black Cherry Grilled Chicken**

Two chicken breasts with black cherry bourbon glaze, caramelized onions, applewood smoked bacon, and baked white cheddar over wild rice and vegetable medley. \$18

## Featuring!

### GF **Chef J's Famous Dr. Pepper BBQ Ribs**

Tender fall off the bone braised ribs, Dr. Pepper honey BBQ sauce, house pub fried onion rings or vegetable du jour.

Half Rack \$18    Full Rack \$24

*\*Menu items cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \$2 charge for split plates.*

GF - Gluten Free v - Vegan