



West Wynd

Fall Menu 2025

STARTERS

FIRE ROASTED CHIPS & SALSA

Crispy tortilla chips and homemade fire roasted salsa. \$8

MOZZARELLA STICKS

Crispy battered mozzarella sticks served with your choice of ranch or marinara sauce. \$11

NAKED CHICKEN WINGS

Eight marinated chicken wings spun in your choice of sauce. Served with crisp celery sticks, and ranch or bleu cheese dipping sauce. \$16

Sauces: Signature, Sriracha Dry Rub, Spicy Asian, Dr. Pepper BBQ, Spicy Korean BBQ (not GF)

BLACKENED CHICKEN

QUESADILLA

Cajun grilled chicken breast, corn salsa, fresh cilantro, and melted blended Mexican cheese in a grilled tomato lawash wrap. Served with house-made fire roasted salsa and cilantro sour cream. \$15

SPINACH ARTICHOKE FLATBREAD

Our house spinach artichoke spread, applewood smoked bacon, grilled chicken, and mozzarella cheese on a crispy flatbread. \$21

SICILIAN CALAMARI

Lightly fried calamari strips, banana peppers, baby greens, and balsamic reduction. Served with a fresh ammogue sauce. \$18

DETROIT PUB SLIDERS*

Angus beef sliders, sharp cheddar cheese, crispy frizzled onions, signature slider sauce on mini pretzel buns. Served with tater tots. \$19

SOUPS

WESTWYND CHILI Cup \$6 Bowl \$8

SOUP DU JOUR Cup \$6 Bowl \$8

BUTTERNUT SQUASH Cup \$6 Bowl \$8

SALADS

Add: Grilled or blackened chicken \$7
Grilled or blackened salmon \$10

^{GF} HOUSE

Blend of romaine & iceberg, cherry tomatoes, shaved carrots, cucumbers, shredded cheddar cheese, sunflower seeds, and served with your choice of dressing. \$12

CAESAR SALAD

Chopped romaine, shaved parmesan, and herb croutons tossed in our traditional Caesar dressing. \$14

CHOPPED SOUTHWEST CHICKEN SALAD

Chopped romaine, corn & black bean salsa, fresh Pico de Gallo, queso fresco, crispy tortilla strips, and blackened chicken breast. Served with a side of chipotle infused ranch dressing. \$19

^{GF} MICHIGAN HARVEST SALAD

Mixed greens, sundried cranberries, bleu cheese, Bermuda onions, sliced grapes, candied walnuts, and grilled chicken breast. Served with a side of lemon poppy seed dressing. \$20

THE "CHAMPS" BUFFALO CHICKEN SALAD

Crisp mixed greens, cucumbers, tomatoes, cheddar jack cheese, tossed in buttermilk ranch dressing, topped with buffalo chicken tenders, and crispy tortilla strips. \$18

HEIRLOOM BURRATA SALAD

Baby greens, heirloom cherry tomatoes, fresh basil, creamy burrata cheese, extra virgin olive oil, balsamic reduction, and basil pesto. Served with a baguette. \$19

Add Chicken \$4

^{GF} CHEF SALAD

Crisp mixed greens, smoked turkey breast, smoked ham, cheddar cheese, cucumbers, tomatoes, hard boiled eggs, and fresh sliced avocado. Served with a side of buttermilk ranch. \$18

HANDHELDS

Substitute sweet potato fries, onion rings, or tater tots for \$3

BUFFALO WRAP

Chopped romaine lettuce, crispy fried chicken tossed in buffalo sauce, shredded cheddar cheese, diced tomato, and ranch dressing wrapped in a large tortilla. Served with fries. \$16

TUSCAN VEGGIE WRAP

Baby spinach, grilled asparagus, squash, zucchini, mushrooms, onions, tomato, feta cheese, and balsamic reduction in a sundried tomato wrap. Served with sweet potato fries. \$16

Add Grilled Chicken \$5

THE WESTWYND*

8oz Angus beef steak burger, lettuce, tomato, and onion on a sweet yellow roll with your choice of cheese. Served with fries. \$17

PHILLY STEAK & CHEESE

Shredded steak, grilled bell peppers, onions, cheese sauce, and melted provolone cheese on a french hoagie roll. Served with fries. \$18

J'S JAMMIN' TURKEY CLUB

Smoked turkey breast, caramelized bacon jam, swiss and cheddar cheese, romaine lettuce, tomato, and avocado on a sundried tomato deli roll. Served with sweet potato fries. \$18

CHI-TOWN ITALIAN BEEF

Slow braised italian beef, giardiniera pickled relish, and provolone cheese on a benito roll. Served with a side of pan au jus and fries. \$19

KOREAN BBQ BURGER*

Angus steak burger, cold smoked candied bacon, grilled jalapenos, lettuce, tomato, onion, pepper jack cheese, avocado, and korean BBQ sauce on a soft pretzel bun. Served with sweet potato fries. \$19

ENTREES

Add a House salad, Caesar salad, or cup of soup to any entree for \$3.

FISH & CHIPS

Four pieces of our delicious crispy beer battered cod. Served with fries, coleslaw, and tartar sauce. \$19

SAUTÉED PERCH

Lightly floured lake perch topped with a lemon caper beurre blanc sauce. Served with rice pilaf and vegetable du jour. \$25

GF HERBED DEVEILED SALMON

Pan sautéed fillet, Dijon mustard, and fresh herbed butter. Served on wild mushroom risotto with grilled asparagus. \$26

GF BLACK JACK NY STRIP*

12 ounce center cut steak, chargrilled to your liking, topped with caramelized onions, and a side of Jack Daniels BBQ sauce. Served with yukon gold smashed potatoes and grilled asparagus. \$32

BACCI CHICKEN PARMESAN

Italian breaded chicken sliced over bacchi pasta purses, tossed in a parmesan cream sauce, and finished with a fresh ammogogue sauce. \$21

BBQ BACON WRAPPED MEATLOAF

Chef's meatloaf recipe wrapped in applewood smoked bacon, smothered in Dr. Pepper BBQ sauce, and topped with frizzled onions. Served with yukon gold smashed potatoes and vegetable medley. \$20

CHICKEN POT PIE

Chicken stew with carrots, celery, onions, potatoes, and peas. Topped with a flakey puff pastry shell. \$17

GF BRAISED BEEF TACOS

Slow braised beef on grilled corn tortillas with lettuce, pico de gallo, and roasted habanero lime cream sauce. Served with crispy corn tortilla chips and salsa. \$18

~All of our fried items are cooked in Beef Tallow.~

*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.