

West Wynd

Dinner



STARTERS

GF FIRE ROASTED CHIPS & SALSA

Crispy tortilla chips and homemade fire roasted salsa. \$6

MOZZARELLA STICKS

Crispy battered mozzarella sticks served with your choice of ranch or marinara sauce. \$9

CALAMARI FRITTA

Lightly floured calamari steak strips tossed in our lemon caper butter sauce, sundried tomato and baby greens. \$15

GF 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. \$14

Sauces: Signature, Sriracha Dry Rub, Sweet 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. \$13

SOUPS

CHICKEN FLORENTINE \$6

SOUP DU JOUR \$6

SALADS

Add: Grilled or blackened chicken \$5
Grilled or blackened salmon \$7

GF HOUSE

Blend of romaine & iceberg, cherry tomatoes, shaved carrots, cucumbers, shredded cheddar cheese, sunflower seeds, and served with your choice of dressing. \$8

CAESAR SALAD

Chopped romaine lettuce, shaved parmesan, herb croutons, and tossed in our traditional Caesar dressing. \$11

CHOPPED SOUTHWEST CHICKEN SALAD

Chopped romaine, corn & black bean salsa, fresh Pico de Gallo, queso fresco, crispy tortilla strips, blackened chicken breast, and served with a side of chipotle infused ranch dressing. \$15

GF MICHIGAN HARVEST SALAD

Mixed greens, sundried cranberries, bleu cheese, Bermuda onion, sliced grapes, candied walnuts, grilled chicken breast, and served with a side of lemon poppy seed dressing. \$16

TUSCAN SALMON SALAD

Creole grilled salmon, fire roasted red peppers, grilled asparagus tips, portabella mushrooms, heirloom cherry tomatoes, feta cheese on a bed of baby spinach. Served with a side of honey balsamic vinaigrette. \$19

HAND HELDS

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

BUFFALO WRAP

Chopped romaine lettuce, crispy fried chicken tossed in buffalo sauce, shredded cheddar cheese, diced tomato, and ranch dressing wrapped in a flour tortilla. \$13

GF STREET CHICKEN TACOS

Our house Cajun spiced chicken on grilled corn tortillas topped with onions, cilantro, salsa Verde, queso fresco, and cilantro sour cream. Served with chips and salsa. \$14

THE WESTWYND*

8oz Angus beef steak burger, lettuce, tomato, and onion served on a grilled brioche bun with your choice of cheese. \$15

PORTABELLA CHOPHOUSE BURGER*

Our delicious chophouse blend patty chargrilled to your liking on a toasted pretzel bun, garlic roasted herb aioli, portabella mushrooms and Swiss cheese. Served with fries. \$18

FRENCH DIP

Garlic rosemary shaved prime rib, grilled mushrooms & onions, provolone cheese, horseradish crème sauce on toasted Benito roll. Served with a side of Au jus. \$16

CLASSIC CORNED BEEF RUEBEN

Tender Wigley's braised corned beef, Swiss cheese, sauerkraut, and thousand island on grilled marble rye. \$15

ENTREES

Served with your choice of coleslaw or house salad. Upgrade to a Caesar or cup of soup \$2.

FISH & CHIPS

Four pieces of our delicious crispy beer battered cod, served with fries, coleslaw, and tartar sauce. \$16

SAUTÉED PERCH

Lightly floured lake perch topped with a lemon caper beurre blanc sauce. Served with wild rice pilaf and vegetable du jour. \$21

LEMON BASIL SHRIMP CAPELLINI

Jumbo shrimp sautéed in a lemon cream sauce with fresh basil, sundried tomatoes, and mushrooms set over a bed of angel hair pasta. \$24

GF CAPRESE PORK CHOP

10oz. Frenched chop chargrilled over a sweet balsamic reduction, baked buffalo mozzarella cheese, and heirloom tomato relish, accompanied with asparagus and wild rice pilaf. \$22

GF BLACK CHERRY BERNHARDT

Two chargrilled chicken breasts, candied bacon, grilled onions, cheddar jack cheese and Reg Stag Black Cherry BBQ glaze. Served with wild rice and vegetable du jour. \$20

GF ST. LOUIS DR. PEPPER BBQ

RIBS

Tender fall off the bone braised ribs, Dr. Pepper honey BBQ sauce, and served with a side of onion rings or vegetable du jour. Half: \$18 Full: \$26

GF ROCKY'S CAST IRON STEAK*

12oz center cut NY striploin encrusted in our Cajun spices grilled on a cast iron skillet, finished with Maytag bleu cheese and garlic zip sauce. Served with mashed potatoes and grilled asparagus. \$32

*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.