

# West Wynd



Dine in Menu

## 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

**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. \$12

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

**BLACKENED CHICKEN QUESDILLA**  
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. \$12

**SOUTHWEST CHICKEN SPRING ROLLS**  
Crispy spring rolls filled with Chile lime braised chicken, roasted corn & black bean salsa, sharp cheddar cheese, and smoked ranchero sauce. Served with a chipotle ranch dipping sauce. \$13

**GF LOADED PORK BELLY SKINS**  
Potato skins with crispy sous vide pork belly, beer cheese, scallions, and cheddar jack. Served with cilantro sour cream and Dr. Pepper BBQ sauce. \$13

## SALADS

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

**GF HOUSE \$8**

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

**GF GREEK \$12**

Chopped romaine, topped with feta cheese, beets, kalamata olives, cucumbers, diced tomatoes, red onions, pepperoncinis, and traditional Greek dressing.

**CHOPPED SOUTHWEST CHICKEN SALAD \$15**

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.

**CAESAR SALAD \$11**

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

**GF MICHIGAN HARVEST SALAD \$16**

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.

**GF FARMER'S CHEF SALAD \$16**

Crisp iceberg lettuce, carrots, peas, tomatoes, scallions, cheddar cheese, smoked turkey, and a hard boiled egg. Served with your choice of dressing  
Upgrade to chicken \$2.00

## SOUPS

**GF WESTWYND CHILI \$6**

**CHICKEN DUMPLING \$6**

## HAND HELDS

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

### CLASSIC CORNED BEEF RUEBEN

Tender Wigley's braised corned beef, Swiss cheese, sauerkraut, and thousand island on grilled marble rye. \$14

### GEORGIA RUEBEN

Honey smoked turkey breast, Swiss cheese, thousand island dressing, and coleslaw on a grilled Cuban roll. \$14

### THE WESTWYND\*

8oz Angus beef steak burger, lettuce, tomato, and onion served on a grilled brioche bun with your choice of cheese. \$14

### TEXAS KOBE MELT\*

Char-grilled Wagyu beef patty, provolone cheese, grilled onions and mushrooms, finished with a garlic herb aioli between Texas Toast. \$19

### FRENCH DIP

Shaved prime rib, grilled mushrooms & onions, provolone cheese, and horseradish crème sauce. Served on a Cuban roll with a side of au jus. \$16

### 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. \$13

### GRILLED CHEDDAR CLUB

Garlic grilled Texas toast, sharp cheddar cheese, smoked ham, honey smoked turkey, applewood smoked bacon, lettuce, tomato, and garlic herb aioli. \$15

### <sup>GF</sup> CHICKEN STREET TACOS

Cajun grilled chicken, Spanish onions, fresh cilantro, queso fresco, cilantro sour cream, and salsa verde. Served with crispy chips and salsa. \$13

### <sup>GF</sup> CRISPY PORK BELLY TACOS

Crispy and delicious pork belly, grilled onions, lettuce, Pico de Gallo, queso fresco, and cilantro sour cream. Served with crispy chips & salsa. \$15

## ENTREES

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

### FISH & MAC

Three pieces of our delicious crispy beer battered cod paired with our homemade baked mac & cheese. Served with a side of coleslaw and tartar sauce. \$16

### BACON WRAPPED BBQ MEATLOAF

Our smoked bacon wrapped meatloaf, smothered in honey BBQ and topped with frizzled onions. Served with Yukon mashed potatoes and vegetable du jour. \$18

### PORK SHNITZEL

Lightly floured pork loin medallions, pan sautéed with a delicious pan gravy topped with crispy frizzled onions, and accompanied with the vegetable du jour and wild rice pilaf. \$16

### PANKO SALMON PARMESAN\*

Fresh salmon fillet covered in a herb panko parmesan crust, baked to perfection. Served with grilled asparagus and wild rice pilaf. \$24

### <sup>GF</sup> ROCKYS' CAST IRON STEAK\*

12oz center cut NY Striploin seasoned with house blackening spices, and grilled on a cast iron skillet. Finished with Maytag Bleu cheese and a port wine demi glace. Served with grilled asparagus and Yukon mashed potatoes. \$29

### PANCETTA CHICKEN MARSALA

Pan sautéed chicken medallions and pancetta ham, tossed in a creamy marsala wine sauce, with sautéed mushrooms. Served with buttered linguini and grilled asparagus. \$22

### SAUTÉED PERCH

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

### <sup>GF</sup> ST. LOUIS DR. PEPPER BBQ

### RIBS

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

\*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.