

West Wynd



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. \$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

DETROIT PUB SLIDERS

Angus beef sliders grilled on pretzel slider buns, sharp cheddar, our signature slider sauce, and crispy frizzled onions. Served with house potato chips. \$14

SOUPS

TOMATO BASIL \$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

GF GREEK

Chopped romaine, topped with feta cheese, beets, kalamata olives, cucumbers, diced tomatoes, red onions, pepperoncinis, and traditional Greek dressing. \$12

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

CAESAR SALAD

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

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

19TH HOLE

Honey pecan chicken salad, Albacore tuna salad, and cottage cheese over a bed of baby greens. Served with seasonal fruit and grilled pita. \$16

SPINACH BERRY SALAD

A bed of baby spinach topped with fresh blueberries, strawberries, candied walnuts, Bermuda onion, and bleu cheese crumbles. Served with a side of raspberry vinaigrette. \$13

FARMER'S CHEF SALAD

Crispy iceberg lettuce, carrots, peas, tomatoes, scallions, cheddar cheese, smoked turkey, and a hard boiled egg. Served with your choice of dressing. \$16
Upgrade to chicken \$2

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. \$15

GEORGIA RUEBEN

Honey smoked turkey breast, Swiss cheese, thousand island dressing, and coleslaw on a grilled Benito roll. \$15

THE WESTWYND*

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

WESTWYND PHILLY MELT

Shaved prime rib, grilled bell peppers & onions, and cheese sauce on a grilled Benito roll. Served with fries. \$16

CHILI LIME CHICKEN TACOS

Braised chicken on grilled corn tortilla, lettuce, Pico de Gallo, cilantro sour cream, salsa verde and queso fresco. Served with crispy chips and salsa. \$14

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

CHICKEN SALAD CROISSANT

Our delicious homemade honey pecan chicken salad on a warm butter croissant. Served with sweet potato fries. \$15

GOURMET GRILLED CHEESE & TOMATO BASIL

Garlic herb grilled Texas toast, gruyere cheese, sharp cheddar, provolone cheese, Roma tomatoes, and fresh basil. Served with a cup of our sweet tomato basil soup. \$14

HONEY MUSTARD CHICKEN CLUB

Grilled chicken breast, applewood smoked bacon, Swiss cheese, lettuce, tomato, and our homemade honey mustard dressing on a toasted Bavarian pretzel bun. Served with sweet potato fries. \$16

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

CF 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

LINGUINI CHICKEN PICATTA

Linguini pasta tossed in a lemon caper wine sauce with mushrooms, artichoke hearts, and sun-dried tomatoes. Topped with a herb baked chicken breast and parmesan cheese. \$19

PORTABELLA GRILLED DELMONICO*

12oz center cut Delmonico steak with grilled portabella mushrooms, garlic teriyaki zip sauce, grilled asparagus and Yukon gold mashed potatoes. \$36

ISLAND GRILLED MAHI MAHI

Fresh fillet marinated in herbs and spices, char-grilled to perfection and finished with a fresh mango avocado salsa. Served with grilled asparagus and wild rice pilaf. \$25

*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.