

WestWynd Grille



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. \$8

Detroit Pub Sliders

Angus beef sliders grilled atop mini pretzel buns, sharp cheddar cheese, frizzled onions, creamy slider sauce and crispy potato chips. \$11

GF **Naked Chicken Wings**

Eight marinated chicken wings spun in your choice of sauce, crisp celery sticks, ranch or bleu cheese dipping sauce. \$11

Sauces: Signature, Sriracha Dry Rub, Spicy Asian, Dr. Pepper BBQ

Blackened Chicken Quesadilla

Cajun grilled chicken breast, corn salsa, fresh cilantro, melted blended Mexican cheese in a grilled tomato lawash wrap. Served with tortilla chips, house-made fire roasted salsa and cilantro sour cream. \$13

NEW **Lemon Caper Calamari**

Lightly deep fried calamari strips tossed in a lemon caper butter sauce, sundried tomatoes, and scallions over field greens. \$11

Soups

GF **WestWynd Chili** \$5

GF **Sweet Tomato Basil** \$5

Soup Du Jour \$4

Salads

Grilled or blackened chicken \$4, salmon* \$6

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

NEW GF **Caprese Salad**

Fresh herb marinated buffalo mozzarella and roma tomatoes, served over a bed of baby spinach. Finished with fresh basil and balsamic reduction. \$12

GF **Michigan Harvest Salad**

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

GF **BLT Club Salad**

Chopped romaine hearts, crisp iceberg, heirloom cherry tomatoes, eggs, bacon, cheddar jack cheese, grilled chicken and buttermilk ranch dressing. \$12/\$16

Gourmet Handhelds

All handhelds are served with your choice of fries, cottage cheese or coleslaw. Sweet potato fries or a fruit cup additional \$2

NEW **Gourmet Grilled Cheese & Tomato Basil**

Garlic buttered Texas toast, sharp cheddar, Gruyere and Greek feta cheese, Roma tomato, and balsamic reduction. Served with a cup of our Sweet Tomato Basil soup. \$12

NEW **Georgia Turkey Panini**

Honey smoked turkey breast, Swiss cheese, 1000 island dressing, and coleslaw on a grilled Cuban roll. \$12

French Dip Panini

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

Buffalo Chicken Wrap

Chopped romaine lettuce, crispy fried chicken tossed in buffalo sauce, shredded cheddar cheese, diced tomato, ranch dressing wrapped in a large tortilla. \$10

NEW GF **Carne Asada Tacos**

Grilled NY strip steak and Spanish onions topped with spicy avocado slaw, sliced radish, cilantro sour cream, and queso fresco. Served with chips and salsa. \$15

NEW **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. \$13.50
Upgrade to steak \$2

Entrees

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

Sauteed Lake Perch

Lightly floured lake perch with a lemon caper beurre blanc sauce. Served with wild rice and vegetable du jour. \$19

Beer Battered Fish & Chips

Crispy battered Atlantic cod, french fries, lemon wedges, and dill caper remoulade sauce. \$15

NEW GF **Mediterranean Grilled Salmon**

Fresh Atlantic fillet char-grilled with a roasted leek and cucumber salsa, balsamic reduction, and feta cheese. Served on a bed of quinoa. \$23

NEW **Wild Mushroom Chicken Marsala**

Pan seared chicken medallions, wild mushrooms, prosciutto ham, braised spinach and a sweet Marsala wine sauce over a bed of capellini pasta. \$19

GF **St. Louis 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 \$17 Full rack \$23

NEW GF **BBQ Bacon Wrapped Meatloaf**

Our delicious homemade meatloaf recipe wrapped in smoked bacon, finished with our Dr. Pepper barbecue glaze, and crispy frizzled onions. Served with choice of starch and vegetable du jour. \$17

NEW GF **Peppercorn Beef Medallions***

Beef tenderloin, garlic grilled wild mushrooms, peppercorn veal demi glace, and Gorgonzola cheese crumbles. Served with choice of starch and vegetable du jour. \$23



GF - Gluten Free **NEW** - New

**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. 20% gratuity included for parties of 8 or more. \$2 charge for split plates.*