

WestWynd Grille

Lunch



Starters

GF **Chips & Salsa**

White corn tortilla chips & homemade fire roasted salsa \$7

Detroit Pub Sliders

Three Angus beef sliders, sharp cheddar, crispy frizzled onions, creamy slider sauce. Served with a basket of house fried potato chips. \$11

GF **WW Wings**

Signature marinated naked wings tossed with your favorite sauce: 8- \$11 12-\$16

Sauces:

Spicy Korean BBQ (not GF), Dr. Pepper BBQ, Buffalo, Sriracha Dry Rub, Sweet Chili, Mango Jerk

Blackened Grilled Chicken Quesadilla

Blackened chicken breast, roasted sweet corn and black bean salsa, and cheddar jack cheese on a grilled tomato wrap. Served with homemade roasted salsa and cilantro lime sour cream. \$12

Mozzarella Sticks

Crispy battered mozzarella sticks served with your choice of ranch or marinara sauce. \$8

Soups

GF **Sweet Tomato Basil** \$5

Soup Du Jour \$4

Salads

Grilled or blackened chicken \$5, salmon* \$7, or Ahi Tuna* \$7

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

GF **Michigan Harvest Salad**

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

Citrus Salmon Spinach Salad

Pineapple peppered grilled salmon on a bed of baby spinach, Bermuda onion, mandarin oranges, toasted almonds, sundried cranberries, and cinnamon cranberry goat cheese. Served with honey citrus vinaigrette. \$15/\$18

19th Hole

Honey pecan chicken salad, albacore tuna salad, cottage cheese, fresh seasonal fruit, and grilled pita on mixed field greens. \$15

Gourmet Handhelds

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

v **Beyond Burger**

Protein packed vegan patty grilled on a pretzel bun, with lettuce, tomato, guacamole, and red onion. Your choice of vegetable du jour or seasonal fresh fruit. \$15

The Westwynd*

8oz Angus beef steak burger, lettuce, tomato, and onion on a grilled brioche bun, served with your choice of cheese \$12
add bacon \$2 fried egg* \$2

King Kobe Burger*

Half pound Kobe beef patty grilled on a warm pretzel bun, bourbon grilled onions, sharp cheddar cheese, creamy slider sauce, and peppered applewood smoked bacon. \$16

The Philly

Shaved prime rib, grilled bell peppers and onions, Wisconsin cheddar sauce, on Kraft beer cheddar hoagie roll. \$15

Georgia Panini

Smoked turkey breast, Swiss cheese, coleslaw, and thousand island dressing, on a toasted Cuban roll. \$12

Michigan Cherry Turkey Club

Honey smoked turkey breast, peppered cold smoked bacon, sharp cheddar, lettuce, tomato, and sundried cherry aioli on a cherry IPA baguette. \$14

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. \$14
Upgrade to steak \$2

Buffalo Chicken Wrap

Chopped romaine lettuce, crispy fried chicken tossed in buffalo sauce, shredded cheddar cheese, diced tomato, and ranch dressing wrapped in a large tortilla. \$11

GF **Street Tacos**

Choice of Cajun grilled chicken or pulled pork, on corn tortillas with fresh cilantro, onion, Pico de Gallo, queso fresco, and salsa verde. Served with chips and salsa. \$13

**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.*

Entrees

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

Beer Battered Fish & Chips

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

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 \$18 Full rack \$24

Honey Garlic Salmon*

Pan sauteed Atlantic fillet, lemon honey garlic glaze, vegetable du jour, and wild rice pilaf. \$23

Strawberry Whitefish Almondine

Fresh whitefish fillet broiled to perfection. Finished with sliced strawberries and toasted almonds. Served with vegetable du jour and wild rice. \$23

Light and Healthy

Italian Herb Chicken & Vegetables

Two herb marinated chicken breasts grilled over asparagus spears or vegetable du jour. \$18



GF - Gluten Free v - Vegan