

WestWynd Grille

Dinner



Starters

GF Chips & Salsa

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

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

GF Sesame Seared Ahi*

Black and white sesame crusted ruby red ahi, heirloom cherry tomato, goma wakame, pickled ginger, and honey soy vinaigrette. \$16

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

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, onion, 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 sause on a Kraft beer cheddar hoagie roll. \$15

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

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

Gourmet Grilled Cheese & Tomato Soup

Garlic buttered sourdough bread, sharp cheddar, Gruyere, and shaved Parmesan cheese. Served with sliced heirloom tomatoes, balsamic reduction, and fresh basil. Accompanied by a cup of our homemade Sweet Tomato Basil soup. \$14

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

Sauteed Lake Perch

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

Strawberry Whitefish

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

Steak & Mushrooms*

12oz center cut strip loin, wild mushroom gratin, red wine demi glaze, horseradish Yukon mashed potato and grilled asparagus. \$24

Chicken Broccoli Stir-fry

Broccoli florets and button mushrooms and sauteed chicken tossed in a sweet teriyaki stir-fry sauce over wild rice pilaf. \$18

Light and Healthy

Italian Herb Chicken & Vegetables

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