

WestWynd Grille

Winter



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

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

Mediterranean Flatbread

Grilled chicken breast, roasted red and yellow bell peppers, zucchini, capers, basil, and Italian cheese blend on a crispy flatbread. \$13

Loaded Steakhouse Sliders

Shaved prime rib, grilled mushroom and onions, Gruyere cheese, and horseradish creme sauce on warm pretzel slider buns. Served with au jus dipping sauce. \$14

Soups

French Onion \$5

Turkey Florentine \$5

Soup Du Jour \$4

Salads

Grilled or blackened chicken \$5 / salmon* \$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

Teriyaki Grilled Chicken Salad

Crisp mixed greens, grilled pineapple, avocado, red onions, heirloom cherry tomato, teriyaki grilled chicken, and sweet honey teriyaki vinaigrette. \$13/\$16

WW Maurice Salad

Shredded iceberg lettuce tossed in a creamy Maurice dressing with diced honey ham, smoked turkey breast, Swiss cheese, green olives, sweet gherkin pickles, and sliced egg. \$14

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 pickled 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

Jalapeno Muenster Kobe*

Grilled Wagyu beef patty on Bavarian pretzel bun, jalapeno smoked bacon, fresh grilled jalapenos, Muenster cheese, and signature slider sauce. Served with crispy fried potato wedges. \$17

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. \$11

Georgia Turkey Panini

Smoked turkey breast, coleslaw, thousand island, Swiss cheese on grilled Benito roll. \$14

Basil Chicken Panini

Italian basil pesto marinated grilled chicken, house marinara sauce, roasted garlic herb aioli, and provolone cheese on a grilled Benito roll. \$15

Smoked BLT Club

Honey smoked ham, smoked turkey, cold smoked peppered bacon, lettuce, tomato, roasted garlic herb aioli, Swiss cheese on a grilled Benito roll. \$15

Black Cherry BBQ Salmon Melt

Grilled salmon, cold smoked bacon, pickled red onions, lettuce, tomato, and black cherry BBQ sauce on a toasted onion roll. Served with sweet potato fries. \$16

Pancho Shredded Beef Tacos

Tender slow braised shredder beef on grilled corn and flour tortillas, mozzarella cheese, fresh cilantro, spanish onions, and ghost pepper queso sauce. Served with pico au jus and crispy chips and salsa. \$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. \$16

Sauteed Lake Perch

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

GF Citrus Heirloom Salmon

Fresh Atlantic salmon pan sauteed to perfection, with lemon dill butter, heirloom cherry tomatoes, and set over grilled asparagus and Parmesan Risotto. \$24

GF Chef J's Famous Dr. Pepper 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

GF Bleu Butter Tenderloin*

Pan seared herb encrusted beef tenderloin sliced over grilled asparagus and whipped potatoes. Finished with a bleu cheese garlic butter. \$27

Guinness Pot Roast Pot Pie

Slow braised beef pot roast, carrots, celery, onions, potatoes, and Guinness Stout pan gravy. Finished with a flaky puff pastry crust. \$17

The Meatloaf

Our Chef's signature meatloaf recipe wrapped in bacon, set over whipped potatoes and vegetable du jour, with black cherry BBQ sauce and crispy frizzled onions. \$18

Spaghetti Chicken Parmesan

Basil pesto marinated chicken breast breaded and grilled over a bed of spaghetti pasta. Accompanied with our house marinara and Parmesan creme sauce. \$18

GF Black Cherry Grilled Chicken

Two chicken breasts with black cherry bourbon glaze, caramelized onions, applewood smoked bacon, and melted white cheddar over wild rice pilaf and vegetable medley. \$18

**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. \$2 charge for split plates.*

GF - Gluten Free v - Vegan