

# WestWynd Grille

## Lunch



### Starters

#### **GF Chips & Salsa**

White corn tortilla chips & homemade fire roasted salsa \$6

#### **GF WW Wings**

Signature marinated naked wings tossed with your favorite sauce: \$12

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. \$9

#### **BBQ Flatbread**

Crispy flatbread, sweet honey BBQ sauce, jalapeno smoked bacon, Cajun grilled chicken, Pico de Gallo, cheddar jack cheese, and cilantro sour cream. \$16

#### **Detroit Sliders**

Three Angus beef sliders on mini pretzel buns, sharp cheddar cheese, crispy frizzled onions, signature slider sauce, and house fried potato chips. \$14

### Soup

**Lemon Basil Di Pepe** \$5

**Soup Du Jour** \$5

### 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. \$8

#### **Caesar Salad**

Chopped romaine lettuce, shaved parmesan, herb croutons, traditional caesar dressing. \$11

#### **GF Greek Salad**

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

#### **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. \$15

#### **GF Michigan Harvest Salad**

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

#### **Spinach Berry**

Fresh blueberries and sliced strawberries, candied walnuts, Bermuda onion, and chevre cheese on a bed of baby spinach with a side of raspberry vinaigrette dressing. \$12

#### **19th Hole**

Our delicious honey pecan chicken salad and albacore tuna salad. Served with cottage cheese and seasonal fruit, over a bed of mixed greens and a side of pita. \$16

## Gourmet Handhelds

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

### Jamaican Jerk Chicken Melt

Chicken breast marinated in Caribbean jerk spices, grilled sweet yellow roll, crispy bacon, pepper jack cheese, Jamaican jerk aioli, lettuce, tomato, and red onion. Served with sweet potato fries. \$15

### The Westwynd\*

8oz Angus beef steak burger, lettuce, tomato, onion, grilled brioche bun served with your choice of cheese. \$14  
add bacon \$2 fried egg\* \$2

### 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. \$13

### Georgia Turkey Panini

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

### King Kobe\*

Wagyu beef patty char grilled, thick cut cold smoked bacon, sharp cheddar, signature slider sauce on a Bavarian pretzel bun. \$17

### Italian Panini Melt

Smoked ham, pepperoni, provolone cheese, lettuce, tomato, Bermuda onion, and creamy Italian dressing. \$14

### Chicken Salad Croissant

Our delicious honey pecan chicken salad on fresh baked butter croissant and served with sweet potato fries. \$14

### Street Tacos

Cajun grilled chicken, cilantro, onion, queso fresco, cilantro lime sour cream, and salsa verde on warm corn tortillas. Served with chips & fire roasted salsa. \$13

## Entrees

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

### Beer Battered Fish & Chips

Crispy battered Atlantic cod, french fries, coleslaw, 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 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 \$25

### Island Chicken

Two Caribbean marinated grilled chicken breasts, sweet BBQ, and papaya and pineapple salsa accompanied with wild rice pilaf. \$19

