

West Wynd



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. \$9

GF NAKED CHICKEN WINGS

Eight marinated chicken wings spun in your choice of sauce. Served with crisp celery sticks, and ranch or bleu cheese dipping sauce. \$14

Sauces: Signature, Sriracha Dry Rub, Spicy Asian, Dr. Pepper BBQ, Spicy Korean BBQ (not GF)

BLACKENED CHICKEN QUESADILLA

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

BUFFALO CHICKEN DIP

Fire grilled chicken, four cheese buffalo dip served with fried pita chips. \$13

SOUPS

APPLE BUTTERNUT SQUASH \$6

WESTWYND CHILI \$6

SOUP DU JOUR \$6

SALADS

Add: Grilled or blackened chicken \$5
Grilled or blackened salmon \$7

GF HOUSE

Blend of romaine & iceberg, cherry tomatoes, shaved carrots, cucumbers, shredded cheddar cheese, sunflower seeds, and served with your choice of dressing. \$8

CAESAR SALAD

Chopped romaine lettuce, shaved parmesan, herb croutons, and tossed in our traditional Caesar dressing. \$11

CHOPPED SOUTHWEST CHICKEN SALAD

Chopped romaine, corn & black bean salsa, fresh Pico de Gallo, queso fresco, crispy tortilla strips, blackened chicken breast, and served with a side of chipotle infused ranch dressing. \$15

GF MICHIGAN HARVEST SALAD

Mixed greens, sundried cranberries, bleu cheese, Bermuda onion, sliced grapes, candied walnuts, grilled chicken breast, and served with a side of lemon poppy seed dressing. \$16

GF GRILLED STEAK & ARTICHOKE SALAD

A bed of baby spinach, herb marinated artichoke hearts, heirloom cherry tomatoes, fire roasted red peppers, feta cheese, fried Shiitake mushrooms and grilled sirloin steak served with honey balsamic vinaigrette. \$19

HAND HELDS

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

GF STREET CHICKEN TACOS

Our house Cajun spiced chicken on grilled tortillas topped with onions, cilantro, salsa verde, queso fresco, and cilantro sour cream. Served with chips and salsa. \$14

THE WESTWYND*

Eight ounce Angus beef steak burger, lettuce, tomato, and onion served on a grilled brioche bun with your choice of cheese. \$15

GEORGIA RUEBEN

Honey smoked turkey breast, Swiss cheese, coleslaw, and thousand island on grilled Benito roll. \$15

CORNER BEEF & CHEDDAR

Wigley's braised corned beef, sharp cheddar cheese, crispy buttermilk frizzled onions, and horseradish cream sauce on grilled Benito roll. \$15

ENTREES

Served with your choice of coleslaw or house salad. Upgrade to a Caesar or cup of soup \$2.

FISH & CHIPS

Four pieces of our delicious crispy beer battered cod, served with fries, coleslaw, and tartar sauce. \$16

SAUTÉED PERCH

Lightly floured lake perch topped with a lemon caper beurre blanc sauce. Served with wild rice pilaf and vegetable du jour. \$21

GF ST. LOUIS DR. PEPPER BBQ RIBS

Tender fall off the bone braised ribs, Dr. Pepper honey BBQ sauce, and served with a side of onion rings or vegetable du jour. Half: \$18 Full: \$26

CHICKEN POT PIE

Our signature homemade chicken stew with carrots, celery, onions, peas, and potatoes finished with a flaky puff pastry crust. \$17

GF APPLE CIDER PORK CHOP

Ten ounce bone in chop chargrilled over wild rice pilaf and vegetable du jour, finished with a candied apple bacon chutney and creamy apple cider butter sauce. \$19

GF HERB ROASTED CHICKEN

Fresh herb marinated half chicken, roasted to perfection, with buttermilk mashed potatoes, vegetable du jour, and lemon rosemary jus lie. \$17

BEEF TIP RIGATONI CARBONARA

Crispy Applewood bacon bits, steak tips, mushrooms, Roma tomatoes, peas, and Rigatoni pasta tossed in a parmesan alfredo cream sauce. \$23

SHORT RIBS

Slow tender braised short ribs over a bed of buttermilk mashed potatoes and grilled asparagus finished with a peppercorn port wine demi glaze and crispy onions. \$36

*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.