



WestWynd

Winter Menu 2026

SOUPS

TOMATO BASIL BISQUE Cup \$6 Bowl \$8

CHICKEN DUMPLING Cup \$6 Bowl \$8

SOUP DU JOUR Cup \$6 Bowl \$8

STARTERS

FIRE ROASTED CHIPS & SALSA

Crispy tortilla chips and homemade fire roasted salsa. \$8

MOZZARELLA STICKS

Crispy battered mozzarella sticks served with your choice of ranch or marinara sauce. \$11

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. \$16 add Fries \$3

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. \$15

SESAME CHICKEN FRITTERS

Sesame encrusted, hand battered chicken tenders. Served with a side of honey mustard dipping sauce. \$18
add Fries \$3

SHRIMP MARGHERITA FLATBREAD

Grilled shrimp, garlic tomato sauce, and fresh mozzarella topped with fresh basil on a crispy flatbread. \$22

SALADS

Add: Grilled or blackened chicken \$7

Grilled or blackened salmon \$10

GF HOUSE

Blend of romaine & iceberg, cherry tomatoes, shaved carrots, cucumbers, shredded cheddar cheese, sunflower seeds, and served with your choice of dressing. \$12

CAESAR SALAD

Chopped romaine, shaved parmesan, and herb croutons tossed in our traditional Caesar dressing. \$14

CHOPPED SOUTHWEST CHICKEN SALAD

Chopped romaine, corn & black bean salsa, fresh Pico de Gallo, queso fresco, crispy tortilla strips, and blackened chicken breast. Served with a side of chipotle infused ranch dressing. \$19

GF MICHIGAN HARVEST SALAD

Mixed greens, sundried cranberries, bleu cheese, Bermuda onions, sliced grapes, candied walnuts, and grilled chicken breast. Served with a side of lemon poppy seed dressing. \$20

HONEY GINGER CHICKEN SALAD

Mandarin oranges, sliced avocado, red onion, cucumbers, heirloom cherry tomatoes, toasted almonds, chow mien noodles, and sesame chicken fritters on crisp power greens. Served with a side of honey ginger soy vinaigrette. \$21

HANDHELDs

Substitute sweet potato fries, onion rings, or tater tots for \$3

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. Served with fries. \$16

TUSCAN VEGGIE WRAP

Baby spinach, grilled asparagus, squash, zucchini, mushrooms, onions, tomato, feta cheese, and balsamic reduction in a sundried tomato wrap. Served with sweet potato fries. \$16

Add Grilled Chicken \$5

THE WESTWYND*

8oz Angus beef steak burger, lettuce, tomato, and onion on a sweet yellow roll with your choice of cheese. Served with fries. \$17

DETROIT PUB SLIDERS*

Angus beef sliders, sharp cheddar cheese, crispy frizzled onions, signature slider sauce on mini pretzel buns. Served with tater tots. \$19

IRISH PATTY MELT*

Angus steak patty, slow braised corned beef, swiss and cheddar cheese, thousand island dressing, and grilled onions, on marble rye bread. Served with fries. \$19

HONEY PECAN CHICKEN SALAD

CROISSANT

Our delicious homemade chicken salad on a fresh baked butter croissant. Served with sweet potato fries. \$16

WIGLEY'S CORNED BEEF PANINI

Slow braised corned beef, swiss cheese, coleslaw, and thousand island dressing on a grilled benito roll. Served with fries. \$17

TOMATO BASIL GRILLED CHEESE

Gruyere, cheddar, and provolone cheeses, sliced tomato, fresh basil on grilled sourdough bread. Served with a cup of tomato basil bisque soup. \$17

Add Fries \$3

ENTREES

Add a House salad, Caesar salad, or cup of soup to any entree for \$3.

FISH & CHIPS

Four pieces of our delicious crispy beer battered cod. Served with fries, coleslaw, and tartar sauce. \$19

SAUTÉED PERCH

Lightly floured lake perch topped with a lemon caper beurre blanc sauce. Served with rice pilaf and vegetable du jour. \$25

ASIAGO CHICKEN GNOCCHI

Asiago gnocchi pasta, wild mushrooms, spinach, tomato, tossed in a basil palomino sauce, asiago encrusted chicken, and fresh ammogue sauce. \$24

BEEF TIP MARSALA*

Lightly floured tenderloin tips sautéed with prosciutto ham, wild mushrooms, spinach, and sun dried tomatoes, tossed in a sweet marsala wine sauce over linguini pasta. \$27

PETITE FILET MIGNON*

Six ounce tenderloin steak chargrilled to your liking, topped with a port wine demi glace. Served with loaded smashed potatoes and grilled asparagus. \$30

SALMON TOSCANA

Pan sautéed salmon fillet, fire roasted red peppers, spinach, heirloom cherry tomatoes, lobster butter sauce, feta cheese, and balsamic reduction. Served with rice pilaf and grilled asparagus. \$27

HERB GRILLED CHICKEN

Two grilled chicken breasts marinated in Italian herbs. Served with rice pilaf and vegetable du jour. \$22

~All of our fried items are cooked in Beef Tallow.~

*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.