

# 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, Sweet 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

## SOUPS

---

TOMATO BASIL \$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

### **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

### **CAESAR SALAD**

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

### **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

### **19TH HOLE**

Honey pecan chicken salad, Albacore tuna salad, and cottage cheese over a bed of baby greens. Served with seasonal fruit and grilled pita. \$16

### **FARMER'S CHEF SALAD**

Crispy iceberg lettuce, carrots, peas, tomatoes, scallions, cheddar cheese, smoked turkey, and a hard boiled egg. Served with your choice of dressing. \$16  
Upgrade to chicken \$2



## HAND HELDS

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

### CLASSIC CORNED BEEF RUEBEN

Tender Wigley's braised corned beef, Swiss cheese, sauerkraut, and thousand island on grilled marble rye. \$15

### THE WESTWYND\*

8oz Angus beef steak burger, lettuce, tomato, and onion served on a grilled brioche bun with your choice of cheese. \$15

### BUFFALO WRAP

Chopped romaine lettuce, crispy fried chicken tossed in buffalo sauce, shredded cheddar cheese, diced tomato, and ranch dressing wrapped in a flour tortilla. \$13

### CHICKEN SALAD CROISSANT

Our delicious homemade honey pecan chicken salad on a warm butter croissant. Served with sweet potato fries. \$15

### HONEY MUSTARD CHICKEN CLUB

Grilled chicken breast, applewood smoked bacon, Swiss cheese, lettuce, tomato, and our homemade honey mustard dressing on a toasted Bavarian pretzel bun. Served with sweet potato fries. \$16

## 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

### LINGUINI CHICKEN PICATTA

Linguini pasta tossed in a lemon caper wine sauce with mushrooms, artichoke hearts, and sun-dried tomatoes. Topped with a herb baked chicken breast and parmesan cheese. \$19

\*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.