

West Wynd

Fall Menu 2024



SOUPS

GF BUTTERNUT SQUASH Cup \$6 Bowl \$7

GF WESTWYND CHILI Cup \$6 Bowl \$7

SOUP DU JOUR Cup \$6 Bowl \$7

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. \$11

CAESAR SALAD

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

GF CHOPPED SOUTHWEST CHICKEN SALAD

Chopped romaine, corn & black bean salsa, fresh Pico de Gallo, queso fresco, crispy corn 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 crumbles, Bermuda onion, sliced grapes, candied pecans, and grilled chicken breast. Served with a side of lemon poppy seed dressing. \$20

GF EL JEFE'S TACO SALAD

Iceberg and romaine hearts, diced tomatoes, cheddar jack cheese, and seasoned beef tossed in our fire roasted salsa ranch dressing topped with crispy corn tortilla strips. \$18

GF THE WEDGE

Boston Bibb lettuce, applewood smoked bacon bits, diced tomatoes, red onion, bleu cheese crumbles, hard boil egg and bleu cheese dressing. \$18

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. \$10

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. \$15

Sauces: Signature, Sriracha Dry Rub, Spicy Asian, Dr. Pepper BBQ, Spicy Korean BBQ (not GF), or Hot Honey (+\$2)

BLACKENED CHICKEN QUESADILLA

Cajun grilled chicken breast, corn salsa, fresh cilantro, and melted blended Mexican cheese in a grilled tomato lawash wrap. Served with homemade fire roasted salsa and cilantro sour cream. \$14

SHRIMP FLORENTINE FLATBREAD

Crispy alfredo covered flatbread, topped with marinated roma tomatoes, fresh basil, grilled shrimp and Italian blend cheese. \$20

MEGA EVERYTHING PRETZEL

Jumbo soft pretzel covered in "everything bagel seasoning." Served with honey mustard and beer cheese dipping sauces. \$18

HANDHELDS

Substitutue sweet potato fries or onion rings 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. \$15

TUSCAN VEGGIE WRAP

Baby spinach, grilled asparagus, squash, zucchini, mushrooms, onions, tomatoes, feta cheese, and balsamic reduction in a sundried tomato wrap. Served with sweet potato fries. \$15

Add Grilled Chicken \$4

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

GEORGIA TURKEY RUEBEN

Honey smoked turkey breast, Swiss cheese, thousand island dressing, and coleslaw on a grilled Benito roll. Served with fries. \$16

IRISH PATTY MELT*

Angus beef patty, grilled to your liking, braised corned beef, grilled onions, thousand island dressing, and gruyere cheese on grilled marble rye bread. Served with fries. \$19

NEW YORK STEAK & CHEESE

Thinly sliced New York strip steak, grilled onions and banana peppers, pizza sauce and provolone cheese on a grilled sub roll. Served with fries. \$19

CHICKEN CLUB MELT

Grilled chicken breast, applewood smoked bacon, cheddar cheese, lettuce, tomato, and roasted garlic herb aioli, on a soft pretzel bun. Served with fries. \$18

ENTREES

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

FISH & CHIPS

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

SAUTÉED LAKE PERCH

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

^{GF} ST. LOUIS DR. PEPPER RIBS

Fall off the bone pork ribs, smothered in our Dr. Pepper BBQ sauce. Served with your choice of onion rings or vegetable du jour. Half: \$23 Full: \$30

CHICKEN POT PIE

Our classic pot pie recipe with grilled chicken, carrots, onions, celery, peas, and a golden brown puff pastry shell. \$18

ALMOND CHICKEN

Lightly fried tempura battered chicken breast nestled over a bed of rice pilaf and vegetable medley, finished with almond gravy, toasted almonds, and green onions. \$19

~AVAILABLE AFTER 5PM~

SHRIMP ALA VODKA

Jumbo shrimp pan sautéed with wild mushroom, onions, spinach, and roma tomatoes, tossed in a delicious creamy vodka sauce over rigatoni pasta. Finished with feta cheese crumbles. \$24

STEAK MARSALA*

Lightly floured steak medallions sautéed with wild mushrooms, prosciutto ham, spinach and sun dried tomatoes tossed in a sweet marsala wine sauce over capellini pasta. \$24

BOURBON PECAN SALMON

Pan sautéed fillet encrusted with toasted pecans and maple bourbon butter sauce. Served with sweet potato mash and grilled asparagus. \$28

*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.