WestWynd

Fall Menu 2026

SOUPS

WESTWYND CHILI Cup $6 Bowl $8

BUTTERNUT SQUASH 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

STEAK TIPS
Beef tenderloin tips with grilled onions and wild mushrooms, set over a bed of baby greens. Served with a side of zip sauce and a crostini. $20

BUFFALO DIP
House made fire grilled buffalo chicken dip, topped with baked cheddar jack cheese. Served with corn tortilla chips. $17

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 lettuce, 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, blackened chicken breast, and served with a side of chipotle infused ranch dressing. $19

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. $20

GF MAURICE SALAD
Shredded lettuce tossed in a classic Maurice dressing with smoked turkey, ham, swiss cheese, green olives, sweet gherkins pickles, and hard boiled egg. $19

HANDHELDS

Substitute 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. $16

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

HONEY PECAN CHICKEN SALAD CROISSANT
Fresh baked butter croissant with our delicious homemade honey pecan chicken salad. Served with sweet potato fries. $16

CHICKEN FAJITA WRAP
Buffalo lime grilled chicken, spanish rice, grilled bell peppers, onions, cheddar jack cheese, pico de gallo, and cilantro sour cream in a sundried tomato wrap. Served with house made chips and salsa. $16

PHILLY CHEESE
Shaved steak with grilled bell peppers, onions, house cheese sauce, and provolone cheese on a grilled benito roll. Served with fries. $20

WHISKEY PULLED PORK
Smoked pulled pork smothered in our black cherry whiskey BBQ sauce, pickled onions, jalapenos, and cheddar cheese on a grilled onion roll. Served with fries. $16

JAMAICAN JERK MELT
Caribbean jerk marinated chicken, grilled pineapple, applewood smoked bacon, pepperjack cheese, and jamaican jerk aioli on a grilled onion roll. Served with sweet potato fries. $18

GEORGIA RUEBEN
Smoked turkey breast, swiss cheese, thousand island dressing, and fresh coleslaw on a grilled benito roll. Served with fries. $17

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

CHICKEN POT PIE
Classic homemade chicken stew with carrots, celery, onions, potatoes, and peas. Finished with a flaky puff pastry crust. $17

CHAMPAGNE MUSTARD GLAZED SALMON
Baked salmon fillet with champagne mustard cream sauce and balsamic reduction. Served with vegetable du jour. $26

TUSCAN SHRIMP PAPPARDELLE
Herb pappardelle pasta, roasted red pepper cream sauce, spinach, wild mushrooms, sundried tomatoes, feta cheese crumbles, and marinated shrimp skewers. $25

GF TWO HEARTED POT ROAST
Slow braised pot roast with redskin potatoes, carrots, celery, onions, and Two Hearted IPA infused pan gravy. $22

GF PETITE CASINO FILET*
6 ounce filet mignon chargrilled and finished with delicious casino butter. Served with yukon gold potatoes and vegetable du jour. $35

GF MAPLE BOURBON PORK CHOP
12 ounce bone in chargrilled chop topped with maple bourbon butter sauce. Served with sweet potato mashed and vegetable du jour. $19

MONGOLIAN BEEF
Lightly floured beef tenderloin tips, bell peppers, onions, zucchini, and squash tossed with linguini pasta in a delicious Mongolian sauce. $24

~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.