

West Wynd



Lunch

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

SOUPS

CHICKEN FLORENTINE \$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

19TH HOLE

Honey pecan chicken salad, Albacore tuna salad, cottage cheese \$16

GF SPINACH BERRY SALAD

Fresh strawberries and blueberries, candied walnuts, bleu cheese crumbles, Bermuda onions on a bed of baby spinach. Served with raspberry vinaigrette. \$13

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

CHICKEN SALAD CROISSANT

Our delicious homemade honey pecan chicken salad on 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

PARMESAN CHICKEN GRINDER

Golden crisp chicken tenders, house marinara sauce, provolone cheese, roasted garlic herb aioli on Benito roll. \$15

THE WESTWYND*

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

PORTABELLA CHOPHOUSE BURGER*

Our delicious chophouse blend patty chargrilled to your liking on a toasted pretzel bun, garlic roasted herb aioli, portabella mushrooms and Swiss cheese. Served with fries. \$18

PHILLY CHEESE STEAK

Garlic rosemary shaved prime rib, grilled bell peppers & onions, and sharp cheddar cheese on a grilled Benito roll. Served with fries. \$16

FRENCH DIP

Garlic rosemary shaved prime rib, grilled mushrooms & onions, provolone cheese, horseradish crème sauce on a toasted Benito roll. Served with a side of Au jus. \$16

CLASSIC CORNED BEEF RUEBEN

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

Two chargrilled chicken breasts, candied bacon, grilled onions, cheddar jack cheese and Red Stag Black Cherry BBQ glaze. Served with wild rice and vegetable du jour. \$20

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

GF ST. LOUIS DR. PEPPER BBQ RIBS

Tender fall of 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

STEAK FRITTA*

8oz NY strip steak finished with zip sauce accompanied with grilled asparagus and french fries. \$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.