



West Wynd

Summer Menu 2025

SOUPS

CHICKEN TORTILLA 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

Sauces: Signature, Sriracha Dry Rub, Spicy Asian, Dr. Pepper BBQ, Spicy Korean BBQ (not GF)

MAPLE BOURBON SMOKED WINGS

Applewood smoked naked wings tossed in a maple bourbon dry rub. Served with celery and your choice of ranch or bleu cheese. \$17

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

PALOMINO FLATBREAD

Crispy palomino sauce, buffalo mozzarella, roma tomato, fresh basil, and italian cheese blend. \$17

Add Chicken \$5

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

GF GREEK SALAD

Crisp romaine hearts, cucumbers, Roma tomatoes, red onion, peppercornis, Kalamata olives, sliced beets, and feta cheese with a side of Greek 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

19TH HOLE

Honey pecan chicken salad, Albacore tuna salad, cottage cheese, sliced seasonal fruit, and grilled pita. \$19

GF SALMON POWER SALAD

Fresh power greens, grapes, fresh blueberries, roasted pumpkin seeds, hard boiled egg, sliced avocado, feta cheese, and cajun grilled salmon with a side of honey citrus vinaigrette. \$23

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

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 served on a sweet yellow roll with your choice of cheese. Served with fries. \$17

SMASHER*

Two smashed angus steak patties, grilled onions, pickles, American and cheddar cheese, with slider sauce on a brioche bun. Served with fries. \$19

GEORGIA TURKEY RUEBEN

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

THE ITALIANO

Herb focaccia bread with Genoa salami, Capocollo ham, provolone cheese, shredded lettuce, tomato, red onion, banana peppers, and creamy italian dressing. Served with fries. \$19

CHICKEN SALAD CROISSANT

Fresh baked butter croissant with our delicious homemade honey pecan chicken salad. Served with sweet potato fries. \$16

FRENCH DIP

Shaved prime rib, grilled mushrooms, onions, horseradish cream sauce, and provolone cheese on a Benito roll with a side of au jus. Served with fries. \$20

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

^{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: \$24 Full: \$32

^{GF} ISLAND SALMON

Chargrilled salmon topped with sweet chili glaze and fresh pineapple salsa. Served with rice pilaf and grilled asparagus. \$25

^{GF} CAST IRON RIBEYE*

14oz steak, cast iron grilled to your desired temperature, topped with fresh herbed garlic compound butter. Served with redskin smashed potatoes and vegetable du jour. \$38

YUM YUM STIR FRY

Grilled chicken, seasonal stir fry vegetables, sweet and spicy teriyaki Thai sauce, white rice, yum yum sauce, and white sesame seeds. \$22

^{GF} BASIL CREMOSI CHICKEN

Chargrilled marinated chicken, fire roasted roma tomatoes, fresh mozzarella, basil cream sauce, balsamic reduction. Served with rice pilaf and grilled asparagus. \$23

ITALIAN SAUSAGE RAVIOLI

Jumbo ravioli stuffed with broccolini and Italian sausage, grilled bell peppers, spanish onions, and braised spinach tossed in a creamy vodka cream sauce, and finished with shaved parmesan Reggiano. \$22

STREET CHICKEN TACOS

Grilled corn tortillas, cajun grilled chicken, spanish onion, cilantro, salsa verde, queso fresco, and cilantro sour cream. Served with crisp corn tortilla chips and salsa. \$17

~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.