

WESTWYND GRILLE

Starters

GF CHIPS & SALSA

White corn tortilla chips & homemade fire roasted salsa \$6

GF WWW WINGS

Signature marinated naked wings tossed with your favorite sauce: \$12

Sauces:

Spicy Korean BBQ (not GF), Dr. Pepper BBQ, Buffalo, Sriracha Dry Rub, Sweet Chili

BLACKENED GRILLED CHICKEN QUESADILLA

Blackened chicken breast, roasted sweet corn and black bean salsa, and cheddar jack cheese on a grilled tomato wrap.

Served with homemade roasted salsa and cilantro lime sour cream. \$12

Soup

Love our soup? Buy a quart! \$18.95

WESTWYND CHILI \$6

CORN CHOWDER \$6

Salads

Grilled or blackened chicken \$5 / salmon* \$8

HOUSE \$8

CAESAR SALAD

Chopped romaine lettuce, shaved parmesan, herb croutons, traditional caesar dressing. \$11

GF CHOPPED SOUTHWEST CHICKEN SALAD

Chopped romaine, corn and black bean salsa, fresh Pico de Gallo, queso fresco, crispy tortilla strips, blackened chicken breast, chipotle infused ranch dressing. \$15

GF MICHIGAN HARVEST SALAD

Mixed greens, sundried cranberries, bleu cheese, Bermuda onion, sliced grapes, candied walnuts, grilled chicken breast, lemon poppyseed vinaigrette \$16

Gourmet Handhelds

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

THE WESTWYND*

8oz Angus beef steak burger, lettuce, tomato, onion, grilled brioche bun served with your choice of cheese. \$14
add bacon \$2 fried egg* \$2

THE BUFFALO WRAP

Served with fries. \$13

THE GEORGIA TURKEY PANINI

Smoked turkey breast, coleslaw, thousand island dressing, and Swiss cheese on a grilled Benito roll. \$14

Entrees

Entrees are served with your choice of coleslaw or a house salad.
Upgrade to a Caesar or cup of soup for an additional \$2

BEER BATTERED FISH & CHIPS

Crispy battered Atlantic cod, french fries, coleslaw, lemon wedges, and dill caper remoulade sauce. \$16

SAUTEED LAKE PERCH

Lightly floured lake perch with a lemon caper beurre blanc sauce. Served with wild rice pilaf and vegetable du jour. \$20

CHICKEN POT PIE

Chef's delicious recipe with carrots, onion, celery, and peas. Finished with a flaky puff pastry crust. \$17

ST. LOUIS RIBS

Tender fall off the bone braised ribs, Dr. Pepper honey BBQ sauce, and served with either onion rings or vegetable du jour.
Half \$18 Full \$25

ASIAN GRILLED SALMON

Char-grilled salmon, Thai chili glaze, and honey wasabi cream sauce, accompanied by our vegetable du jour and wild rice pilaf. \$23.95

ASIAGO CHICKEN FETTUCCINE

Italian herb marinated chicken breast encrusted in Asiago cheese, baked over a bed of fettuccine pasta tossed in a garlic parmesan creme sauce, and finished with fresh amogue sauce and a balsamic reduction.
\$18.95

Family style: Serves 4-6 people, includes a house salad and bread. \$69.95

SPAGHETTI & MEATBALLS

Homemade meatballs stuffed with mozzarella and tossed in our house marinara sauce over spaghetti and topped with Parmesan cheese. \$14.95

FIVE CHEESE LASAGNA

A blend of five delicious cheeses layered with Bolognese sauce and baked to perfection. \$14.95

CHICKEN PARMESAN

Italian breaded chicken breasts, garlic tomato sauce, baked Parmesan and mozzarella cheese, set over a bed of linguini pasta tossed in a creamy palomino sauce. \$17.95

GF - Gluten Free

*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