

# 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 amougue 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