

# West Wynd

Winter Menu 2025



## SOUPS

Cup \$6 Bowl \$8

COUNTRY BACON POTATO <sup>GF</sup>

WESTWYND CHILI <sup>GF</sup>

SOUP DU JOUR

## SALADS

Add: Grilled or blackened chicken \$7  
Grilled or blackened salmon \$10

<sup>GF</sup> 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

<sup>GF</sup> CHOPPED SOUTHWEST CHICKEN SALAD

Chopped romaine, corn & black bean salsa, fresh Pico de Gallo, queso fresco, crispy corn tortilla strips, and blackened chicken breast. Served with a side of chipotle infused ranch dressing. \$19

<sup>GF</sup> MICHIGAN HARVEST SALAD

Mixed greens, sundried cranberries, bleu cheese crumbles, Bermuda onion, sliced grapes, candied pecans, and grilled chicken breast. Served with a side of lemon poppy seed dressing. \$20

<sup>GF</sup> CHOPHOUSE SALAD\*

Crisp romaine hearts, spinach, radicchio, red onions, cherry tomatoes, roasted red peppers, grilled asparagus, and beef tenderloin tips topped gorgonzola dressing. \$24

<sup>GF</sup> HONEY GINGER SALMON SALAD

Baby spinach, cucumbers, red onions, Roma tomatoes, pumpkin seeds, and ginger grilled salmon. Served with honey ginger vinaigrette. \$22

## 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

BUFFALO DIP

Fire grilled buffalo chicken dip baked with cheddar jack cheese. Served with parmesan pita chips. \$17

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), or Hot Honey (+\$2)

NASHVILLE PARMESAN HOT WINGS

Our naked wings tossed in sweet & spicy parmesan hot sauce. Served with ranch. \$16

BLACKENED CHICKEN QUESADILLA

Cajun grilled chicken breast, corn salsa, fresh cilantro, and melted blended Mexican cheese in a grilled tomato lawash wrap. Served with homemade fire roasted salsa and cilantro sour cream. \$15

SESAME CHICKEN TENDERS

Six chicken tenders hand battered in a sesame flour. Served with honey mustard. \$17



## 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, tomatoes, feta cheese, and balsamic reduction in a sundried tomato wrap. Served with sweet potato fries. \$16

Add Grilled Chicken \$4

### THE WESTWYND\*

8oz Angus beef steak burger, lettuce, tomato, and onion on a brioche bun with your choice of cheese. Served with fries. \$17

### SMASHER\*

Half pound smashed angus steak patty, grilled onions, pickles, American and cheddar cheese, with slider sauce on a brioche bun. Served with fries. \$18

### NASHVILLE HOT CHICKEN MELT

Country fried chicken breast tossed in our Nashville hot sauce, muenster cheese, jalapeño smoked bacon, lettuce, tomato, pickles, and avocado on toasted ciabatta. Served with house potato chips. \$17

### MONTE CRISTO

SERVED BEFORE 5PM ONLY.

Honey smoked turkey, smoked ham, gruyere & swiss cheese, on egg battered Texas toast with a side of bourbon mustard glaze. Served with sweet potato fries. \$18

## ENTREES

Add a House salad, Caesar salad, or cup of soup to any entrée for \$3

### FISH & CHIPS

Four pieces of our delicious crispy beer battered cod. Served with fries, coleslaw, and tartar sauce. \$19

### SAUTÉED LAKE PERCH

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

### 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

### <sup>GF</sup> LEMON BASIL CHICKEN

Marinated airline chicken breast pan fried with lemon basil pan sauce over Yukon gold smashed potatoes and grilled asparagus. \$19

### <sup>GF</sup> FILET MIGNON\*

Petite beef tenderloin filet, chargrilled to your desired temperature, caramelized onions, gorgonzola cheese, and a port wine demi glaze. Served with Yukon gold smashed potatoes and grilled asparagus. \$32

### ROMA MOZZARELLA BEEF TIP PASTA\*

Peppered beef tips, fire roasted Roma tomatoes, spinach, basil, buffalo mozzarella, and creamy alfredo sauce over cheese filled bacci purses. \$24

### HORSERADISH CRUSTED SALMON

Baked salmon fillet with an asiago horseradish crust and lemon cream sauce. Served with rice pilaf and vegetable du jour. \$26

\*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.