

# WestWynd Grille



## Starters

### Chips & Salsa

multi-color tortilla chips, fresh house-made salsa  
\$6

### Detroit Pub Sliders

Angus beef sliders grilled atop mini pretzel buns, sharp cheddar cheese, frizzled onions, and creamy slider sauce \$11

### Fried Mozzarella

Eight crispy mozzarella sticks served with marinara and ranch dipping sauce \$9

### GF Chicken Lollipops

House-smoked crispy chicken lollipops, Dr. Pepper BBQ sauce, crisp celery sticks, ranch or bleu cheese dipping sauce \$11

### GF Naked Chicken Wings

Marinated chicken wings spun in your choice of sauce, crisp celery sticks, ranch or bleu cheese dipping sauce \$10  
Types of sauce: Signature, Spicy Garlic, Dr. Pepper BBQ, Spicy Asian, Bourbon Glaze

## Soups

**WestWynd Chili** \$4

**Soup du Jour** \$4

## Come and Join Us!

### Thursday Nights

Pasta Bar

### Friday Nights

Fish Fry

### Sunday Mornings

Brunch

## Salads

Grilled or blackened chicken \$4 or salmon\* \$6

### House Salad

Blend of romaine & iceberg lettuce, cherry tomatoes, shaved carrots, cucumbers, herb croutons, shredded cheddar cheese, sunflower seeds, your choice of dressing \$5/\$8

### Caesar Salad

Chopped romaine lettuce, shaved parmesan, herb croutons, traditional caesar dressing \$6/\$9

### GF Greek Salad

Chopped romaine, feta cheese, pickled beets, kalamata olives, cucumbers, diced tomatoes, and traditional greek dressing \$7/\$11

### 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 \$11/\$15

### Michigan Harvest Salad

Mixed greens, sundried cranberries, bleu cheese, Bermuda onion, sliced grapes, candied walnuts, grilled chicken breast, lemon poppyseed vinaigrette \$11/\$15

### GF Tuscan Salmon Spinach Salad\*

Fresh grilled Atlantic salmon set atop a bed of baby spinach with marinated artichoke hearts, fire roasted red peppers, cucumbers, feta cheese, with balsamic vinaigrette \$13/\$17

*\*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. 20% gratuity included for parties of 8 or more. \$2 charge for split plates.*

## Handhelds

All handhelds are served with your choice of fries, cottage cheese or coleslaw. Sweet potato fries or fruit cup additional \$2

### **The Westwynd\***

8oz Angus beef steak burger, lettuce, tomato, onion, grilled brioche bun served with your choice of cheese \$12  
add bacon \$2 fried egg\* \$2

### **Southwest Quesadilla**

Grilled chili-lime chicken breast, corn salsa, fresh cilantro, melted blended mexican cheese in a grilled tortilla wrap. served with tortilla chips, house-made salsa and cilantro sour cream \$12

### **Georgia Rueben**

Smoked turkey breast, Swiss cheese, coleslaw, thousand island dressing, on toasted ciabatta \$12

### **Buffalo Chicken Wrap**

Chopped romaine lettuce, crispy fried chicken tossed in buffalo sauce, shredded cheddar cheese, diced tomato, ranch dressing wrapped in a large tortilla \$10

### **Turkey Club**

Sliced grilled turkey breast, crispy bacon, lettuce, sliced tomato, Swiss and cheddar cheese, fresh herb and roasted garlic aioli on toasted ciabatta \$12



## Entrees

Entrees are served with your choice of coleslaw, a Caesar or house salad and warm bread. Upgrade to soup for additional \$2.

### **Beer Battered Fish & Chips**

Crispy battered atlantic cod, French fries, lemon wedges, and dill caper remoulade sauce \$14

### **Citrus Horseradish Salmon**

Atlantic fillet smothered in a delicious Asiago horseradish crust baked to perfection, finished with a citrus dill crème sauce. Served with rice and asparagus \$25

### **GF Caprese Chicken**

Italian herb marinated chicken breast, fire roasted roma tomato, fresh basil, buffalo mozzarella, balsamic drizzle. Served with wild rice and asparagus \$18

### **Diablo Beef Tip Fettuccini**

Tender beef tips dusted with cracked black pepper and siracha dry rub, sautéed with fire roasted red peppers, artichoke hearts, spinach, wild mushrooms and feta cheese. Tossed in a Dijon crème sauce over fettuccini pasta \$19

### **Sautéed Lake Perch**

Lightly floured lake perch, lemon-caper beurre blanc. Served with wild rice and asparagus \$19

### **GF St. Louis BBQ Ribs**

Tender fall off the bone braised ribs, Dr. Pepper honey BBQ, house pub fried onion rings or veggies half rack \$17 full rack \$23

### **GF Gorgonzola Demi Medallions\***

Two 4oz filet medallions, wild mushrooms, red wine demi glace, baked gorgonzola cheese. Served with potato du jour and asparagus \$22

### **Bacon Wrapped BBQ Meatloaf**

A delicious blend of sharp cheddar, smoked gouda and kasseri cheeses with ground beef, wrapped in smoked bacon, broiled to perfection and finished with our signature BBQ glaze and crispy frizzled onions. Served with potato and vegetable du jour \$17

GF - Gluten Free

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