

WestWynd Grille



Starters

Fire Roasted Chips & Salsa

Crisp tortilla chips and homemade fire roasted salsa. \$6

Detroit Pub Sliders

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

Spicy Southwest Egg Rolls

Braised chili-lime chicken, sharp cheddar, roasted black bean and corn salsa, ranchero aioli, and a side of chipotle ranch. \$9

GF Naked Chicken Wings

Eight marinated chicken wings spun in your choice of sauce, crisp celery sticks, ranch or bleu cheese dipping sauce. \$11

Sauces: Signature, Siracha Dry Rub, Spicy Asian, Dr. Pepper BBQ, Spicy Bourbon Glaze

Blackened Chicken Quesadilla

Cajun grilled chicken breast, corn salsa, fresh cilantro, melted blended Mexican cheese in a grilled tortilla wrap. Served with tortilla chips, house-made fire roasted salsa and cilantro sour cream. \$13

Caprese Stuffed Mushrooms

Italian breaded button mushrooms, caprese heirloom tomato medley, fresh mozzarella and balsamic drizzle. \$11

Soups

Italian Wedding \$5

Butternut Squash \$5

Soup du Jour \$4

Soup To Go

Take a quart of Chef Jerardo's homemade soup home! We are featuring Italian Wedding and Butternut Squash for only \$9.00 a quart. For even easier convenience, we've packaged the soup in microwaveable containers.

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. \$12/\$16

Michigan Harvest Salad

Mixed greens, sundried cranberries, bleu cheese, bermuda onion, sliced grapes, candied walnuts, grilled chicken breast, lemon poppyseed vinaigrette \$12/\$16

Apricot Riviera Spinach Salad

Baby spinach, sun-dried apricots and cranberries, candied walnuts, Bermuda onion, goat cheese, grilled chicken, and sweet riviera vinaigrette. \$13/\$17

BLT Club Salad

Chopped romaine hearts, crisp iceberg, heirloom cherry tomatoes, eggs, bacon, cheddar jack cheese, grilled chicken and buttermilk ranch dressing. \$12/\$16

Gourmet 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

Wisconsin Beer Cheese Burger*

8oz Angus steak burger, crisp bacon, beer cheese, pub fried onion ring on toasted pretzel bun. \$13

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

Yogi's Sweet Chili Wrap

Cajun grilled chicken, wild rice, roasted black bean and corn salsa, crisp iceberg lettuce, and sweet chili glaze. \$13

Ranchero Philly Steak Wrap

Shaved prime rib, grilled bell peppers and onions, sliced avocado, provolone cheese and ranchero aioli. \$14

Salmon BLT Wrap

Lightly Cajun grilled salmon, crispy bacon, lettuce, tomato, pepper jack cheese, chipotle ranch in a tomato lawash wrap. \$15

Tabasco Crunch Melt

Crispy country fried chicken tenders, herb aioli, Tabasco hot sauce, crispy bacon, Bermuda onion, sharp cheddar on toasted ciabatta. \$12

Black Cherry Chicken Ciabatta

Grilled chicken breast, Swiss, cheddar, black cherry BBQ glaze, frizzled onions on a toasted ciabatta roll. \$13

Georgia Ruben

Smoked turkey breast, Swiss cheese, coleslaw, thousand island dressing, 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

Sautéed Lake Perch

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

Salmon Ala Toscana

Pan seared fillet sauteed with capers, fire roasted peppers, spinach, kalamata olives, feta cheese and balsamic drizzle. Served with wild rice pilaf and vegetable du jour. \$23

GF St. Louis BBQ Ribs

Tender fall off the bone braised ribs, Dr. Pepper honey BBQ sauce, house pub fried onion rings or vegetable du jour.

1/2 rack \$17 Full rack \$23

Chicken Amaretto

Pan sauteed medallions, sun dried cranberries, caramelized onions, granny smith apples, spinach, tossed in Amaretto butter sauce. Served with wild rice pilaf and vegetable du jour. \$19

Country Fried Chicken

Three pieces of fried chicken served with roasted garlic mashed potatoes, country peppered gravy, and fresh corn succotash. \$15

Black Cherry Bacon Wrapped Meatloaf

Our delicious signature bacon wrapped meatloaf, drizzled with red stag black cherry barbecue glaze and crispy frizzled onions. Served with fresh corn succotash and roasted garlic mashed potatoes. \$17

Buffalo Chili Lime Fajitas

Sizzling buffalo lime grilled chicken, bell peppers and onions, Pico de Gallo, lettuce, cheddar jack cheese, Spanish rice and flour tortillas. \$17
Guacamole \$1.50 Steak \$3.00 Shrimp \$4.50

Linguini Basil Chicken Mozzarella

Baked Chicken breast nestled over a bed of linguini pasta tossed in a pesto creme sauce with sun dried tomatoes, mushrooms, spinach, buffalo mozzarella and balsamic drizzle. \$19

Garlic Herb Pan Seared Strip Loin*

New York strip loin seared to your liking sliced over roasted garlic mashed potatoes, vegetable du jour, and finished with garlic herb butter sauce. \$23

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