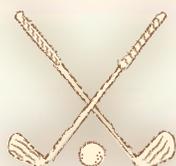


# WestWynd Grille



## 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

### 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

### Mozzarella Sticks

Crispy battered mozzarella sticks served with marinara sauce. \$8

## Soups

**Italian Wedding** \$5

**WestWynd Chili** \$5

**Soup du Jour** \$4

## Soup To Go

Take a quart of Chef Jerardo's homemade soup home! We are featuring Italian Wedding and WestWynd Chili for only \$10.00 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

### Blackened Salmon Spinach Salad

Cajun grilled salmon, bleu cheese crumbles, fire roasted red peppers, red onion, heirloom cherry tomatoes and served with a hot bacon dressing. \$14/\$18

### 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

### 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

### Georgia Ruben

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

### Wisconsin Philly Cheese

Shaved prime rib, grilled bell peppers and onions, and Wisconsin beer cheese sauce served on a toasted hoagie bun, and a side of French fries. \$14

### French Dip

Shaved prime rib, grilled onions and mushrooms, horsey creme sauce, provolone cheese on a toasted hoagie bun. Served with French fries and au jus. \$14

## Come Join Us:

### Thursday Nights

Create Your Own Pasta

### Friday Nights

Cod Fish Fry

### Sunday Mornings

Brunch

## 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

### Honey Garlic Salmon

Pan sauteed fillet caramelized in a honey garlic glaze. 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

### Loaded Chili Bowl

Toasted sourdough bread bowl filled with our homemade chili, topped with cheddar jack cheese, green onions and cilantro sour cream. \$12

### Chicken Pot Pie

A delicious medley of grilled chicken, carrots, onions, celery, potatoes and peas; with a golden brown puff pastry shell. \$15

### Herb Crusted Petite Filet\*

Delicious fresh herb and garlic encrusted filet Mignon grilled to your liking. Served with roasted garlic mashed potatoes and vegetable du jour. \$20

### Beef Tip Carbonara

Black pepper encrusted tenderloin tips sauteed with chopped bacon, peas, scallions, and Roma tomatoes. Tossed in a Parmesan regianno creme sauce over tri-color fettuccine pasta. \$18

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.*