

WestWynd Grille

Dinner



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 tomato lawash wrap. Served with tortilla chips, house-made fire roasted salsa and cilantro sour cream. \$13

Mozzarella Sticks

Crispy battered mozzarella sticks served with your choice of ranch or marinara sauce. \$8

Margherita Thin Crust

Basil creme sauce, Bermuda onion, heirloom tomato relish, fresh basil, buffalo mozzarella, and balsamic drizzle. \$10

Soups

WestWynd Chicken Noodle \$5

Soup du Jour \$4

Salads

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

GF House Salad

Blend of romaine & iceberg lettuce, cherry tomatoes, shaved carrots, cucumbers, 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, grilled beets, kalamata olives, cucumbers, diced tomatoes, red onions, pepperoncinis, and traditional Greek dressing. \$7/\$11

Carolina BBQ Chicken Salad

Crisp iceberg lettuce, diced tomato, green onions, cheddar jack cheese, eggs, and crispy BBQ glazed chicken fritters. Served with honey barbecue ranch dressing. \$12/\$15

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

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 a 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

Street Tacos

Choice of Cajun grilled chicken or pulled pork, on corn tortillas with, fresh cilantro, onion, Pico De Gallo, queso fresco, and salsa verde. Served with chips and salsa. \$13

Georgia Reuben

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

Chicken Caesar Wrap

Grilled chicken, romaine hearts, shaved Parmesan Regianno, Roma tomatoes, house Caesar dressing on a grilled tomato lawash \$12

Philly Steak & Cheese Panini

Shaved prime rib, grilled bell peppers and onions, and Wisconsin beer cheese. Served on a toasted panini baguette. \$14



Entrees

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

Beer Battered Fish & Chips

Crispy battered Atlantic cod, french fries, lemon wedges, and dill caper remoulade sauce. \$14

Sauteed Lake Perch

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

GF Campfire Whitefish

Fresh fillet with citrus garlic butter and fresh herbs, foil wrapped and baked to perfection. Served with wild rice pilaf and vegetable medley. \$19

GF Champagne Raspberry Salmon

Pan sauteed fillet set over raspberry reduction, with sweet champagne creme sauce, on a bed of wild rice pilaf and the 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.
Half rack \$17 Full rack \$23

GF Cast Iron Ribeye*

12oz steak grilled in cast iron skillet with fresh herb garlic butter sauce. Served with potato and vegetable du jour. \$23

GF Chicken Caprese

Italian herb marinated chicken breast, roasted heirloom tomato relish, buffalo mozzarella, and balsamic drizzle. Served with wild rice pilaf and vegetable du jour. \$17

Chicken Parmesan

Sicilian breaded chicken breast, homemade basil marinara, garlic parsley linguini, mozzarella and Parmesan Regianno. \$16

Basil Fettuccine Alfredo

Italian herb marinated grilled chicken set on tri color fettuccine tossed in a basil pesto chardonnay creme sauce with sun dried tomatoes, braised spinach, and broccoli florets. \$17

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.