

WestWynd Grille

Lunch



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

Loaded Street Fries

Crispy battered fries, braised pulled pork, cheddar jack, beer cheese, cilantro sour cream, salsa verde, scallions, and fresh jalapeños. \$9

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

BLT Club Salad

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

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

19th Hole

Homemade honey pecan chicken salad, delicious Albacore tuna salad, and cottage cheese. On a bed of greens, with grilled pita bread and seasonal fruit. \$15

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

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 Reuben

Smoked turkey breast, Swiss cheese, coleslaw, Thousand Island dressing, on toasted ciabatta. \$12

BLT Pita

Applewood cold smoked bacon, with Sriracha dry rub on grilled pita, crisp romaine, Roma tomato and ranchero aioli. \$12

Honey Pecan Chicken Croissant

Buttery croissant, honey pecan chicken salad, with lettuce and tomato. Served with sweet potato fries. \$13

Chicken Caesar Wrap

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

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



Paninis

Brooklyn Reuben Panini

Delicious braised corned beef, Swiss cheese, Thousand Island dressing, and coleslaw on a panini baguette. \$13

BBQ Luau Panini

Braised pulled pork, grilled onions, fresh grilled jalapenos, signature BBQ sauce, and pepper jack cheese on a luau Cuban roll. \$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 additional \$2

Beer Battered Fish & Chips

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

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 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 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

Come Join Us:

Thursdays:

Pasta Night

Fridays:

Fish Fry

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.*