

# WestWynd Grille



## Starters

### **GF Fire Roasted Chips & Salsa**

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

### **Mozzarella Sticks**

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

### **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, Sriracha Dry Rub, Spicy Asian, Dr. Pepper BBQ

### **Home Style Chicken Fritters**

Crispy Italian marinated chicken fritters served with honey mustard and buttermilk ranch. \$11  
Add Sriracha dry rubbed fritters! \$1.50

### **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

### **Roasted Shrimp & Garlic Flatbread**

Crispy thin crust, roasted garlic, mozzarella, Roma tomato, grilled shrimp, field greens, and balsamic drizzle. \$13

## Soups

**WestWynd Chili** \$5

**Harvest Butternut Squash** \$5

**Soup Du Jour** \$4

## Salads

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

### **GF 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

### **GF Spinach Pear Salad**

Spiced red wine poached pears sliced over a bed of baby spinach, goat cheese, candied walnuts, Bermuda onion, and sweet red wine vinaigrette. \$12

### **GF Michigan Harvest Salad**

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

### **GF 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

### Turkey Club Panini

Honey smoked turkey breast, sharp cheddar, bacon, lettuce, tomato, and roasted garlic herb aioli. \$12

### Chicken Parmesan Panini

Asiago encrusted chicken breast, tomato basil sauce, provolone cheese, and herb aioli on a Cuban roll. \$14

### French Dip Panini

Shaved prime rib, grilled mushrooms and onions, provolone cheese, and horseradish creme sauce, on a Cuban roll with a side of au jus. \$15

### 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

### GF 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

Mix and match your street tacos \$1.00

### 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

### California Chicken Ranch Wrap

Chopped romaine hearts, grilled chicken, Roma tomato, bacon, avocado, queso fresco, and butter milk ranch dressing on a grilled tomato lawash. \$14

### Fish Angler Sandwich

Beer battered lake perch, with American cheese, shredded lettuce, tomato, and lemon caper remoulade on a sweet yellow roll. \$13

### Beer Battered Fish & Chips

Crispy battered Atlantic cod, french fries, lemon wedges, and dill caper remoulade sauce. Served with French fries. \$15

### Pulled Pork Sandwich

Tender BBQ braised pulled pork on a sweet yellow roll, with coleslaw and our Dr. Pepper BBQ glaze. \$12

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.*

## Entrees

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

### Sauteed Lake Perch

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

### Salmon Supreme

Fresh Atlantic fillet, stuffed with shrimp and crab, and then finished with a lobster creme sauce and a Roma tomato basil relish. Served with wild rice pilaf and vegetable du jour. \$24

### Lemon Shrimp Alfredo

Lemon peppered shrimp, sauteed with sundried tomatoes, scallions, spinach, and broccoli florets. Tossed in a citrus chardonnay creme sauce, over fettuccine pasta. \$18

### The Bernhardt

Two marinated chicken breasts, char-grilled smothered in our Dr. Pepper BBQ glaze. Served with wild rice pilaf and vegetable du jour. \$17

### Chicken Pot Pie

Homemade chicken stew with carrots, celery, onions, and peas. Finished with a golden puff pastry shell. \$15

### GF Apple Port Chop

Flame broiled Porterhouse pork chop with caramelized onions and apples. Finished with a sweet butter port wine sauce, over a bed of wild rice pilaf \$18

### Jambalaya

Traditional Southern style tomato stew with Cajun grilled Andouille sausage, spicy grilled chicken, shrimp, bell peppers, and Spanish onions, over red beans & rice. Served with jalapeño corn bread. \$16

### 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

### Bourbon NY Strip\*

12oz center cut NY strip, with sweet black cherry bourbon glaze, grilled onions, and mushrooms. Served with vegetable du jour and Yukon smashed potatoes. \$20