

The Grill Room at Clearbrook

Comfortable foods ... Well served | Generous drinks ... Well priced | All house-made

OCT
2017

Don't miss our huge selection of BAR BEVERAGES

- A WINE SPECTATOR Magazine AWARD OF EXCELLENCE Winning Wine Program for Five Years -

Snacking, Starting or Sharing

TUSCAN SPRING ROLLS chopped pancetta, fontina, asiago, asparagus spear, lightly-fried won-ton, fig glaze dip (NegroAmaro) \$8.50

REUBEN SPRING ROLLS three lightly fried rolls of corned beef, sauerkraut, caraway, swiss, 1000 island (try one of our 7 Irish Whiskies) \$8.50

DUCK CONFIT FLATBREAD with Gruyere, sliced cipollini, herbed oil, pomegranate reduction, parmesan (Late Harvest Riesling) \$9

NEW HOUSE-SMOKED PORK BELLY BLUEBERRY BBQ FLATBREAD Michigan pork... with white cheddar and grilled Poblano pepper sauce (drink Cask Real Ale) \$9
VEGETARIAN OPTION: hold the Pork (still smokey)

CALAMARI TWO WAYS (Avail. FRI. & SAT. nights) hand-cut, lightly breaded, flash-fried, and chilled sesame calamari salad, garlic & chili marinara (NegroAmaro) \$9.25

CHICKEN WINGS deep-fried \$7 / \$11 Large spicy BUFFALO with Blue Cheese or PLAIN with Ranch

CHICKEN LIVER PATÉ CHARCUTERIE our original house-made paté with Port & roasted garlic; oil-toasted crostini; cornichons; stone ground mustard; goat cheese with spicy honey; smoked almonds; fig glaze; and rosemary-apricot preserve (Pinot Noir) \$10

DESSERTS at Clearbrook are house-made by our Pastry Chef ... save room!

Dinners

All our DINNERS include complimentary family-style herb vinaigrette salad and made-from-scratch fresh crusty bread... and most include starch and fresh vegetable

TONIGHT'S GREEN-PLATE SPECIAL your Server will tell you about Tonight's Special ... fresh fish, pork, beef, pasta ... always delicious

GRIDDLED CANADIAN WALLEYE oversized for 33 years! Our "fish camp" recipe of bread crumbs, egg wash, flour, herbed butter (Hayes Ranch Chardonnay)

CEDAR-PLANK BAKED FRESH LAKE WHITEFISH (when available) (GF) oiled, seasoned & oven-baked, oven-browned whipped potatoes (Sass Pinot Noir) \$23.50

HERB-POACHED FRESH NORTH ATLANTIC SALMON (GF) white wine, lemon juice, vegetable stock, tonight's vegetables, lyonnaise wild & brown rice (Sauvignon Blanc) \$20

GRILLED FRESH NORTH ATLANTIC SALMON (GF) seasoned, chargrill seared, oven finished, house-potatoes & vegetables (Aragosta Vermentino) \$18.50

BOUILLABAISSE (Seafood Stew à la Provençal) AND ROUILLE sautéed shrimp, mussels, clams, salmon, chunky tomato saffron fennel broth, garlic, white wine, oven-toasted sliced baguette, topped with roasted garlic aioli, plus NEW dipping paste ROUILLE (roo-EE) on the side (Côtes du Rhône) \$25

NEW POOR-MAN'S PORK PARMIGIANA twin, stacked, pan-seared pork cutlets, parmesan crust, roasted garlic, mozzarella, chunky tomato marinara, & kalamata olives, over bucatini pasta ... our off-season version, inspired by foodie-friend Rob Pocock (Luccarelli NegroAmaro) \$22

WOODLAND MUSHROOM RISOTTO creamy arborio rice and three mushroom blend, crumbled gorgonzola, chopped chives, cherry tomato, & basil (Amarone) \$14
with PAN-SAUTÉED AIRLINE CHICKEN BREAST & beef demi-glace \$21

ORANGE & CRACKED PEPPER PASTA & SHRIMP TOSS sautéed with five shrimp, pancetta, light cream, orange & lemon juices, over bucatini pasta (Rombauer Chardonnay) \$20

NEW LEMON CAPER AIRLINE CHICKEN white wine, herb butter, & lemon juice pan-sautéed of skin-on chicken breast & wing, over our lyonnaise wild & brown rice mix, with sautéed onion, celery, spinach, asparagus tips, and cherry tomato (Sauvignon Blanc) \$21

NEW CHEF'S HOUSE-VEGETABLE PASTA DU JOUR Tonight's vegetables with bucatini, chardonnay, sun-dried tomato pesto, garlic, parmesan (Pinot Noir) \$16.50
Add three SAUTÉED SHRIMP or PAN-SEARED CHICKEN BREAST for \$5

BRAISED HOUSE-MADE MEATBALLS GAETANO fresh each day in LIMITED SUPPLY. Available ITALIAN with marinara over bucatini pasta (NegroAmaro) ... OR ... SWEDISH with sour-cream stroganoff sauce & egg noodles (Chardonnay) ... from a Swedish mother & Italian father? \$17

NEW BEEF BOURGUIGNONNE cabernet braised beef, mushrooms, pearl onions, buttered egg noodles (Côtes du Rhône) \$17

GRILLED TOP SIRLOIN TROTTER STEAK* (GF) our most consistently tender 8 oz. sirloin cut ever, named for the late Chef Charlie Trotter, seasoned, flame-grilled to taste, herb butter, fresh vegetables, and cream-whipped potatoes (Malbec) \$23

CHARGRILLED ANGUS BEEF TENDERLOIN* (GF) hand-cut, seasoned, grilled to order, maître d' butter, tonight's fresh vegetables and our NEW browned russet potato & parmesan cake (Cabernet) \$30

LAYERED TWIN Tournedos of Beef* seared tenderloin medallions, feta polenta, oil-roasted sweet potato, shiitake demi-glace (Washington St. Merlot) \$30

DRY RUB BAR-B-QUE PILE-OF-BACK RIBS (Available FRI. & SAT. NIGHTS ONLY) a pound pile of Pork Baby Back Ribs, TRIPLE ROASTED (oven-braised, dry rub roasted, then BBQ sauce fired) with potato spirals & Cajun rémoulade ... fresh that day, in limited supply (best with Zinfandel or Cask Ale) \$18

NEW LAMB CONFIT CASSOULET - Shredded Lamb & White Bean Stew (Available FRI. & SAT. NIGHTS ONLY) rosemary braised leg of lamb, grilled andouille sausage, white beans, shiitake, kale, cranberry chutney (earthy Côtes du Rhône) \$18

GLUTEN-FREE / VEGAN / VEGETARIAN / RESTRICTED DIET: Gluten protein, a flour derivative, can be avoided in the preparation on most of our items IF YOU TELL US! And as a safety measure, also let tonight's manager know of your restriction. Your server can also specify elimination of many OTHER (not all) ingredients.

Small Plate Dinners

for lesser appetites, includes our fresh crusty bread and complimentary family-style salad

SMOKED SALMON CAKES CRÈME FRAÎCHE two house-smoked cakes, lyonnaise wild & brown rice, vegetables, and dill crème fraîche \$12

Three Cake DINNER \$20

PORTOBELLO STUFFED RAVIOLI parmesan & Madeira cream, shiitaki mushroom relish (Oregon Pinot Noir) \$15 LARGE DINNER (incl's salad) \$22

PAN-SEARED PORK CUTLET breaded loin, bacon-braised red cabbage, spaetzle, brown gravy (Merlot) \$11 LARGE DINNER (incl's salad) \$16

LEMON CAPER CHICKEN BREAST white wine/herb butter/lemon juice sauté over bucatini (Sauvignon Blanc) \$12

SAUTÉED SHRIMP & GRILLED SIRLOIN MINI-TOWER* Marinated shrimp, 4 oz sirloin steak, baguette crostini, fresh vegetable garni, red pepper sauce (Cabernet) \$14

FLANK STEAK JULIENNE (GF) 4 oz's grilled to "Medium", sautéed mixed peppers, sweet onion, chipotle rub, coffee sauce (Malbec) \$11.75

SEARED BEEF TENDERLOIN MEDALLION* a Beef Tournedo with feta polenta, oil-roasted sweet potato, braised red cabbage, shiitake demi-glace (Wa. Merlot) \$18
OR ... as our popular LARGE DINNER ... LAYERED TWIN TOURNEDOS OF BEEF* including salad \$29

Burgers ... Plus

THE HALF-POUND Prime BEEF BROOK BURGER* and SPIRALS grilled brioche bun, caramelized onions, lettuce & tomato (drink IPA) \$11 Add cheddar OR bacon ... \$1.50

THE CHASE Prime Beef BURGER* and SPIRAL FRIES by our friend Steve, the former-Marine Capt. ... raw onion, sautéed mushrooms, gorgonzola, and sliced green olives on grilled brioche bun, with spiral cut potato fries and cajun rémoulade (La Fin du Monde Ale, of course!) \$12.50

GRILLED CHICKEN BREAST SANDWICH and SPIRALS herb-oil marinated, caramelized onions, grilled brioche bun \$9 Add cheddar OR bacon \$1.50

FRIED CHICKEN TENDER BASKET with fried potato spirals, ranch dipping sauce, and cajun rémoulade \$9.25

NEW CHIMMICHURI FLANK STEAK SANDWICH & SPIRAL FRIES 6 oz. of warmed, thin-sliced seasoned flank, red onion pico de gallo, raw julienne carrot, grilled poblano pepper, flash-fried tortilla crisps, chimichuri & garlic aioli on toasted brioche bun, with fries (Argentine Malbec) \$14

Entrée Salads

FLANK STEAK & BLEU CHEESE chipotle-rubbed, grilled to medium, warm steak, romaine & arcadian blend lettuces, cherry tomatoes, red onion ... light bleu cheese vinaigrette tossed (Guilhem ROSE) \$16

NEW CAESAR SALAD PLATTER* our popular chopped Caesar ... boiled egg, shredded parmesan, with or without anchovies \$12
with grilled CHICKEN BREAST \$15 with five sautéed SHRIMP \$18 with grilled SALMON \$21 with BEEF TOURNEDOS \$26

Kid's Only (10 & under)

NOODLE BOWL with just butter sauce or butter & parmesan ... or red sauce \$8

CHEESE BURGER* with spirals OR tonight's vegetables, and a ketchup "smile" \$8

Kid PIZZA (for 1 -- maybe 2) mozzarella and parmesan cheeses \$8

CHICKEN FINGERS breaded & fried with spirals or tonight's vegetables \$8

SLICED CHICKEN BREAST SANDWICH oil marinated, grilled, with lettuce and spirals or tonight's vegetables \$8

Clearbrook is located at
6494 Clearbrook Drive
Off Blue Star Hwy Just
North of Saugatuck

HOURS:
Tues-Sat Nights from
5 pm YEAR-ROUND &
TUES-SUN. NIGHTS in Summer

Sides

Whipped Potatoes -- Lyonnaise Wild & Brown Rice -- Braised Red Cabbage -- Feta Polenta -- Spaetzle EACH \$2.50

Side of Fried Potato Spirals \$2.50 Side of Sweet Potato Fries \$4

Spiral Potato Fries may be substituted for most starches at no extra charge, or Sweet Potato Fries at \$1.50 more

TONIGHT'S SOUP

When available \$6.50

CUP OF CASSOULET house-made, always \$4.50 CUP \$6.50 BOWL

SOUP & SALAD & BREAD a pantry-portioned Grill Room Salad, CUP of Tonight's Soup, served together \$7.50 BOWL of soup: \$9

GRILL ROOM SIDE SALAD and BREAD portioned in the pantry for one \$4/person

Bottomless: \$7/person Bleu cheese or Feta \$1.50

The Grill Room serves with OPEN SEATING ...without reservations. If your party is SIX or MORE persons you're welcome to call us WITHIN 30 MINUTES of your arrival to give us a "heads-up" that will put you on our waiting list at that time, or even have your table waiting! Phone 269.857.2000 ext. 4 AND ... When the weather's really extreme ... call ahead to be sure we answer.