

The Grill Room at Clearbrook

SUMMER
2019

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

**Don't miss our huge selection of BAR BEVERAGES
- A WINE SPECTATOR Magazine AWARD OF EXCELLENCE Winning Wine Program for Five Years -**

Snacks & Shares

- SHAVED PASTRAMI REUBEN FLATBREAD** artisin thin crust, pastrami, creamy 1000 Island sauce, Swiss cheese, red onion \$10
- SMOKED SALMON JERKY FLATBREAD** salmon from our Smokin' Tex smoker ... cool dill cream cheese, red onion & fried capers ... THANKS GAIL W! (Rosé) \$10
- TUSCAN SPRING ROLLS** chopped pancetta, fontina, asiago, asparagus spear, lightly-fried won ton, fig glaze dip \$10
- CHICKEN LIVER PATÉ** Port & roasted garlic, stone ground mustard, thin-sliced oil-toasted baguette (Pinot Noir) \$10
- CHICKEN WINGS deep-fried** spicy BUFFALO with Blue Cheese or PLAIN with Ranch \$7.75 / \$12 Large
- BASKET OF SWEET POTATO FRIES** with our Cajun Rémolade dip \$8
- BASKET OF POTATO FRIES** with our Cajun Rémolade dip \$5.50
- FRESH CORN TORTILLA CHIPS & SALSA** made in-house with garden herbs \$6.75
- CHARCUTERIE BOARD** all house-made, smoked salmon jerky, beef tenderloin carpaccio, chicken liver pâté, black garlic, dill cream cheese, pickled seasonal vegetables, oil-toasted crostini, capers; stone ground mustard; fig spread, parmesan (Pinot Noir) \$18

SUMMER HOURS:
6 nights a week 5-9 pm Closed Monday's
WINTERS:
5 nights 5-9, Closed Sun-Monday

**DESSERTS at Clearbrook are house-made
by our Pastry Chef ... saving room?**

Smalls & Short Plates

add a Side Salad & Fresh Bread at \$4 to make these a SMALL PLATE DINNER!

- NORTH ATLANTIC LOBSTER TAIL** (GF) butter-broiled 6 oz lobster tail, over lemon beurre blanc and wilted greens (Levendi Estate Chardonnay) \$27
- SMOKED SALMON CAKES CRÈME FRAÎCHE** two house-smoked cakes, lyonnaise wild & brown rice, vegetables, and dill crème fraîche \$14.50 Three Cake DINNER \$22
- JUMBO OCEAN SCALLOP TRIO** Ask your server about tonight's specifics (choose a BIG Chardonnay, like Levendi Reserve) \$23
- SPICY ROASTED SHRIMP TOSTADA** warm tomato salsa, guacamole, fried corn tortillas, shredded cabbage, chimichurri sauce (Vermentino) \$15
- LEMON CAPER CHICKEN BREAST** white wine/herb butter/lemon juice sauté over gemelli pasta (Sauvignon Blanc) \$13.75 LARGE DINNER (salad & veg.) \$24
- PAN-SEARED PORK CUTLET** breaded loin, bacon-braised red cabbage, spaetzle, brown gravy (Merlot) \$13.50 LARGE DINNER (with salad) \$18.50
- SEARED BEEF TENDERLOIN MEDALLION*** a Beef Tournedo with feta polenta, oil-roasted sweet potato, braised red cabbage, shiitake demi-glace (Merlot) \$21
OR ... as our popular LARGE DINNER ... LAYERED TWIN Tournedos of Beef* with House Salad \$33
- LOBSTER TAIL & SIRLOIN MINI-TOWER*** sautéed half tail, grilled half Trotter steak, crostini, summer vegetable blend, red pepper sauce (Cabernet) \$26
Prefer two SHRIMP instead of Lobster? \$16.50

Burgers ... Plus

- THE Half Pound Prime Beef BROOK BURGER* and FRIES** grilled brioche bun, caramelized onions, lettuce & tomato (RADventure IPA) \$12.50 Add cheddar OR bacon \$2
- THE Half Pound Prime Beef CHASE BURGER* and FRIES** by our friend Steve, the former-Marine Capt. ... raw onion, sautéed mushrooms, gorgonzola, and sliced green olives on grilled brioche bun, with potato fries and cajun rémolade (La Fin du Monde Ale, of course!) \$14.75
- THE Half Pound Prime Beef BOGEY BURGER* and FRIES** this one's more than par ... grilled brioche bun, aged cheddar, bacon, caramelized onions, plus berry aioli (Brewery Vivant Farm Hand Ale) \$14.50
- OPEN-FACED PANKO CHICKEN & BISCUIT SANDWICH** buttermilk-marinated sautéed breast, panko crust, honey, Swiss cheese, cherry bourbon chutney, and caramelized onion on house-toasted biscuit, with fries and rémolade (Hopsecutioner Ale) \$14
- FRIED CHICKEN TENDER BASKET** with potato fries, ranch dipping sauce, and cajun rémolade \$12
- Authentic SAN DIEGO FISH TACOS (Pescado y Tortillas) with a lil' kick & no gluten** (GF) rice flour dusted fried mahi, corn tortillas, shredded red & white cabbage, crema, guacamole, fried corn tortilla chips with sriracha & garlic pico de gallo; bio-friendly presentation (Founders Red's Rye IPA) \$13.50
- ASIAN PORK TACOS** in-house slow-braised pork shoulder carnitas, corn tortillas, red & white cabbage, crema, hoisin glaze, pickled vegetable ... with guacamole, fried tortilla chips, and sriracha & garlic pico de gallo (Bell's Oberon) \$13.50

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.

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

☒ Vegetarian or Vegan item ... GF = Gluten Free

Ocean & Lake

- TONIGHT'S GREEN-PLATE SPECIAL** your Server will tell you about Tonight's Special ... fresh fish, pork, beef, pasta ... always delicious
- CIOPPINO ("chuh-PEE-noh") Italian-immigrant fish stew** White wine, clam juice, tomato, basil, shrimp, mussels, clams, fish, bucatini pasta, fresh herbs (Pinot Grigio) \$27
- GRIDDLED FRESH CANADIAN WALLEYE (our house specialty since 1985)** from fresh-water Canadian fisheries, breaded fish camp-style, with tartar & lemon (St. Veran Chardonnay) \$32
- HERB-POACHED FRESH NORTH ATLANTIC SALMON** (GF) white wine, lemon juice, vegetable stock, tonight's vegetables, lyonnaise wild & brown rice (Sauvignon Blanc) \$23
- GRILLED FRESH NORTH ATLANTIC SALMON** (GF) seasoned, chargrill-seared, oven-finished, house potatoes & vegetables (Aragosta Vermentino) \$23
- CEDAR-PLANK BAKED FRESH LAKE WHITEFISH** (GF) oiled, seasoned & oven-baked, oven-browned whipped potatoes (Sass Pinot Noir) \$25
- 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 dipping paste ROUILLE (roo-EE) on the side (Rhône-style blend) \$27.50

Farm & Pasture

- PAN-SEARED all-natural, bone-in, DeVries PORK CHOP PARMIGIANA & PASTA** 16 oz bone-on, locally raised in Coopersville, parmesan crust, roasted garlic, marinara, mozzarella, kalamata olives, bucatini pasta, and tonight's vegetable ... inspired by foodie-friend Rob Pocock (Quilt Napa Cabernet) \$29
- HERB ROASTED Otto's Farm all-natural HALF CHICKEN** (daily supply limited) Middleville, Michigan raised without growth hormones, preservatives or antibiotics ... served with seared feta polenta, leek & cremini demi-glace, wilted salt-pork greens (Sauvignon Blanc) \$23
- DRY RUB BAR-B-QUE PILE-OF-BACK RIBS** a pound pile of Pork Baby Back Ribs, TRIPLE ROASTED (oven-braised, dry rub roasted, BBQ sauce fired) with potato fries & Cajun rémoulade ... fresh each day, in limited supply (best with Zinfandel, Prisoner, or Cask Ale) \$21.50
- CAVATELLI PASTA & BROCCOLI** in rustic broth of chicken stock, white wine & garlic, parmesan-dusted, red pepper flakes on the side (Pinot Grigio) \$18.75
With oven-roasted Italian sausage (Vermentino) \$22.75
- ORANGE & CRACKED PEPPER PASTA & SHRIMP TOSS** sautéed with five shrimp, pancetta, light cream, orange & lemon juices, over gemelli pasta (Levendi Chardonnay) \$23
- BOLOGNESE THREE-MEAT THREE-CHEESE LASAGNA** marinara, Italian sausage, ground pork, beef tenderloin, vegetables (Amarone) \$21
- GRILLED FOUR-GRAIN GROUND-BEEF MEATLOAF** ground in-house with organic barley, flaxseed, oats, & rye, rosemary brown sauce, mashed potatoes (Merlot) \$19.75
- 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) \$26.50
- CHARGRILLED ANGUS BEEF TENDERLOIN*** hand-cut 6 oz., seasoned, grilled to order, maître d' butter, tonight's fresh vegetables, exclusively served with our browned parmesan & russet potato cakes (Quilt Napa Cabernet) \$34
- LAYERED TWIN Tournedos of Beef*** seared tenderloin medallions, feta polenta, oil-roasted sweet potato, shiitake demi-glace (Krug Merlot) \$33
- Add a half LOBSTER TAIL to any item for \$14 Add 3 SHRIMP for \$5.50 Add 5 SHRIMP for \$8** half tails are about 3 ounces of North Atlantic cold-water lobster, buttered & broiled

Entrée Salads

- NEW** ☒ **CHILLED ZUCCHINI & SQUASH NOODLE SALAD** (GF) julienne vegetable noodles, Feta cheese, kalamata olives, cherry tomatoes, rice vinegar & cream vinaigrette \$14.25
ALSO AVAILABLE sautéed & SERVED WARM \$15.50
- ☒ **CAESAR SALAD PLATTER*** our popular chopped Caesar ... boiled egg, shredded parmesan, house croutons, with or without anchovies \$13
- GRILL ROOM HOUSE SALAD PLATTER** pantry-prepared, Entree Sized, with house vinaigrette & sprinkled parmesan \$12
- Add Grilled CHICKEN BREAST \$4.50 five sautéed SHRIMP \$8 grilled SALMON \$10 beef Tournedos \$17.50**

Kid's Only (10 & under)

- CHEESE BURGER*** with spirals OR tonight's vegetables, and a ketchup "smile" \$9
- CHICKEN FINGERS** breaded & fried with spirals or tonight's vegetables \$9
- Kid PIZZA (for 1 -- maybe 2)** mozzarella and parmesan cheeses \$9
- PASTA BOWL** with just butter sauce or butter & parmesan ... or red sauce \$9
- SLICED CHICKEN BREAST SANDWICH** oil marinated, grilled, with lettuce and spirals or tonight's vegetables \$9

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

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