

The Grill Room at Clearbrook

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

A WINE SPECTATOR Magazine AWARD OF EXCELLENCE Wine Program for FIVE CONSECUTIVE YEARS

Snacks & Shares

add a Side Salad & Fresh Bread at \$5 to make these a SMALL PLATE DINNER

ROASTED BUTTERNUT SQUASH FLATBREAD

with ricotta, goat cheese, caramelized onion, toasted almonds, arugula, balsamic drizzle (Rhône Blend) \$10 with bacon \$12

TUSCAN SPRING ROLLS

chopped pancetta, Fontina, Asiago, asparagus spear, lightly-fried wonton, fig glaze dip \$10

BASKET OF SWEET POTATO FRIES

with our Cajun rémoulade dip \$8

DUCK CONFIT FLATBREAD

Gruyere, sliced cipollini, pomegranate reduction, Parmesan (Late Harvest Riesling) \$10

CHICKEN WINGS DEEP FRIED

spicy BUFFALO with Bleu Cheese ... or PLAIN with Ranch \$7.75 / \$12 Large

BASKET OF FRIED POTATO SPIRALS

with our Cajun rémoulade dip \$5.50

CHICKEN LIVER PÂTÉ BOARD

our original house-made pâté with Port and roasted garlic, oil-toasted crostini, stone ground mustard (Pinot Noir) \$11

Smalls & Short Plates

Just like above, add a Side Salad & Bread to these at \$5 to make a complete SMALL PLATE DINNER

SMOKED SALMON CAKES CRÈME FRAÎCHE

two House-smoked cakes, Lyonnaise wild & brown rice, vegetables, and dill crème fraîche \$14.50 THREE CAKE DINNER \$22

PAN-SEARED PORK CUTLET

breaded loin, bacon-braised red cabbage, spaetzle, brown gravy (Merlot) \$13 TWIN CUTLET DINNER \$18.50

Serving this menu FIVE NIGHTS a week, from 5 pm (CLOSED SUN-MON)
Call ahead after 4 pm following serious storms to be sure we answer.

NEW MINI PORK PARMESAN

a sautéed cutlet, chunky tomato, kalamata olive, & roasted garlic under melted mozzarella, with gemelli pasta and marinara (Amarone) \$16 SEE DINNER ALSO

LEMON CAPER CHICKEN BREAST

white wine/herb butter/lemon juice sauté & Lyonnaise brown & wild rice (Sauvignon Blanc) \$13.75 SEE DINNER ALSO

NEW SAUTÉED SHRIMP & GRILLED SIRLOIN MINI-TOWER*

(GF) two marinated shrimp, 4 oz sirloin steak, roasted squash medallions, red pepper sauce (Cabernet) \$16.50 SEE DINNER

SEARED BEEF TENDERLOIN MEDALLION*

feta polenta, oil-roasted sweet potato, braised red cabbage, shiitake demi-glace (Merlot) \$21 SEE DINNER ALSO

ENTRÉE SALADS, BURGERS, PLUS...

CAESAR SALAD PLATTER

our popular chopped Caesar ... boiled egg, shredded Parmesan, House croutons, with or without anchovies \$13

DIJON VINAIGRETTE BUTTERNUT SQUASH SALAD

(GF) chilled Romaine & arcdian lettuce, fig glazed diced cooked squash, red onion, goat cheese \$14

GRILL ROOM HOUSE SALAD PLATTER

pantry-prepared, entrée-sized, with herb vinaigrette, red onion, julienne carrot, grated Parmesan, & House croutons \$12

ADD GRILLED CHICKEN BREAST \$4.50 | 5 SAUTÉED SHRIMP \$8 | GRILLED SALMON \$10 | TORNEDOS* \$17.50

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 Captain ... raw onion, sautéed mushrooms, Gorgonzola, and sliced green olives on grilled brioche bun (La Fin du Monde Ale, of course) \$14.75

THE HALF POUND PRIME BEEF BOGEY BURGER* AND FRIES

one more than Par ... grilled brioche bun, aged Cheddar, bacon, caramelized onions, plus berry aioli (Brewery Vivant Farm Hand Ale) \$14.50

FRIED CHICKEN TENDER BASKET AND FRIES

four herb-breaded crispy tenders, ranch dipping sauce, and Cajun rémoulade \$12 AS A SANDWICH with lettuce & tomato \$12

🌱 = Vegetarian or Vegan item ... **GF** = Gluten Free

The Grill Room has OPEN SEATING ... no reservations. If your party is SIX OR MORE persons, you're welcome to call us WITHIN 30 MINUTES OF YOUR ARRIVAL with a "Heads Up" that will put you on our waiting list at that time, or even have your table waiting. PHONE 269.857.2000 X 4



CLEARBROOK RESTAURANT - THE GRILL ROOM



DINNER

Each DINNER ordered includes a complimentary mixed green vinaigrette salad served Family-Style with seconds on us, our House-Made fresh-daily-bread, most with fresh farm-to-table vegetables, and 35 years of practice at this location

GRILLED FRESH NORTH ATLANTIC SALMON

(GF) seasoned, char grill-seared, oven-finished, House potatoes & vegetables (Aragosta Vermentino) \$23

HERB-POACHED FRESH NORTH ATLANTIC SALMON

(GF) white wine, lemon juice, vegetable stock, tonight's vegetables, lyonnaise wild & brown rice (Sauvignon Blanc) \$23

CEDAR-PLANK FRESH LAKE WHITEFISH

(GF) oiled, seasoned & oven-baked with oven-browned whipped potatoes (Sass Pinot Noir) \$25

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

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

TONIGHT'S GREEN-PLATE SPECIAL

Your Server will tell you about Tonight's Specials ... whether a dinner, small plate, or sandwich. Always delicious!

NEW POOR-MAN'S PORK PARMIGIANA

pan-seared pork cutlets, Parmesan crust, roasted garlic, mozzarella, chunky tomato marinara, kalamata olives, with asparagus spears and gemelli pasta ... from friend Rob Pocock, our large-appetite & off-season version (NegroAmaro) \$24

LEMON CAPER CHICKEN BREAST DUO

(GF) white wine, herb butter, & lemon juice pan-sauté of herb crusted marinated chicken breast over lyonnaise wild & brown rice mix with sautéed onion & celery, plus asparagus tips and cherry tomatoes (Toi Toi Sauvignon Blanc) \$24

NEW GEMELLI CARBONARA WITH ROASTED VEGETABLES

seasonal root vegetables, Italian pancetta, shredded Parmesan, egg, pepper, cream (Vermentino) \$19 Add 3 SHRIMP at \$5

VEGIE SUN-DRIED TOMATO & MUSHROOM PASTA TOSS

gemelli pasta with sautéed button mushrooms, sun-dried tomato pesto, white wine, garlic, Parmesan \$17

NEW BLACKENED SHRIMP & BLEU CHEESE PASTA (OR BLACKENED SALMON)

cavatelli & three blackened shrimp with Italian sausage, green onion, garlic, white wine, cream (Levendi Chardonnay) \$24

BOLOGNESE THREE-MEAT THREE-CHEESE LASAGNA

marinara, Italian sausage, ground pork, beef tenderloin, vegetables (NegroAmaro) \$19

GRILLED FOUR-GRAIN GROUND-BEEF MEATLOAF

ground in-house with organic barley, flax seed, oats, & rye, rosemary brown sauce, mashed potatoes (Merlot) \$18.75

BEEF BOURGUIGNONNE

slow-simmered red wine-braised beef, mushrooms, & pearl onions over buttered egg noodles (Red Rhône blend) \$19

NEW IRISH SHEPHERD'S PIE

ground New Zealand lamb, mirepoix fresh vegetables, red wine, beef stock, browned mashed potatoes (Zinfandel) \$20

GRILLED TOP SIRLOIN TROTTER STEAK*

(GF) our most consistently tender 8 oz. sirloin ever, named for the late Chef Charlie Trotter, seasoned, flame-grilled to taste, herb butter, fresh vegetables, and cream-whipped potatoes (Malbec) \$26.50

SAUTÉED SHRIMP & SIRLOIN* RED PEPPER SAUCE

(GF) three shrimp, 8 oz. Trotter to order, squash medallions, mashed potatoes, butter, red pepper oil (Malbec) \$32

CHAR GRILLED ANGUS BEEF TENDERLOIN*

hand-cut, maître d' butter, vegetable, exclusively served with our browned Parmesan russet potato cakes (Quilt Napa Cab) \$33

LAYERED TWIN Tournedos of Beef*

seared tenderloin medallions, feta polenta, oil-roasted sweet potato, braised cabbage, shiitake demi-glace (Krug Merlot) \$33

ADD GRILLED CHICKEN BREAST \$4.50 | 5 SAUTÉED SHRIMP \$8 | GRILLED SALMON \$10 | Tournedos \$17.50

Weekenders - just Fridays & Saturdays

SLOW-ROASTED PRIME RIB AU JUS

it's back! Herb-crusted BLACK ANGUS BEEF PRIME RIB, 10-12 oz ... order as RED(ISH) ... PINK(ISH) ... or GRAY. Comes with salad, bread, fresh vegetable, whipped potatoes, and horseradish sauce \$29

DRY RUB BARBEQUE POUND OF BACK RIBS

a pound of Baby Back Pork 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 or The Prisoner) \$21.50

Entirely Made-In-House Desserts

Our DESSERTS are sized for one ... or perhaps a few bites each for two.
Make these a la mode (a golf ball sized scoop of French Vanilla Ice Cream) ADD only \$1

CHOCOLATE MINI LAVA CAKE

(GF) warm flowing bitter-sweet center \$7

SEASONAL FRUIT COBBLER

(GF) fruits vary, served warm \$7

WARM BREAD PUDDING

flavors change, ask about tonight's \$7