

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

THE BAR

JUNE
2020

Twenty Two WINES-BY-THE-GLASS (for bottle selections ask to see our 240 selection Wine Book)

PROSECCO DOCG, DaLuca, Italy N/V 187ml \$9.75
SPARKLING WHITE, Saint-Hilaire Brut, France NV \$8.75
PINOT GRIGIO, Santa Margherita, Italy 2017 \$10
HOUSE PINOT GRIGIO, California \$6
SAUVIGNON BLANC, Toi Toi, Marlborough NZ 2019 \$8.25
VERMENTINO, Aragosta, Sardegna 2016 (crisp white) \$7.75
LATE HARVEST REISLING, Marland, Lake Mich., 2016 \$8
CHARDONNAY, Levendi Estate Reserve, Napa 2016 \$13.50
CHARDONNAY, Saint-Véran AC, Jos. Drouhin, Burgundy \$9.75
HOUSE CHARDONNAY (Ca.) ... or ... HOUSE CABERNET (Ca.) \$6

ROSE, rotating seasonal selection \$7.50
WHITE ZINFANDEL, Sycamore Lane, California \$6
RED BLEND, Rabbit Ridge "Allure", Paso Robles, '14 \$8
PINOT NOIR, Sass, Willamette Valley, Oregon 2016 \$10.75
NEGROAMARO, Luccarelli, Puglia, Italy 2017 \$8.25
MALBEC, Catena Vista Flores, Mendoza, Argentina 2016 \$9
MERLOT, Charles Krug, Napa, California 2014 \$10
ZINFANDEL, Renwood Old Vine, Amador, CA 2015 \$8.25
AMARONE CLASSICO, Luigi Righetti, Valpolicella 2014 \$14
CABERNET SAUVIGNON, Quilt, Napa Valley 2017 \$12.50

THE PRISONER Napa Red (Zinfandel blend) 2017 (nitro capped for freshness) \$16/glass

TABLE WINE Bottle Special \$18

Italian TABLE WHITE ... or ... Italian TABLE RED served "as they do" with dinner tumblers

• Just \$14 Tuesday thru Thursday •

DRAUGHT CRAFT ALES

Founder's RED'S RYE IPA Pint \$5 Pitcher \$18 | SEASONAL NITRO Pint \$6 | PLUS ... TWO MORE SEASONAL DRAFTS TO CHOOSE FROM at Market \$

IMPORT & ARTISAN CRAFT BEERS ... \$4.25 each, unless noted

ALL DAY IPA, Founders, Grand Rapids
AMSTEL LIGHT, Netherlands
BELLAIRE BROWN ALE, Short's, Bellaire, Mi
BITBURGER (16 OZ) German Pilsner
BODDINGTON'S PUB ALE (16 oz), U.K. \$5.50
CENTENNIAL IPA, Founders, Grand Rapids, Mi
CORONA EXTRA, Mexico
DIRTY BASTARD SCOTCH ALE, Founders, 8.5% ABV
EDMUND FITZGERALD PORTER, Great Lakes, Cleveland
ELIOT NESS AMBER LAGER, Great Lakes, Cleveland
FARM HAND ALE (16 oz) Vivant, Grand Rapids \$6.50

GUINNESS DRAUGHT STOUT (14.9 oz), Dublin \$5.50
HEINEKEN, Netherlands
HOEGAARDEN WITBIER (Wheat Beer), Belgium
LA FIN DU MONDE, Quebec, 9% Btl Fermented Ale \$6.50
MONTY PYTHON'S HOLY GRAIL ALE (16 oz) Yorkshire \$5.50
OLD SPECKLED HEN (14.9 oz), England \$6.50
RADVENTURE IPA, Saugatuck Brewing Co.
SEASONAL LOCAL CRAFT Market \$
SIERRA NEVADA PALE ALE (12 oz can), California
STELLA ARTOIS, Belgium
TWO HEARTED ALE, IPA (16 oz) Bells, Kalamazoo \$5.



CLEARBROOK RESTAURANT - THE GRILL ROOM



GREAT NORTH AMERICANS ... all at \$3.50

Budweiser, Bud Light, Coors Light, Labatt Blue, Michelob Ultra, Miller Lite, MGD, Miller 64

SOFT DRINKS ... includes a refill

Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Tropicana Lemonade, Lipton Unsweetened Iced Tea

CIDERS

FARMHAUS CIDER CO. CLASSIC HARD APPLE CIDER, Mich. (12 oz, semi-sweet) \$6.50
CRANE'S APPLE CHERRY HARD CIDER, Fennville (16 oz) \$6.50

ALSO AVAILABLE:

HEINEKEN N/A \$4.25 COORS N/A \$3.50
SAN PELLEGRINO SPARKLING 500ml \$6

GLUTEN-FREE / VEGAN / VEGETARIAN / RESTRICTED DIET: Gluten protein, a flour derivative is NOT present in our Trotter Steak, Grilled Salmon, or Planked Whitefish dinners, and can be avoided in the preparation of many of our items IF YOU TELL US. Possibly some other ingredients, too, but we're not sized or equipped for complete allergen avoidance.

Serving this menu SIX NIGHTS a week, from 4:30 to 9:30 pm (CLOSED MON.)

All pricing and availability may change, depending on current market conditions. We'll tell you as you order.

SNACKS & SHARES & SALAD DINNERS

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

TUSCAN SPRING ROLLS

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

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

CHIPS & SALSA

basket of fried-in-house corn tortillas, chunky tomato & poblano salsa \$10

BASKET OF FRIES & CAJUN RÉMOULADE DIP

SWEET POTATO FRIES \$8 POTATO SPIRALS \$5.50

CAESAR SALAD PLATTER

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

CHILLED ZUCCHINI & SQUASH NOODLE SALAD

(GF) julienne vegetable noodles, Feta cheese, kalamata olives, cherry tomatoes, rice vinegar & cream vinaigrette \$14.50 ALSO AVAILABLE SAUTÉED & SERVED WARM \$16

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 ;
LOBSTER TAIL \$20

CHICKEN LIVER PÂTE BOARD

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

WE GUARANTEE EVERYTHING WE SERVE

Before you pay, if you didn't like what you ordered, or something wasn't up to your expectations, please tell us. We're happy to replace it with something else or simply remove it from your bill. We don't WANT to make mistakes and we NEVER want you to pay for ours. We would rather have your trust than your money. And above all... THANKS FOR DINING WITH US AT The Grill Room at Clearbrook.

SMALLS & SHORT PLATES


Add a Side Salad & Bread to these at \$5 to make a complete SMALL PLATE DINNER

- NORTH ATLANTIC LOBSTER TAIL** (GF) butter-broiled 6 oz tail, lemon beurre blanc, wilted greens (Levend Estate Chardonnay) \$27
- SMOKED SALMON CAKES CRÈME FRAÎCHE** two house-smoked cakes, lyonnaise wild & brown rice, vegetables, and dill crème fraîche (Zinfandel) \$14.50 **THREE CAKE DINNER** \$22
- SPICY ROASTED SHRIMP TOSTADA** warm chunky tomato salsa, guacamole, fried corn tortillas, shredded cabbage, chimichurri sauce (Vermentino) \$15
- LOBSTER TAIL & SIRLOIN MINI-TOWER*** sautéed half-tail, grilled half Trotter steak, crostini, summer vegetables, red pepper sauce (Cabernet) \$23 Prefer two SHRIMP instead of Lobster? \$16.50
- PAN-SEARED PORK CUTLET** breaded loin, bacon-braised red cabbage, spaetzle, brown gravy (Merlot) \$12 **TWIN CUTLET DINNER** \$19
- LEMON CAPER CHICKEN BREAST** white wine/herb butter/lemon juice sauté & lyonnaise brown & wild rice (Sauvignon Blanc) \$13.75 SEE DINNER ALSO

DINNERS

Each DINNER includes complimentary mixed green vinaigrette Family-Style salad with seconds on us, our House-Made fresh-daily bread, and most come with farm-to-table vegetables

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

- TONIGHT'S GREEN-PLATE SPECIAL** Your Server will tell you about Tonight's Specials ... whether a dinner, small plate or sandwich. Always delicious!
- GRILLED FRESH NORTH ATLANTIC SALMON** (GF) seasoned, chargrill-seared, oven-finished, herb-butter, House potatoes & vegetables (Aragosta Vermentino) \$23
- HERB-POACHED FRESH NORTH ATLANTIC SALMON** (GF) white wine, lemon, 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, 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
- PAN-SEARED ALL-NATURAL, BONE-IN, DEVRIES' FARM PORK CHOP PARMIGIANA & PASTA** 16 oz, locally raised in Coopersville, parmesan crust, roasted garlic, marinara, mozzarella, kalamata olives, gemelli pasta, and tonight's vegetable... inspired by foodie-friend Rob Pocock (Amarone) \$29.50
- LEMON CAPER CHICKEN BREAST DUO** (GF) white wine, herb butter, & lemon juice pan-sauté, herb crusted marinated chicken breast, lyonnaise wild & brown rice mix with sautéed onion & celery, plus asparagus tips and cherry tomatoes (Toi Toi Sauvignon Blanc) \$24
- 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-glaze, wilted salt-pork greens (Sauvignon Blanc) \$23.50
-  **SUN-DRIED TOMATO & MUSHROOM PASTA TOSS** gemelli pasta with sautéed button mushrooms, sun-dried tomato pesto, white wine, garlic, Parmesan \$17
- ORANGE & CRACKED PEPPER PASTA & SHRIMP TOSS** sautéed with five shrimp, pancetta, light cream, orange & lemon juices, over gemelli pasta (Levend Chardonnay) \$23
- BOLOGNESE THREE-MEAT THREE-CHEESE LASAGNA** marinara, Italian sausage, ground pork & beef, vegetables (NegroAmaro) \$19
- 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
- DRY RUB BARBEQUE POUND OF BACK RIBS** a pound of Baby Back Pork Ribs, TRIPLE ROASTED (oven-braised, dry rub-roasted, BBQ sauce-fired) fresh each day in limited supply, with house salad, potato fries & Cajun rémoulade (best with Zinfandel or The Prisoner) \$21.50

ADD GRILLED CHICKEN BREAST \$4.50 : 5 SAUTÉED SHRIMP \$8 : GRILLED SALMON \$10 : 6 OZ LOBSTER TAIL \$20

BURGERS PLUS ...

- THE HALF POUND PRIME BEEF BROOK BURGER* AND FRIES** grilled brioche, caramelized onions, lettuce & tomato (RADventure IPA) \$12.50 ADD cheddar or bacon \$2
- GRILLED CHICKEN BREAST SANDWICH AND FRIES** herb oil-marinated, caramelized onions, grilled brioche bun \$11 ADD cheddar or bacon \$2
- FRIED CHICKEN TENDER BASKET AND FRIES** four herb-breaded tenders, ranch dipping sauce, and Cajun rémoulade \$12 AS A SANDWICH with lettuce & tomato \$12
- 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, sriracha & garlic pico de gallo (Bell's Oberon) \$13.50
- PULLED PORK & PORTER BAR-B-QUE SANDWICH** braised shoulder, BBQ sautéed, toasted bun, pickled vegetables, spiral fries and rémoulade (Guinness) \$13.50

SIDES

- TONIGHT'S SOUP** House-made, always \$5 CUP \$7 BOWL
- GRILL ROOM SIDE SALAD AND BREAD** portioned in the pantry for one \$5
- ENTRÉE SIZED:** \$12/person Bleu cheese or Feta \$2
- CAESAR SIDE SALAD AND BREAD** pantry-prepared for one \$6
- SOUP & SALAD & BREAD** a pantry-portioned Grill Room Salad, CUP of Tonight's Soup, served together \$9 With BOWL of soup \$11
- Whipped Potatoes -- Lyonnaise Wild & Brown Rice -- Buttered Pasta -- Spaetzle -- Bacon-braised Red Cabbage -- Tonight's Vegetables EACH \$3
- Side of Spiral Potato Fries \$3 Side of Sweet Potato Fries \$5
- Potato Fries may be substituted for these sides at no extra charge, or with Sweet Potato Fries at \$2 more

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

WARM BREAD PUDDING
flavors change, ask about tonight's \$7

SEASONAL FRUIT COBBLER
(GF) fruits vary, served warm \$7

*May be cooked to order. Michigan requires this notice: "consuming undercooked proteins may increase your risk of food borne illnesses, especially if you have certain medical conditions."