

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

OCT
2020

Snacks & Shares

TUSCAN SPRING ROLLS

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

✦ BASKET OF FRIES & CAJUN RÉMOULADE DIP

SWEET POTATO FRIES \$8 POTATO SPIRAL FRIES \$5.50

CHICKEN WINGS BREADED & 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

^{Veggie} ROASTED BUTTERNUT SQUASH FLATBREAD

ricotta, goat cheese, caramelized onion, toasted almonds, arugula, balsamic (Rhône Blend) \$10.50 with bacon \$12.50

PAN-SEARED PORK CUTLET

breaded loin, bacon-braised red cabbage, spaetzle, brown gravy (Merlot) \$12 TWIN CUTLET DINNER \$19

LEMON CAPER CHICKEN BREAST

sautéed whole breast in white wine/herb butter/lemon juice over tender pasta (Sauvignon Blanc) \$14.25 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) \$17

Serving this menu FIVE NIGHTS a week
from 5 pm (CLOSED SUN-MON) thru Spring

ENTRÉE SALADS, BURGERS, PLUS...

^{Veggie} CAESAR SALAD PLATTER

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

^{Veggie} DIJON VINAIGRETTE BUTTERNUT SQUASH SALAD

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

^{Veggie} 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 \$5.00 | 5 SAUTÉED SHRIMP \$8.50 | GRILLED SALMON \$10.50 | BEEF TENDERLOIN MEDALLION \$17.50

THE HALF POUND BEEF BROOK BURGER* AND FRIES

grilled brioche, caramelized onions, lettuce & tomato (RADventure IPA) \$12.50 ADD cheddar or bacon \$2

Make it a CHASE BURGER (by our friend, Steve) with green olives, raw onion, mushrooms, gorgonzola (drink La Fin Du Monde, of course!) \$15

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 rémo \$12 As a 3-TENDER SANDWICH with lettuce & tom \$12

^{Veggie} = Vegetarian or Vegan item ... GF = Gluten Free

Winter-time storms can be brutal
on our country roads. Better phone
us after 4 pm to be sure we answer.
269.857.2000 ext. 4 ... Safety First.

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 golfball sized scoop of French Vanilla Ice Cream) ADD only \$1

SEASONAL FRUIT COBBLER

(GF) fruits vary, served warm \$7

CHOCOLATE MINI LAVA CAKE

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

WARM BREAD PUDDING

flavors change ask about tonight's \$7

The Grill Room has OPEN SEATING ... no reservations. You may call for information and seating advice ... PHONE 269.857.2000 ext 108 ... BUT PLEASE, don't leave a message. We can't handle the volume of calls. TO GET ON OUR WAITLIST for a table ... go to CLEARBOOKDINING.COM, The Grill Room page, read and sign onto the waitlist there!!



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

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) \$24

HERB-POACHED FRESH NORTH ATLANTIC SALMON

(GF) white wine, lemon, vegetable stock, tonight's vegetables, lyonnaise wild & brown rice (Sauvignon Blanc) \$24

CEDAR-PLANK FRESH LAKE WHITEFISH

(GF) oiled, seasoned & oven-baked with oven-browned whipped potatoes (Sass Pinot Noir) \$25.50

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) \$28

PAN-SEARED ALL-NATURAL, BONE-IN, DEVRIES' FARM PORK CHOP

16 oz, locally raised 30 miles northeast of here ... YOUR CHOICE OF PREPARATIONS ... PARMIGIANA CRUSTED roasted garlic marinara, mozzarella, kalamata olives, gemelli pasta, from friend Rob Pockock (Cabernet) \$29.50 TRADITIONAL GERMAN CUTLET-STYLE OVER BROWN GRAVY with spaetzle & bacon-braised red cabbage (red Rhône blend) \$23.50

LEMON & CAPER AIRLINE BREAST OF CHICKEN

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

NEW

CIPOLLINI AIRLINE BREAST OF CHICKEN

marinated & sautéed skin-on breast & wing, Feta polenta, bacon-braised red cabbage, cipollini & balsamic demi-glace (Zin) \$24

Veggie

SUN-DRIED TOMATO & MUSHROOM PASTA TOSS

gemelli pasta with sautéed button mushrooms, sun-dried tomato pesto, white wine, garlic, Parmesan \$17.50

ORANGE & CRACKED PEPPER PASTA & SHRIMP TOSS

sautéed with five shrimp, pancetta, light cream, orange & lemon juices, gemelli pasta (Chardonnay) \$23

BOLOGNESE THREE-MEAT THREE-CHEESE LASAGNA

marinara, Italian sausage, ground pork & beef, 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) \$19.50

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) \$26.95

CHAR-GRILLED ANGUS BEEF TENDERLOIN FILET*

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

LAYERED TWIN TOURNEDOS OF BEEF*

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

ADD GRILLED CHICKEN BREAST \$5.00 | 5 SAUTÉED SHRIMP \$8.50 | GRILLED SALMON \$10.50 | BEEF TENDERLOIN MEDALLION \$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 (pair with a robust red wine) \$29.50

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