

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

Summer
2021

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
VERDEJO, Torres "Celeste", Rueda, Spain 2017 \$7.50
PINOT GRIGIO, Alto Vento, Delle Venezie DOC, 2018 \$8
SAUVIGNON BLANC, Toi Toi, Marlborough NZ 2019 \$8.50
FAMOSO RUBICONE IGT, Italy 2019 (crisp white) \$7.75
LATE HARVEST REISLING, Marland, Lake Mich., 2016 \$8.50
CHARDONNAY, Levendi Estate Reserve, Napa 2017 \$13.50
CHARDONNAY, Saint-Véran AC, Jos. Drouhin, '18 \$10
HOUSE CHARDONNAY ... or ... HOUSE CABERNET (Ca.) \$6

ROSÉ, Brumont, Côtes de Gascone, France 2019 \$7.50
WHITE ZINFANDEL, Sycamore Lane, California \$6
RED BLEND, Rabbit Ridge "Allure", Paso Robles, '14 \$8
PINOT NOIR, Sass, Willamette Valley, Oregon 2017 \$11
NEGROAMARO, Luccarelli, Puglia, Italy 2017 \$8.50
MALBEC, Catena Vista Flores, Mendoza, Argentina 2016 \$9
MERLOT, Charles Krug, Napa, California 2014 \$10
ZINFANDEL, Renwood Old Vine, Amador, CA 2015 \$8.50
CABERNET SAUVIGNON, Quilt, Napa Valley 2017 \$13
THE PRISONER Napa Zin blend 2017 (nitro capped) \$16

TABLE WINE Bottle Special \$18

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

• Just \$14 Tuesday thru Thursday •

HOUSE-MADE SANGRIA

Clearbrook's "OOBA-Good" Sangria, Modales Wines Red OR White from Fennville plus our special juice blend \$9/glass

DRAUGHT CRAFT ALES

Founder's RED'S RYE IPA Pint \$5 Pitcher \$18

SEASONAL DRAFT \$Market

SEASONAL NITRO \$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
CENTENNIAL IPA, Founders, Grand Rapids, Mi
CORONA EXTRA, Mexico
DIRTY BASTARD SCOTCH ALE, Founders, 8.5% ABV
EDMUND FITZGERALD PORTER, Great Lakes, Cleveland
el LIGERO Mexican Lager with LIME (16 oz) Griffin Claw \$5
ELIOT NESS AMBER LAGER, Great Lakes, Cleveland
FARM HAND ALE (12 oz) Vivant, Grand Rapids \$5.50
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
LEINENHEUGEL'S Summer Shandy (16 oz), Wisconsin
MONTY PYTHON'S HOLY GRAIL ALE (16 oz) Yorkshire \$5.50
MOON RAMBLER IPA, Founders, Grand Rapids
OLD SPECKLED HEN (14.9 oz), England \$6.50
RADventure IPA, Saugatuck Brewing Co.
RÛBÆUS RASPBERRY ALE, Founders, Grand Rapids
SIERRA NEVADA PALE ALE (16 oz), California
STELLA ARTOIS, Belgium
TWO HEARTED ALE, IPA (16 oz) Bells, Kalamazoo \$5.50

GREAT NORTH AMERICANS ... all at \$3.50

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

SOFT DRINKS ... includes a refill

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

CIDERS / SELTZERS

FARMHAUS CIDER CO. MIDWEST NICE, Hudsonville, 6.5% abv 1g sugar \$6
OOBA MICHIGAN HARD CIDER, Fennville, 6.7% abv 5g sugar \$5
CRANE'S APPLE CHERRY HARD CIDER, Fennville (16 oz) \$6.50

CANTEEN SPIRITS VODKA SODA (rotating flavors) \$5.50
FOUNDERS MÁS AGAVE LIME HARD SELTZER \$5.50

ALSO AVAILABLE:

ATHLETIC BREWING CERVEZA ATHLETICA N/A \$4.25

HEINEKEN N/A \$4.25

SAN PELLEGRINO SPARKLING 500ml \$6



CLEARBROOK RESTAURANT - THE GRILL ROOM
★★★★★

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 FIVE NIGHTS a week PLUS Holiday Sunday's 5-9 pm, with BAR at 4:30 (Tues-Sat nights).
RESERVATIONS:
www.ClearbrookGolfClub.com on The Grill Room page

SNACKS & SHARES

SALAD DINNERS

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

TUSCAN SPRING ROLLS

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

ROASTED PINEAPPLE & PROSCIUTTO FLATBREAD

goat cheese, manchego cheese, balsamic glaze \$11

SMOKED SALMON FLATBREAD

garlic and herb cream cheese, deep-fried capers, fresh dill \$11

CHICKEN WINGS BREADED & DEEP FRIED

spicy BUFFALO with Bleu Cheese ... or PLAIN with Ranch \$8.50 / \$12.50 Large

BASKET OF FRIES & CAJUN RÉMOULADE DIP

SWEET POTATO FRIES \$8.50

POTATO SPIRAL FRIES \$6

BLEU CHEESE VINIAGRETTE SALAD PLATTER

Spring lettuce & Romaine mix, red onion, cherry tomatoes \$13.50

CAESAR SALAD PLATTER

our popular chopped Caesar ... boiled egg, shredded Parmesan, House croutons, with or without anchovies \$13.50

GRILL ROOM HOUSE SALAD PLATTER

pantry-prepared, entrée-sized, with herb vinaigrette, red onion, julienne carrot, grated Parmesan, & House croutons \$12.50

ADD GRILLED CHICKEN BREAST \$6.00 : 5 SAUTÉED SHRIMP \$9 GRILLED SALMON \$12 : BEEF TENDERLOIN MEDALLION \$17

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

Please know that we seriously consider every item's value to you, and that noticeable price increases are ONLY the result of the increases we experience in maintaining quality products and sustainability for our staff. 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

- PERNOD SCALLOPS & MUSSELS** sweet small bay scallops, sweet blue mussels, fresh basil, diced peppers, sauce Pernod sauté, toasted crostini (Red blend) \$19
- LEMON CAPER CHICKEN BREAST** sautéed whole breast in white wine/herb butter/lemon juice over tender pasta (Celeste Verdejo) \$16
- SAUTÉED SHRIMP & GRILLED SIRLOIN MINI-TOWER*** two marinated shrimp, 4 oz sirloin steak, oil toasted crostini, red pepper sauce (Cabernet) \$18
- SEARED BEEF TENDERLOIN MEDALLION*** feta polenta, oil-roasted sweet potato, braised red cabbage, shiitake demi-glace (Merlot) \$22 SEE DINNER ALSO
- MAINE LOBSTER MAC 'N CHEESE** gemelli pasta, manchego cheese, parmesan, with lobster claw meat & pieces, au gratin (Late Harvest Reisling) \$23

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!
- CIOPPINO ("CHUH-PEE-NOH") ITALIAN -IMMIGRANT FISH STEW** white wine, clam juice, tomato, basil, shrimp, mussels, clams, bay scallops, fish, pappardelle, fresh herbs (Celeste Verdejo) \$31
- GRILLED FRESH NORTH ATLANTIC SALMON** (GF) seasoned, chargrill-seared, oven-finished, herb-butter, House potatoes & vegetables (Famosa Rubicone White Wine) \$25
- HERB-POACHED FRESH NORTH ATLANTIC SALMON** (GF) white wine, lemon, vegetable stock, tonight's vegetables, lyonnaise wild & brown rice (Sauvignon Blanc) \$25
- CEDAR-PLANK FRESH LAKE WHITEFISH** (GF) oiled, seasoned & oven-baked with oven-browned whipped potatoes (Sass Pinot Noir) \$26
- GRIDDLED FRESH CANADIAN WALLEYE (OUR HOUSE SPECIALTY SINCE 1985)** from fresh-water, breaded fish-camp-style, tartar & lemon (St-Veran Chardonnay) \$34
- BOUILLABAISSE (SEAFOOD STEW À LA PROVENÇAL) AND ROUILLE** sautéed shrimp, mussels, clams, salmon, bay scallops, 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) \$30
- DEVRIES' FARM ALL-NATURAL PORK CHOP** 16 oz, Bone-In, locally raised 30 miles northeast of here ... YOUR CHOICE OF PREPARATIONS
- PARMIGIANA CRUSTED** with roasted garlic, marinara, mozzarella, kalamata olives, & gemelli pasta, inspired by our friend, Rob Pocock (Cabernet) \$32
- TRADITIONAL GERMAN CUTLET-STYLE** with brown gravy, spaetzle, & bacon-braised red cabbage (red Rhône blend) \$25
- 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) \$23
- 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) \$25
- ORANGE & CRACKED PEPPER PASTA & SHRIMP TOSS** sautéed with five shrimp, pancetta, light cream, orange & lemon juices, gemelli pasta (Torres Verdejo) \$26
-  **PAPPARDELLE AL TARTUFO** pasta tossed in truffle pesto, manchego cheese, diced peppers, sea-salt & ground pepper (Famosa Rubicone wine) \$21
- 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) \$30.50
- CHAR-GRILLED ANGUS BEEF TENDERLOIN FILET*** maître d' butter, vegetable, exclusively served with our browned Parmesan russet potato cakes (Quilt Cab) \$MKT
- LAYERED TWIN TOURNEDOS OF BEEF*** seared tenderloin medallions, feta polenta, oil-roasted sweet potato, braised cabbage, demi-glace (Charles Krug Merlot) \$35
- ADD GRILLED CHICKEN BREAST \$6 : 5 SAUTÉED SHRIMP \$9 : GRILLED SALMON \$12 BEEF TENDERLOIN MEDALLION \$17

BURGERS PLUS ...

- THE HALF POUND BEEF BROOK BURGER* AND FRIES** grilled brioche, caramelized onions, lettuce & tomato (RADventure IPA) \$14 ADD cheddar or bacon \$2
- CHASE BURGER:** raw onion, mushrooms, Gorgonzola, sliced green olives \$15.50 **BOGEY BURGER:** Cheddar, bacon, caramelized onions, berry aioli \$15
- GRILLED CHICKEN BREAST SANDWICH AND FRIES** herb oil-marinated, caramelized onions, grilled brioche bun \$13 ADD cheddar or bacon \$2
- FRIED CHICKEN TENDER BASKET AND FRIES** four herb-breaded tenders, ranch dipping sauce, and Cajun rémo \$13 As a 3-TENDER SANDWICH with lettuce & tom \$13
- ASIAN PORK TACOS** in-house slow-braised pork shoulder carnitas, ALL NEW flour tortillas, red & white cabbage, crema, hoisin glaze, pickled vegetable ... with guacamole, fried corn tortilla chips, sriracha & garlic pico de gallo (Bell's Oberon) \$14
- SAN DIEGO-STYLE FISH TACO'S (PESCADO Y TORTILLAS)** seasoned & oven-braised fresh Cod, warm ALL NEW flour tortillas, shredded red & white cabbage, crema, guacamole, fried corn tortilla chips, Sriracha & garlic pico de gallo (Founder's Reds Rye IPA) \$13.50

SIDES

- TONIGHT'S SOUP** House-made, always \$5.50 CUP \$7.50 BOWL
- GRILL ROOM SIDE SALAD AND BREAD** portioned in the pantry for one \$5.50
- 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 \$10 With BOWL of soup \$12
- Whipped Potatoes - Lyonnaise Wild & Brown Rice - Buttered Pasta - Spaetzle - Red Cabbage - Tonight's Veggies - Feta Polenta EACH \$3.50
Side of Spiral Potato Fries \$3.50 Side of Sweet Potato Fries \$5.50
Potato Fries may be substituted for these sides at no extra charge, or with Sweet Potato Fries at \$2 more

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."