

# 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

COCKTAILS ... way too many to list,  
with this regions widest spirits selection.  
Ask to see our current SPECIALS list.

## THE BAR

SUMMER  
2022

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

PROSECCO DOCG, DaLuca, Italy N/V 187ml \$10.25  
SPARKLING WHITE, Saint-Hilaire Brut, France NV \$9  
VERDEJO, Torres "Celeste", Rueda, Spain 2019 \$7.75  
FAMOSO RUBICONE IGT, Italy 2020 (crisp white) \$8  
PINOT GRIGIO, Aito Vento, Delle Venezie DOC, 2020 \$8.50  
SAUVIGNON BLANC, Toi Toi, Marlborough NZ 2021 \$8.50  
LATE HARVEST REISLING, Marland, Lake Mich. 2018 \$9  
CHARDONNAY, Materra, Napa, Oak Knoll 2020 \$14.75  
CHARDONNAY, Saint-Véran AC, Jos. Drouhin, 2020 \$10.50  
HOUSE CHARDONNAY ... or ... HOUSE CABERNET (Ca.) \$6.50

ROSÉ, Fleur Violette, Côte de Gascogne, France 2020 \$8  
WHITE ZINFANDEL, Sycamore Lane, California \$6.50  
TEMPRANILLO, RIOJA DOC, Palacio del Burgo Red, Spain 2018 \$8.50  
PINOT NOIR, Sass, Willamette Valley, Oregon 2019 \$11.50  
NEGROAMARO, Luccarelli, Puglia, Italy 2019 \$8.75  
MALBEC, Catena Vista Flores, Mendoza, Argentina 2019 \$9.50  
MERLOT, Charles Krug, Napa, California 2019 \$10.50  
ZINFANDEL, Renwood Old Vine, Amador, CA 2018 \$9  
CABERNET SAUVIGNON, Quilt, Napa Valley 2019 \$13.50  
THE PRISONER Napa Zin blend 2019 \$18

TABLE WINE Bottle Special \$19  
Italian TABLE WHITE ... or ... Italian TABLE RED  
• Just \$15 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) \$5.50  
ELIOT NESS AMBER LAGER, Great Lakes, Cleveland  
FARM HAND ALE (12 oz) Vivant, Grand Rapids \$5.50  
GUINNESS DRAUGHT STOUT (14.9 oz), Dublin \$6  
HEINEKEN, Netherlands  
HOEGAARDEN WITBIER (Wheat Beer), Belgium

LA FIN DU MONDE, Quebec, 9% Btl Fermented Ale \$7  
MONTY PYTHON'S HOLY GRAIL ALE (16 oz) Yorkshire \$6  
OLD SPECKLED HEN (14.9 oz), England \$7  
RADventure IPA, Saugatuck Brewing Co.  
SIERRA NEVADA PALE ALE (16 oz), California  
STELLA ARTOIS, Belgium  
TWO HEARTED ALE, IPA (16 oz) Bells, Kalamazoo \$6

## GREAT NORTH AMERICANS ... all at \$3.75

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

## CIDERS

FARMHAUS CIDER CO. MIDWEST NICE, Hudsonville, 6.5% abv 1g sugar \$6.50  
CRANE'S APPLE CHERRY HARD CIDER, Fennville (12 oz) \$6  
OOBA MICHIGAN Semi-Sweet HARD CIDER, Fennville \$5.50

## ALSO AVAILABLE:

ATHLETIC BREWING CO. N/A \$4.50 HEINEKEN N/A \$4.50 SAN PELLEGRINO SPARKLING 500ml \$6.25  
CANTEEN SPIRITS VODKA SODA (rotating flavors) \$6 FOUNDERS MÁS AGAVE HARD SELTZER (rotating flavors) \$6

## SNACKS & SHARES & SALAD DINNERS

add a Side Salad & Fresh Bread at \$5.50 to make these a SMALL PLATE DINNER

### PORK & PINEAPPLE EGG ROLLS

marinated shredded pork, carrot, pineapple, green & yellow diced onion, deep fried, roasted red pepper sour cream sauce \$12

### FRIED CALAMARI RINGS

lemon wedge & house-made spicy marinara \$15

### ROASTED PINEAPPLE & PROSCIUTTO FLATBREAD

goat cheese, manchego cheese, balsamic glaze \$12

### SMOKED SALMON FLATBREAD

garlic and herb cream cheese, deep-fried capers, fresh dill \$12

### CHIPS & SALSA

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

### CHICKEN LIVER PÂTE BOARD

our original house-made pâté with Port and roasted garlic, oil-toasted crostini, stone ground mustard (Pinot Noir) \$13

### BASKET OF FRIES & CAJUN RÉMOULADE DIP

SWEET POTATO FRIES \$10 POTATO SPIRAL FRIES \$8

### GRILL ROOM HOUSE SALAD PLATTER

pantry-prepared, entrée-sized, with herb vinaigrette, red onion, julienne carrot, grated Parmesan, & House croutons \$14

### CAESAR SALAD PLATTER

our popular chopped Caesar ... boiled egg, shredded Parmesan, House croutons, with or without anchovies \$16

### CHILLED ZUCCHINI SQUASH NOODLE SALAD

(GF) julienne vegetable noodles, Feta cheese, kalamata olives, cherry tomatoes, rice vinegar & cream vinaigrette \$16 ALSO AVAILABLE SAUTÉED & SERVED WARM \$17

ADD GRILLED CHICKEN BREAST \$6.50 ; 5 SAUTÉED SHRIMP \$10 ; GRILLED SALMON \$13 ;  
BEEF TENDERLOIN MEDALLION\* \$19



CLEARBROOK RESTAURANT - THE GRILL ROOM



## Our 38th Year! DON'T MISS US THIS TRIP!

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, from 5 to 9 pm (CLOSED SUN./MON) PLUS three Holiday Weekend Sunday nights. All pricing and availability may change, depending on current market conditions. We'll tell you as you order.

## 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 but you shouldn't pay for them when we do. 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 \$5.50 to make a complete SMALL PLATE DINNER

**MAINE LOBSTER MAC 'N CHEESE** cavatappi pasta, manchego cheese, parmesan, with lobster claw meat & pieces, au gratin (Late Harvest Reisling) \$25

**LEMON CAPER CHICKEN BREAST** sautéed whole breast in white wine/herb butter/lemon juice over tender pasta (Celeste Verdejo) \$17

**SAUTÉED SHRIMP & GRILLED SIRLOIN MINI-TOWER\*** two marinated shrimp, 4 oz sirloin steak, oil toasted crostini, red pepper sauce (Cabernet) \$21

**SEARED BEEF TENDERLOIN MEDALLION\*** feta polenta, oil-roasted sweet potato, braised red cabbage, shiitake demi-glace (Merlot) \$25 SEE DINNER ALSO

**SHRIMP TOSTADA** (GF) sautéed shrimp, tomato salsa, guacamole, fried corn tortillas, cabbage, chorizo sausage, chimichurri sauce (Corona) \$18

**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

## 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

**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, linguini pasta, fresh herbs (Celeste Verdejo) \$35

**GRILLED FRESH NORTH ATLANTIC SALMON** (GF) seasoned, chargrill-seared, oven-finished, herb-butter, House potatoes (Famosa Rubicone White) \$29

**HERB-POACHED FRESH NORTH ATLANTIC SALMON** (GF) white wine, lemon, vegetable stock, tonight's vegetables, lyonnaise wild & long-grain rice (Sauvignon Blanc) \$29

**CEDAR-PLANK FRESH LAKE WHITEFISH** (GF) oiled, seasoned & oven-baked with oven-browned whipped potatoes (Sass Pinot Noir) \$30

**GRIDDLED FRESH CANADIAN WALLEYE (OUR HOUSE SPECIALTY SINCE 1985)** from fresh-water, breaded fish-camp-style, tartar & lemon (St-Veran Chardonnay) \$35

**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 (Tempranillo or Rhône red) \$35

**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, & linguini pasta, inspired by our friend, Rob Pocock (Quilt) \$34

**TRADITIONAL GERMAN CUTLET-STYLE** with brown gravy, spaetzle, & bacon-braised red cabbage (Late Harvest Reisling) \$30

**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) \$26

**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 & mushroom demi-glace, wilted salt-pork greens (Celeste Verdejo) \$28

**LEMON & CAPER SAUTÉED BREAST OF CHICKEN DUO** (GF) white wine, herb butter, & lemon juice pan-sauté, brine-marinated chicken, lyonnaise wild & long-grain rice mix with sautéed onion & celery, plus broccoli florettes and cherry tomatoes (Sauvignon Blanc) \$24

**PAPPARDELLE AL TARTUFO** pasta, truffle pesto, manchego, Parmesan, balsamic sautéed mushrooms, sea-salt & ground pepper (Famosa Rubicone white) \$23

**LOBSTER LEMON-PERNOD PASTA TOSS** Maine lobster pieces, linguini, diced tomatoes, lemon & Pernod cream sauté, garden herbs (Late Harvest Riesling) \$35

**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) \$31

**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) \$39

ADD GRILLED CHICKEN BREAST \$6.50 : 5 SAUTÉED SHRIMP \$10 : GRILLED SALMON \$13 : BEEF TENDERLOIN MEDALLION\* \$19

## BURGERS PLUS ...

**THE HALF POUND BEEF BROOK BURGER\* AND FRIES** grilled brioche, caramelized onions, lettuce & tomato (RADventure IPA) \$15.50 ADD cheddar or bacon \$2

• CHASE BURGER: raw onion, mushrooms, Gorgonzola, sliced green olives \$16.50 • BEYOND BURGER: ALL-VEGETABLE Brook Burger \$16.50 Cheddar \$2

**GRILLED CHICKEN BREAST SANDWICH AND FRIES** herb oil-marinated, caramelized onions, grilled brioche bun, Cajun rémoulade \$14 ADD cheddar or bacon \$2

**FRIED CHICKEN TENDER BASKET AND FRIES** four herb-breaded tenders, ranch sauce, and Cajun rémo \$14 As a 3-TENDER SANDWICH with lettuce & tom & rémo \$14

**ASIAN PORK TACOS** in-house slow-braised pork shoulder carnitas, flour tortillas, red & white cabbage, crema, hoisin glaze, pickled vegetable ... with guacamole, fried corn tortilla chips, sriracha & garlic pico de gallo (Founder's Red's Rye IPA) \$16.50

**SAN DIEGO-STYLE FISH TACO'S (PESCADO Y TORTILLAS)** battered deep-fried Mahi, flour tortillas, shredded red & white cabbage, crema, guacamole, fried corn tortilla chips, Sriracha & garlic pico de gallo (Bell's Oberon draft) \$16

**CHORIZO TACOS** house-made chorizo, manchego cheese, flour tortillas, pico de gallo, red & white cabbage, fresh crema, mexican rice (el Ligero beer) \$16.50

## SIDES

**TONIGHT'S SOUP** House-made, always \$6 CUP \$7.50 BOWL

**GRILL ROOM SIDE SALAD AND BREAD** portioned in the pantry for one \$6

ENTRÉE SIZED: \$14/person Bleu cheese or Feta \$2

**CAESAR SIDE SALAD AND BREAD** pantry-prepared for one \$6.50

**SOUP & SALAD & BREAD** a pantry-portioned Grill Room Salad, CUP of Tonight's Soup, served together \$11 With BOWL of soup \$12

## 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

**TONIGHT'S DESSERT**  
rotating, please inquire \$ Mkt

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