

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

FALL
WINTER
SPRING
2023/24

Twenty One 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-Hillaire Brut, France NV \$9
VERDEJO, Torres "Celeste", Rueda, Spain 2020/21 \$8.00
FAMOSO RUBICONE IGT, Italy 2020 (crisp white) \$8
PINOT GRIGIO, Alto Vento, Delle Venezie DOC, 2021 \$8.50
SAUVIGNON BLANC, Toi Toi, Marlborough NZ 2022 \$8.50
LATE HARVEST REISLING, Marland, Lake Mich. 2021 \$9
CHARDONNAY, Rombauer, Napa Valley, CA 2021 \$20
CHARDONNAY, Bourgogne Blanc, France, 2021 \$10.50
HOUSE CHARDONNAY ... or ... HOUSE CABERNET (Ca.) \$6.50

ROSÉ, Réserve St. Marc, Cinsault Rosé. Pays d'Or, France \$8
WHITE ZINFANDEL, California \$6.50
TEMPRANILLO, Torres Ibéricos, RIOJA, Spain 2018 \$9
PINOT NOIR, Sass, Willamette Valley, Oregon 2021 \$11.50
NEGROAMARO, Luccarelli, Puglia, Italy 2021 \$9.00
MALBEC, Catena Vista Flores, Mendoza, Arg. 2019 \$8.00
MERLOT, Charles Krug, Napa, California 2020 \$10.50
ZINFANDEL, Seghesio, Sonoma, CA 2021 \$8.50
CABERNET SAUVIGNON, Quilt, Napa Valley 2020 \$13.50
THE PRISONER Napa Zin blend 2019 \$18

HOUSE-MADE SANGRIA

Clearbrook's Red OR White wine plus our special juice blend \$10 / glass

DRAUGHT CRAFT ALES

Founder's RED'S RYE IPA Pint \$5.50

SEASONAL DRAFT \$Market

SEASONAL NITRO \$Market

IMPORT & ARTISAN CRAFT BEERS ... \$4.50 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

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

RAINBOW RODEO IPA, Saugatuck Brewing, 7% abv

SIERRA NEVADA PALE ALE (16 oz), California

STELLA ARTOIS, Belgium

TWO HEARTED ALE, IPA (16 oz) Bells, Kalamazoo \$6

Our 40th Year! DON'T
MISS US THIS TRIP!

GREAT NORTH AMERICANS ... all at \$3.75

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

CIDERS

CRANE'S APPLE CHERRY HARD CIDER, Fennville (16 oz) \$6.50

FINEAPPLE HARD CIDER, Blackgrass Ciderworks, Birmingham, MI \$5.50

ALSO AVAILABLE:

ATHLETIC BREWING CO. N/A \$4.75

HEINEKEN N/A \$4.75

SAN PELLEGRINO SPARKLING 500ml \$6.50

LONGDRINK GIN SODA, Traditional OR Zero Sugar \$7

NÜTRL Vodka, Juice \$6

WHITE CLAW Black Cherry \$6

SNACKS & SHARES & SALAD DINNERS

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

PHILLY CHEESE STEAK SPRING ROLLS
with savory au jus dip & giardiniera \$11.50

CHICKEN WINGS (NOT BREADED)
(15 min. cook-time) oil fried, dry-rub tossed, oven finished,
spicy BUFFALO with Bleu cheese ... or PLAIN with Ranch
6 piece \$12 / 8 piece \$15 / Side of Spiral Fries \$3.50

BASKET OF FRIES & CAJUN RÉMOULADE DIP
SWEET POTATO FRIES \$10 POTATO SPIRAL FRIES \$8

CHICKEN LIVER PÂTÉ BOARD
our original house-made pâté with Port and roasted garlic,
oil-toasted crostini, stone ground mustard (Pinot Noir) \$12

ANTIPASTI SALAD

our vinaigrette House Salad with red onion, carrot, croutons, and grated
parmesan, topped with fresh mozzarella, Kalamata olives, marinated artichoke
hearts, pepperoncini peppers, sliced salami, halved heirloom tomatoes
(NegroAmaro) \$19

CAESAR SALAD PLATTER

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

GRILL ROOM HOUSE SALAD PLATTER

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

ADD GRILLED CHICKEN BREAST \$6.50 : 5 SAUTÉED SHRIMP \$10 : GRILLED SALMON \$13 : BEEF TENDERLOIN MEDALLION* \$13 INCLUDE ANTIPASTI WITH YOUR SIDE SALAD FOR \$3

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 or simply remove it from your bill. We sometimes 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.



CLEARBROOK RESTAURANT - THE GRILL
ROOM
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SMALLS & SHORT PLATES

Add a Side Salad & Bread to these at \$5.50 to make a complete SMALL PLATE DINNER

- SAUTÉED SHRIMP & SEARED BEEF TENDERLOIN MINI-TOWER* two marinated shrimp, 3-4 oz tenderloin, oil toasted crostini, red pepper sauce (Cabernet) \$21
- LEMON CAPER CHICKEN BREAST sautéed breast in white wine/herb butter/lemon juice, broccoli, cherry tomatoes over tender pasta (Celeste Verdejo) \$17
- NEW IRISH SHEPHERD'S PIE (GF) ground New Zealand lamb, mirepoix fresh vegetables, red wine, beef stock, browned mashed potatoes (Zinfandel) \$19
- STEAK DIANE MEDALLION* sautéed in brandy cream with mushrooms, beef stock, shallots, and Dijon, over tender pasta (The Prisoner) \$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

FRESH SCOTTISH BLACK PEARL SALMON FROM THE NORTH ATLANTIC:

- » (GF) GRILLED, seasoned, chargrill-seared, oven-finished, herb-butter, whipped potatoes (Famoso Rubicone White) \$29
- » (GF) HERB-POACHED, white wine, lemon, vegetables & stock, lyonnaise wild & long-grain rice (Sauvignon Blanc) \$29

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

GRIDDLED CANADIAN WALLEYE (OUR HOUSE SPECIALTY SINCE 1985) from fresh water, breaded fish-camp-style, tartar & lemon, cream-whipped potatoes, vegetables (Bourgogne Blanc) \$35

BOUILLABaisse (SEAFOOD STEW À LA PROVENÇAL) AND ROUILLE sautéed shrimp, mussels, clams, salmon, bay scallops, chunky tomato saffron fennel broth, garlic, white wine, toasted sliced baguette, roasted garlic aioli, plus dipping paste ROUILLE (roo-EE) on the side (Tempranillo) \$36

LEMON & CAPER SAUTÉED DUO OF CHICKEN BREASTS (GF) white wine, herb butter, & lemon juice pan-sauté, brine-marinated chicken, lyonnaise wild & long-grain rice with sautéed onion & celery, plus broccoli florettes and cherry tomatoes (Sauvignon Blanc) \$26.50

NEW PAPPARDELLE AL TARTUFO pasta, truffle pesto, manchego, Parmesan, balsamic sautéed mushrooms, sea-salt & ground pepper (Sass Pinot Noir) \$23

BEEF BOURGUIGNONNE slow-simmered red wine-braised beef, mushrooms, pearl onions, egg noodles (red Rhône bottle or glass of tempranillo) \$25

GRILLED FOUR-GRAIN BEEF & PORK MEATLOAF ground in-house with organic barley, flax seed, oats, & rye, rosemary brown sauce, mashed potatoes (Merlot) \$23

GRILLED TOP SIRLOIN TROTTER STEAK* (GF) our most consistently tender 8 oz. sirloin ever, named for the late Chef Charlie Trotter, seasoned, flame-grilled, whipped potatoes, vegetables (Malbec) \$35

STEAK DIANE DUAL MEDALLIONS OF BEEF TENDERLOIN* two 3-4 ounce medallions of beef pan-sautéed in brandy cream, with mushrooms, shallot, beef stock, and Dijon, plus tonight's vegetables and creamy mashed potatoes (The Prisoner Red) \$39

ADD grilled CHICKEN breast \$6.50 - 5 sautéed SHRIMP \$10 - grilled SALMON \$13 - BEEF TENDERLOIN medallion* \$13
NEW: Order ANTIPASTI with your FAMILY SALAD at \$3 per person

WEEKENDERS - JUST FRIDAYS & SATURDAYS

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) \$27.25

BOLOGNESE THREE-MEAT THREE-CHEESE LASAGNA marinara, house-made Italian sausage, ground pork & beef, vegetables (NegroAmaro) \$24

TONIGHT'S SEAFOOD CATCH uniquely prepared each weekend, inquire with your server MKT \$

OVEN-ROASTED MAPLE LEAF FARMS HALF DUCK (GF) Northern Indiana raised white pekin duck, crispy skin, partially boned, cherry demi-glace, creamy mashed potatoes and fresh vegetables (Sass Pinot Noir) \$29

CHAR-GRILLED EIGHT OUNCE ANGUS BEEF TENDERLOIN FILET* maître d' butter, vegetable, served with our browned Parmesan russet potato cakes (Quilt Cab) MKT \$

OUR NEW BURGER

THE GROUND BEEF "SMASH BURGER" AND FRIES seared beef, butter-grilled bun, caramelized onions, lettuce & tomato (IPA) \$15.50 ADD white cheddar or bacon \$2

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

Whipped Potatoes - Lyonnaise Wild & Long-grain Rice - Buttered Egg Noodles - Tonight's Fresh Vegetables 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

Add a serving of our Antipasti to your side salad ... \$3

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 \$12.50

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

TONIGHT'S CRÈME BRÛLÉE
rotating, please inquire \$7

TONIGHT'S SPECIAL DESSERT
Pastry Chef's Selection MKT \$

CHOCOLATE MINI LAVA CAKE
(GF) warm flowing bitter-sweet center \$7