

# 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 DRINK SPECIALS.

## THE BAR

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-Hillaire Brut, France NV \$9  
VERDEJO, Torres "Celeste", Rueda, Spain 2021/22 \$8.00  
FAMOSO RUBICONE IGT, Italy 2022 (crisp white) \$8  
PINOT GRIGIO, Aito Vento, Delle Venezie DOC, 2022 \$8.50  
SAUVIGNON BLANC, Toi Toi, Marlborough NZ 2022 \$8.50  
LATE HARVEST REISLING, Marland, Lake Mich. 2022 \$9  
CHARDONNAY, Rombauer, Napa Valley, CA 2021/22 \$20  
CHARDONNAY, Bourgogne Blanc, France, 2022 \$10.50  
HOUSE CHARDONNAY ... or ... HOUSE CABERNET (Ca.) \$6.50

ROSÉ, Réserve St. Marc, Cinsault Rosé, France 2022 \$8  
WHITE ZINFANDEL, California 2022 \$6.50  
TEMPRANILLO, Torres Ibéricos, RIOJA, Spain 2019 \$9  
PINOT NOIR, Rocks of Bawn, Yamhill, Willamette 2021 \$12  
NEGROAMARO, Luccarelli, Puglia, Italy 2021 \$9.00  
MALBEC, Catena Vista Flores, Mendoza, Arg. 2020 \$8.00  
MERLOT, Charles Krug, Napa, California 2022 \$11  
ZINFANDEL, Seghesio, Sonoma, CA 2022 \$9  
CABERNET SAUVIGNON, Quilt, Napa Valley 2021 \$14  
THE PRISONER Napa Zin blend 2022 \$18

SUMMER  
2024

## 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      Bell's SEASONAL DRAFT \$Mkt      Saugatuck Brewing's SEASONAL NITRO \$Mkt

## 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  
HEINEKEN, Netherlands  
HOEGAARDEN WITBIER (Wheat Beer), Belgium

TABLE WINE Bottle Special  
House TABLE CHARDONNAY... or ... House TABLE CABERNET  
• \$20 Tuesday thru Thursday •

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

LA FIN DU MONDE, Quebec, 9% Btl Fermented Ale \$7  
MODELO ESPECIAL golden lager (12 oz) 4.4% Mexico  
OLD SPECKLED HEN (14.9 oz), England \$7  
RAINBOW RODEO IPA, Saugatuck Brewing, 7% abv  
SIERRA NEVADA PALE ALE (16 oz), California  
DIRTY BASTARD SCOTCH ALE, Founders, 8.5% ABV



CLEARBROOK RESTAURANT - THE GRILL ROOM



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

Budweiser, Bud Light, Coors Light, Labatt Blue, Leinenkeugel's Summer Shandy,  
Michelob Ultra, Miller Lite, Short's Local's Light

## CIDERS

FARMHAUS CIDER CO. MIDWEST NICE, Hudsonville, 6.5% abv 1g sugar \$6.50  
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      Hard Seltzer (rotating) \$6      CADDY Transfusion Vodka \$7      LONGROAD Vodka Lavender Lemonade Lite \$7

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

Serving this menu FIVE NIGHTS a week, from 5 to 9 pm (CLOSED SUN./MON) PLUS three Holiday Weekend Sunday nights.

## SNACKS & SHARES & SALAD DINNERS

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

### HOUSE-BREADED & FRIED CALAMARI RINGS

lemon wedge & house-made spicy marinara \$15.50

### BASKET OF FRIES & CAJUN RÉMOULADE DIP

POTATO SPIRALS \$8  
SWEET POTATO \$10

### PHILLY CHEESE STEAK SPRING ROLLS

with savory au jus dip & giardiniera \$14

### CHICKEN WINGS BREADED & DEEP FRIED ... \$12 PER SERVING OF 10 WINGS

spicy BUFFALO with Bleu Cheese Sauce ... or PLAIN with Ranch Sauce, in servings of 10 WINGS. Each serving includes a SAUCE, but NOT salad & bread.

### GRILL ROOM HOUSE SALAD PLATTER ... 14

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

### CAESAR SALAD PLATTER ... 16

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

### ANTIPASTI SALAD ... 19

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

### CHICKEN LIVER PÂTE BOARD

our original house-made pâté with Port and roasted garlic, oil-toasted crostini, stone ground mustard (Pinot Noir) \$14

ADD GRILLED CHICKEN BREAST \$8 | 5 SAUTÉED SHRIMP \$12 | GRILLED SALMON \$15 | DEEPTENDERLOIN MEDALLION \$15 | INCLUDE ANTIPASTI WITH YOUR SIDE SALAD FOR \$3

## RESERVATIONS:

Book on-line at [www.ClearbrookGolfClub.com](http://www.ClearbrookGolfClub.com). Tab on DINING and select The Grill Room.  
BOOK NOW is the button to push. IF you have EIGHT OR MORE persons, you need to write an email to:  
[ClearbrookHost@GMail.com](mailto:ClearbrookHost@GMail.com) with your request (IF it's for right now, better come in and see our host  
... your email won't be noticed during dining periods nor can we answer the phone.)

## SMALLS & SHORT PLATES

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

- NEW** **VEAL CUTLET MILANESE** ... 18 sautéed sliced veal leg cutlet, parmesan breading, red onion, cherry tomato, over arugula blend greens with lemon poppyseed vinaigrette
- NEW GF** **SHRIMP & HOUSE-MADE CHORIZO SAUSAGE SAUTÉ** ... 18 chicken stock, Mexican Rice, pico de gallo & crema, fresh cilantro, pickled vegetables
- LEMON CAPER CHICKEN BREAST** ... 18 sautéed breast in white wine/herb butter/lemon juice, broccoli, cherry tomatoes over tender pasta (Sauvignon Blanc)
- STEA** **STEAK DIANE MEDALLION\*** ... 22 pan-sautéed, brandy cream, mushrooms, beef stock, shallots, cracked pepper, and Dijon, over pasta (The Prisoner) Please order Red, Pink, or Grey
- SAUTÉED SHRIMP & SEARED BEEF TENDERLOIN MINI-TOWER\*** ... 22 two marinated shrimp, 3-4 oz tenderloin, oil toasted crostini, red pepper sauce (Cabernet) Order Red, Pink, or Grey

### FLATBREADS

Our made-in-house, olive oil rubbed and pan-baked FOCACCIA crust, crispy yet soft (ADD julienne sliced salami and red pepper flakes for \$2)

#### MARGHERITA FLATBREAD

crushed tomato sauce, fresh mozzarella slices, fresh basil leaves, on our new crust \$13

#### GREEK FLATBREAD ... 14

roasted red pepper purée, artichoke, tomato, Kalamata olives, Feta Cheese, fresh basil

#### DUCK CONFIT & GOAT CHEESE FLATBREAD ... 15

house-made onion jam, fresh Arugula, fried duck crumbles, honey balsamic drizzle (Late Harvest Riesling)

## 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** ... \$ MKT Your Server will tell you about Tonight's Specials ... whether a dinner, small plate or sandwich. Always delicious!

**FRESH SCOTTISH BLACK PEARL SALMON FROM THE NORTH ATLANTIC:** ... 30

» GRILLED, seasoned, chargrill-seared, oven-finished, herb-butter, whipped potatoes (Famoso Rubicone White)

» HERB-POACHED, white wine, lemon, vegetables & stock, lyonnaise wild & long-grain rice (Sauvignon Blanc)

**CEDAR-PLANK FRESHWATER LAKE WHITEFISH** ... 30 oiled, seasoned & oven-baked with oven-browned whipped potatoes (Celeste Verdejo)

**NEW** **GRILLED FRESH MAHI MAHI** ... 26 6-8 ounce fresh fillet, with Mexican rice, roasted corn with bell pepper, pico de gallo, & crema (Famoso Rubicone White)

**GRIDDLED CANADIAN WALLEYE (OUR HOUSE SPECIALTY SINCE 1985)** ... 39 from Northern inland lakes, breaded fish-camp-style, tartar & lemon, cream-whipped potatoes, vegetables (Bourgogne Blanc)

**BOUILLABAISSE (SEAFOOD STEW À LA PROVENÇAL) AND ROUILLE** ... 36 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)

**NEW** **VEAL CUTLET PARMIGIANA** ... 32 two thin-sliced veal leg cutlets, parmesan breaded & pan-sautéed, linguine, tomato sauce, kalamata olives, melted fresh mozzarella, fresh vegetables (NegroAmaro)

**DRY RUB BARBEQUE POUND OF BACK RIBS** ... 28 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)

**OVEN-ROASTED MAPLE LEAF FARMS HALF DUCK** ... 30 Northern Indiana raised white pekin duck, crispy skin, partially boned, cherry demi-glace, creamy mashed potatoes and fresh vegetables (Rocks of Bawn Pinot Noir)

**LEMON & CAPER SAUTÉED DUO OF CHICKEN BREASTS** ... 28 white wine, herb buttered chicken broth, & lemon juice pan-sauté, brine-marinated chicken, lyonnaise wild & long-grain rice with sautéed onion & celery, plus broccoli florettes and cherry tomatoes (Sauvignon Blanc)

**PAPPARDELLE AL TARTUFO** ... 23 pasta, truffle pesto, manchego, Parmesan, balsamic sautéed mushrooms, sea-salt & ground pepper (Pinot Noir)

**WARM ZUCCHINI SQUASH NOODLE BOWL** ... 24 julienne vegetable noodles, Feta, kalamata olives, broccoli, tomatoes, rice vinegar & cream vinaigrette (Late-Harvest Reisling)

ADD grilled CHICKEN breast \$8 - 5 sautéed SHRIMP \$12 - grilled SALMON \$15 - BEEF TENDERLOIN medallion\* \$15

**LOBSTER LEMON-PERNOD PASTA** ... 35 Maine lobster pieces, linguine, diced tomatoes, lemon & Pernod cream sauté, garden herbs (Rombauer Chardonnay)

**GROUND BEEF SMASH BURGER\*** ... 25 seared 7 oz pressed beef burger, butter-griddled bun, caramelized red onion-infused white cheddar, chopped red onion brown sugar jam, potato wedges & remoulade (IPA) ADD bacon \$2 \*ORDER "Pink" or "No-Pink"

**GRILLED TOP SIRLOIN TROTTER STEAK\*** ... 39 our most consistently tender 8 oz. sirloin ever, named for the late Chef Charlie Trotter, seasoned, flame-grilled, whipped potatoes, vegetables (Malbec) \*order Red, Pink, or Grey

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

**CHAR-GRILLED ANGUS BEEF TENDERLOIN FILET\*** ... \$ MKT 8 ounce hand cut filet, maître d' butter, vegetable, browned Parmesan potato cakes (Quilt Cabernet) \*order Red, Pink, or Grey

## 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 \$12.50

## 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

**CHOCOLATE MINI LAVA CAKE**  
warm flowing bitter-sweet center \$7

**TONIGHT'S MOUSSE**  
rotating, please inquire \$7

**TONIGHT'S SPECIAL**  
house-made, ask your server MKT \$