

# The Grill Room at Clearbrook

## SUMMER 2024 LARGE-TABLE 8 OR MORE MENU

### THE BAR

Starting  
June 7, 2024

WINES BY-THE-GLASS are on the next page

### HOUSE-MADE SANGRIA

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

### TABLE WINE Bottle Special

House TABLE CHARDONNAY ... or ... House TABLE CABERNET

• \$20 Tuesdays, Wednesdays, Thursdays •

### 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 ... \$4.75 each, unless noted

ALL DAY IPA, Founders, Grand Rapids  
AMSTEL LIGHT, Netherlands  
AMBER ALE, Dark Horse, Marshall, MI 5.5%  
BELLAIRE BROWN ALE, Short's, Bellaire, MI  
BITBURGER (16 OZ) German Pilsner  
CENTENNIAL IPA, Founders, Grand Rapids, MI  
CORONA EXTRA ... or ... CORONA LIGHT  
DEFLOURED Hazy IPA, Witch's Hat, S. Lyon, MI  
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, 9% Btl Fermented Ale, Quebec \$7  
LOCAL'S LIGHT, Short's Brewing, Bellaire, MI (12 oz) \$3.75  
MODELO ESPECIAL golden lager (12 oz) 4.4% Mexico  
OLD SPECKLED HEN (14.9 oz), England \$7  
RAINBOW RODEO IPA, Saugatuck Brewing, 7% abv  
SAUGATUCK BREWING CO. seasonal selection  
SIERRA NEVADA PALE ALE (16 oz), California  
STELLA ARTOIS, Belgium  
SUMMER SHANDY, Leinenkugel's (12 oz), \$3.75  
SWING JUICE IPA, Big Lake Brewery, Holland MI (16 oz) \$7  
TWO HEARTED ALE, IPA (16 oz) Bells, Kalamazoo \$6  
420 EXTRA PALE ALE, Sweetwater Brewing, Atlanta, 5.7%

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

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

### SOFT DRINKS ... includes a refill

Pepsi, Diet Pepsi, Mug Root Beer, Starry Lemon Lime, Tropicana Lemonade,  
Lipton Unsweetened Iced Tea

### 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

### SELTZERS

LONGDRINK GIN SODA, Traditional OR Zero Sugar \$7      Hard Seltzer (rotating) \$6  
CADDY Transfusion Vodka \$7      LONGROAD Vodka Lavender Lemonade Lite \$7

### NON-ALCOHOLIC

ATHLETIC BREWING CO. N/A \$4.75      HEINEKEN N/A \$4.75      SAN PELLEGRINO SPARKLING 500ml \$6.50

Tonight's fresh bread  
was just a sack of  
flour this morning.  
After 8 pm, ask your  
server to bag a  
loaf for you! Just \$6

Our SPLIT DINNER CHARGE  
includes your extra plate, an  
extra salad, and fresh bread \$7

Serving FIVE NIGHTS a week (Tues-Sat), 5-9 pm plus Holiday Weekend Sunday Nights!  
RESERVATIONS: [www.ClearbrookGolfClub.com](http://www.ClearbrookGolfClub.com) on The Grill Room page

# CLEARBROOK'S "EIGHT OR MORE" MENU

INSTEAD OF REJECTING LARGE RESERVATIONS, we've worked around some old issues that prevented good service to all our guests while still taking care of our bigger tables. So, PLEASE NOTE:

**SUBSTITUTIONS:** Please read the item ingredients so you can order it as stated, or make another selection. The menu accommodates a wide variety of diets as written, without further complicating our cooks' already difficult jobs.

**ALLERGIES:** Complete avoidance CANNOT be guaranteed, however, can generally be met by ordering an item that doesn't list what you wish to avoid. TELL YOUR SERVER your allergy so we can check for you.

**PRICES:** All the menu prices here are the same as our regular menu.

**SEPARATE CHECKS:** They just take too much time for large tables. But we're happy to split your one check into equal pieces for equal payments.

**DESSERTS:** We'll ask "who wants dessert?", and that many of our nightly assortment are brought to the table for you to SWAP AND SHARE.

**TIPPING:** Your Servers rely on their good service to inspire your generosity. No mandatory Service Charges here ...we hope that works! Tell us if it fails, ok? Thank you!

## Twenty One WINES-BY-THE-GLASS (Not enough? Ask for our 240 BOTTLE selection Wine Book)

A WINE SPECTATOR Magazine AWARD OF EXCELLENCE Wine Program for FIVE CONSECUTIVE YEARS

SPARKLING WHITE, Saint-Hillaire Brut, France NV \$9  
PROSECCO DOCG, DaLuca, Italy N/V 187ml \$10.25  
VERDEJO, Torres "Celeste", Rueda, Spain 2021/'22 \$8.00  
PINOT GRIGIO, Alto Vento, Delle Venezie DOC, 2022 \$8.50  
SAUVIGNON BLANC, Toi Toi, Marlborough NZ 2022 \$8.50  
FAMOSO RUBICONE IGT, Italy 2022 (crisp white) \$8  
CHARDONNAY, Rombauer, Napa Valley, CA 2021/'22 \$20  
CHARDONNAY, Bourgogne Blanc, France, 2022 \$10.50  
LATE HARVEST REISLING, Marland, Lake Mich. 2022 \$9  
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  
MALBEC, Catena Vista Flores, Mendoza, Arg. 2020 \$8.00  
NEGROAMARO, Luccarelli, Puglia, Italy 2021 \$9.00  
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

## APPETIZERS - SIDES - SHARABLES

Suitable for smaller appetites or smaller people (kid's, maybe), these items are smaller, for a small main course, an appetizer, or for sharing. A \$6 house salad may be added to make these a complete small dinner

### CHICKEN LIVER PÂTÉ BOARD

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

### 👑 HOUSE-BREADED & FRIED CALAMARI RINGS

lemon wedge & house-made spicy marinara \$15.50

### 👑 MARGHERITA FLATBREAD

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

### 🍷 BASKET OF FRIES & CAJUN RÉMOULADE DIP

POTATO SPIRALS \$8  
SWEET POTATO \$10

### PHILLY CHEESE STEAK SPRING ROLLS

with savory au jus dip & giardiniera \$14

WHIPPED POTATOES - LYONNAISE WILD & LONG-GRAIN RICE - MEXICAN RICE - BUTTERED EGG NOODLES

TONIGHT'S FRESH VEGETABLES ... \$4 EACH

### TONIGHT'S SOUP

House-made, always  
\$6 CUP \$7.50 BOWL

### SOUP & SALAD & BREAD

a pantry-portioned Grill Room Salad, CUP of Tonight's Soup,  
served together \$11 With BOWL of soup \$12.50

## DINNERS

Each DINNER ordered includes a complimentary mixed green vinaigrette salad served Family-Style with seconds on us, our House-Made fresh-daily-bread, and 39+ years of practice at this location. And we throw-in fresh, farm-to-table vegetables with most of them

👑 = Newly back from the past ... V = Vegetarian item ... GF = Gluten Free ... \*R/P/G = Order Red"ish", Pink"ish", or Grey

### GRILLED FRESH BLACK PEARL SCOTTISH SALMON ... 30

(GF) seasoned, char-grilled, oven-finished, herb butter (Famosa Rubicone White Wine)

### CEDAR-PLANK FRESHWATER LAKE WHITEFISH ... 30

oiled, seasoned & oven-baked with oven-browned whipped potatoes (Celeste Verdejo)

### 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)

### 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)

### GF 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)

### 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)

### GF V WARM ZUCCHINI SQUASH NOODLE BOWL ... 24

julienne vegetable noodles, Feta, kalamata olives, broccoli, tomatoes, rice vinegar & cream vinaigrette (Late-Harvest Reisling)

### V PAPPARDELLE AL TARTUFO ... 23

pasta, truffle pesto, manchego, Parmesan, balsamic sautéed mushrooms, sea-salt & ground pepper (Pinot Noir)

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

### 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"

### GF 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

### 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

\*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"

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## ENTIRELY MADE-IN-HOUSE DESSERTS

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Our DESSERTS are sized for one ... or a few bites each for two ... raise your hand to order, your Server will bring a nice assortment for you to Swap & Share \$7 each  
ADD \$1 à la mode with a small scoop of French Vanilla Ice Cream

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

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

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

WE GUARANTEE EVERYTHING WE SERVE

THANKS FOR DINING WITH US at Clearbrook's Grill Room.

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### FAQ's (Frequently Asked Questions) About Large Tables

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**FAQ #1. HOW TO BOOK:** Requests for parties of EIGHT OR MORE must be made by emailing: ClearbrookHost@gmail.com. We will respond as soon as possible. IF your EIGHT OR MORE group is for right now, one of you should come in and speak with our Host. Your email wouldn't be noticed during service hours.

**FAQ #2. WHAT TIMES?** We generally take parties of EIGHT OR MORE only early or late in the dinner period ... that means before 5:30 or after 8 pm. If you're the early seating, please keep it to under 2 & 1/2 hours so our later commitment can be met.

**FAQ #3. CAPACITY?** Some of our 8's can squeeze in 10. Parties larger than 10 must break into separate tables. We will try to have them near by. More than 20 is a banquet, booked in advance with set menu.

**FAQ #4. PRIVATE SPACE** (when available) is required when more than two large tables together are needed (out of courtesy to our other guests), or simply when desired, and will be handled by our Banquet Office, at ext. 113. If the private room seats more people, a \$10 Privacy Fee may be charged per unused chair.

**FAQ #5. SPLIT PLATES**, like at our smaller tables, are charged \$7, and include the extra plate, our customary bread, and salad.

**FAQ #6. WHAT ABOUT KIDS?** See our Appetizers - Sides - Sharables on the menu's second page.

**FAQ #7. WHY ALL THE RULES?** Because UNrestricted large tables can hurt service to our other guests, take more time to serve, demand more attention from staff, and usually result in lesser product quality for someone at the large table. We're trying to fix all these.