

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

OCT
2024

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

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 2021 \$9
VERDEJO, Torres "Celeste", Rueda, Spain 2022 \$8.00
ALSACE AC, Hugel "Gentil" white blend, France 2021 \$10
PINOT GRIGIO, Alto Vento, Delle Venezie DOC, 2022 \$8.50
SAUVIGNON BLANC, Toi Toi, Marlborough NZ 2023 \$8.50
LATE HARVEST REISLING, Marland, Lake Mich. 2022 \$9
CHARDONNAY, Rombauer, Napa Valley, CA 2023 \$20
CHARDONNAY, Bourgogne Blanc, France, 2022 \$10.50
HOUSE CHARDONNAY ... or ... HOUSE CABERNET (Ca.) \$6.50

ROSÉ, Réserve St. Marc, Cinsault Rosé, France 2023 \$8
WHITE ZINFANDEL, California 2022 \$6.50
TEMPRANILLO, Torres Ibéricos, RIOJA, Spain 2019 \$9
PINOT NOIR, Rocks of Bawn, Yamhill, Willamette '22 \$12
NEGROAMARO, Luccarelli, Puglia, Italy 2022 \$9.00
MALBEC, Catena Vista Flores, Mendoza, Arg. 2021 \$8.00
MERLOT, Charles Krug, Napa, California 2022 \$11
ZINFANDEL, Seghesio, Sonoma, CA 2022 \$9
CABERNET SAUVIGNON, Quilt, Napa Valley 2022 \$15
THE PRISONER Napa Zin blend 2022 \$18

TABLE WINE Bottle Special

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

• Just \$20 Tuesday thru Thursday •

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 \$Mkt Saugatuck Brewing's SEASONAL NITRO \$Mkt

IMPORT & ARTISAN CRAFT BEERS ... \$4.25 each, unless noted

ALL DAY IPA, Founders, Grand Rapids
AMBER ALE, Bell's, Kalamazoo, 5.8%
AMSTEL LIGHT, Netherlands
BELLAIRE BROWN ALE, Short's, Bellaire, Mi
BITBURGER (16 OZ) German Pilsner
CENTENNIAL IPA, Founders, Grand Rapids, Mi
CORONA EXTRA ... or ... CORONA LIGHT
DIRTY BASTARD SCOTCH ALE, Founders, 8.5% ABV

EDMUND FITZGERALD PORTER, Great Lakes, Cleveland
ELIOT NESS AMBER LAGER, Great Lakes, Cleveland
FARM HAND ALE (16 oz) Vivant, Grand Rapids \$6
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
OBERON ECLIPSE Orange Wheat Ale, Bell's, (16 oz) \$5.50
OLD SPECKLED HEN (14.9 oz), England \$7
RAINBOW RODEO IPA, Saugatuck Brewing, 7% abv
SIERRA NEVADA PALE ALE (16 oz), California
STELLA ARTOIS, Belgium
SWING JUICE IPA, Big Lake Brewery, Holland MI (16 oz) \$7
TWO HEARTED ALE, IPA (16 oz) Bells, Kalamazoo \$6

GREAT NORTH AMERICANS ... all at \$3.50

MODELO ESPECIAL Pilsner, Mexico 4.4% abv
Budweiser, Bud Light, Coors Light, Labatt Blue, 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 SAN PELLEGRINO SPARKLING 500ml \$6.50
HEINEKEN N/A \$4.75 MINGLE 0% MOCKTAILS, rotating flavors, two servings \$8
LONGDRINK GIN SODA, Traditional OR Zero Sugar \$7 UPTOWN WINE PIÑA COLADA, 13.9 abv, two servings \$11



CLEARBROOK RESTAURANT - THE GRILL ROOM

Serving this menu FIVE NIGHTS a week, from 5 to 9 pm
(CLOSED SUN./MON). Pricing and availability may change,
depending on what supply chain shortage comes next.

Our 41th Year! DON'T
MISS US THIS TRIP!

SNACKS & SHARES

add a Side Salad & Fresh Bread at \$6 to make these a SMALL PLATE DINNER

CHICKEN LIVER PÂTÉ BOARD ... 14

our house-made pâté with Port and roasted garlic, sliced foccacia, stone ground mustard (Pinot Noir)

NEW GF DEEP-FRIED BRUSSEL SPROUTS ... 12

fried in gluten-free oil, drizzled garlic-parmesan butter

REUBEN SPRINGROLLS ... 12

pastrami, Swiss cheese, sauerkraut, creamy Thousand Island sauce, lightly-fried wonton

NEW ARTICHOKE & WHIPPED FETA DIP ... 14

served warm, with olive & sundried tomato tapenade, and grilled sliced foccacia

NEW GF JUMBO CRISPY CHICKEN WINGS

skin-on, unbreaded, oil fried, bigger than large!
spicy BUFFALO with Bleu cheese ... or PLAIN with Ranch
4 piece \$12 / 7 piece \$18 / Side of Spiral Fries \$4

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

RESERVATIONS: go to www.ClearbrookGolfClub.com and The Grill Room tab.
Clearbrook is located on Clearbrook Drive, off Blue Star Hwy just north of Saugatuck

SMALLS & SHORT PLATES

Add a Side Salad & Bread to these at \$6 to make a complete SMALL PLATE DINNER

- NEW** **PASTRAMI & BACON-BRAISED PURPLE CABBAGE** ... 18 fresh sliced pastrami roasted with cabbage, chili sauce mayo, and mashed potatoes (La Fin du Monde fermented Ale)
- GF** **LEMON CAPER CHICKEN BREAST** ... 18 sautéed breast in white wine/herb butter/lemon juice, with cherry tomatoes & spinach over lyonnaise wild & long-grain rice (Sauvignon Blanc) **TWIN BREAST DINNER \$27**
- STEAK DIANE MEDALLION*** ... 20 pan-sautéed, brandy cream, mushrooms, beef stock, shallots, cracked pepper, and Dijon over buttered egg noodles (Krug Merlot) Order Red, Pink, or Grey
Also see **TWIN MEDALLION DINNER**
- GF** **IRISH SHEPHERD'S PIE** ... 20 ground New Zealand lamb, mirepoix fresh vegetables, red wine, beef stock, browned mashed potatoes (Zinfandel)
- SAUTÉED SHRIMP & SEARED BEEF TENDERLOIN MINI-TOWER*** ... 22 two marinated shrimp, 3-4 oz tenderloin, oil toasted foccacia, red pepper sauce (Cabernet) Order Red, Pink, or Grey
- GF** **CIDER-SOAKED SAUSAGE & MASH** ... 20 grilled Ludington Michigan apple & pork sausage over mashed potatoes with sliced apple, yellow onion cider reduction (drink Fineapple Cider or Witch's Hat DEFLOURED Hazy IPA)

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

- GF** **FRESH SCOTTISH BLACK PEARL SALMON FROM THE NORTH ATLANTIC:**
» GRILLED, seasoned, chargrill-seared, oven-finished, herb-butter, whipped potatoes, vegetables (Hugel Alsace White) ...30
» HERB-POACHED, white wine, lemon, vegetables & stock, lyonnaise wild & long-grain rice (Sauvignon Blanc) ...30
- GF** **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)
- GF** **LEMON & CAPER SAUTÉED DUO OF CHICKEN BREASTS** ... 27 white wine, herb buttered chicken broth, & lemon juice pan-sauté, brine-marinated chicken, lyonnaise wild & long-grain rice with sautéed onion & celery, plus spinach and cherry tomatoes (Sauvignon Blanc)
- NEW** **BLACKENED SALMON & GORGONZOLA PASTA** ... 32 cavatappi & pan-blackened salmon pieces, cherry tomatoes, spinach, bacon, tossed in Gorgonzola cream (French Chardonnay)
- NEW** **PASTA PRIMAVERA** ... 20 tender cavatappi pan-sautéed with tonight's vegetables and sun-dried tomato pesto (Alto Vento Pinot Grigio)
ADD grilled CHICKEN breast \$6.50 - 5 sautéed SHRIMP \$12 - grilled SALMON \$15 - BEEF TENDERLOIN medallion* \$10
- » **BOLOGNESE THREE-MEAT THREE-CHEESE LASAGNA** ... 24 marinara, house-made Italian sausage, ground pork & beef, vegetables (Tempranillo) Available just Tu/Wed/Th nights
- » **GRILLED FOUR-GRAIN BEEF & PORK MEATLOAF** ... 24 ground in-house with organic barley, flax seed, oats, & rye, rosemary brown sauce, mashed potatoes (Malbec)
- » **BEEF BOURGUIGNONNE** ... 24 slow-simmered red wine-braised beef, mushrooms, pearl onions, egg noodles (Tempranillo or bottle of Red Rhône)
- STEAK DIANE DUAL MEDALLIONS OF BEEF TENDERLOIN*** ... 36 two 3-4 ounce medallions of beef pan-sautéed, brandy cream, with mushrooms, shallot, beef stock, Dijon, and ground pepper, plus buttered egg noodles and tonight's fresh vegetables (Krug Merlot) *order Red, Pink, or Grey
- NEW** **GF** **MANHATTAN STEAK AU POIVRE** ... 39 black pepper encrusted 8 oz center-cut NY sirloin steak, char-broiled & oven-finished, garlic parmesan deep fried brussel sprouts, mashed potatoes, beef demi-glace (The PRISONER zinfandel blend) *order Red, Pink, or Grey (butterflied)

WEEKENDERS - JUST FRIDAYS & SATURDAYS

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

- GF** **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)
- 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)
- 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
- » **DEVRIES' FARM LOCALLY RAISED ALL-NATURAL BONE-IN PORK CHOP ... YOUR CHOICE:**
» PORK CHOP PARMIGIANA with Parmisan crust, roasted garlic, marinara, mozzarella, kalamata olives, & buttered egg noodles (Quilt Cabernet) ... 34
» GERMAN CUTLET-STYLE breaded & griddled, with bacon braised red cabbage, mashed potatoes, and brown gravy (Late Harvest Reisling) ... 27

BURGERS PLUS ...

- NEW** **GROUND BEEF SMASHED BROOK BURGER* & FRIES** ... 17 griddle-seared fresh 7 oz pressed beef burger, butter-griddled bun, caramelized onions, lettuce & tomato, potato wedges & remoulade (drink IPA) ADD bacon or cheddar cheese \$2 *ORDER "Pink" or "No-Pink"
- » **FRIED CHICKEN TENDER BASKET** ... 14.50 four herb-breaded tenders, ranch sauce Add a side of fries \$4
- SOUP & SALAD & BREAD** a pantry-portioned Grill Room Salad, CUP of Tonight's Soup, served together \$11 With BOWL of soup \$12.50
- GRILL ROOM SIDE SALAD AND BREAD** portioned in the pantry for one \$6
ENTRÉE SIZED: \$14/person Bleu cheese or Feta \$2
- TONIGHT'S SOUP** House-made, always \$6 CUP \$7.50 BOWL

- NEW** **GF** **CHICKEN & BLEU CHEESE ARCADIAN SALAD PLATTER** ... 17 arcadian greens, grilled chicken pieces, pickled beets, almonds, and fig vinaigrette dressing
- » **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
- ADD GRILLED CHICKEN BREAST \$6.50 ; 5 SAUTÉED SHRIMP \$12
GRILLED SALMON \$15 ; 3 OZ BEEF TENDERLOIN MEDALLION* \$10

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 DESSERT SPECIAL
house-made, ask your server MKT \$

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