

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

NOV
2025

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 2022 \$9
VERDEJO, Torres "Celeste", Rueda, Spain 2023 \$8.00
ALSACE AC, Huegel "Gentil" white blend, France 2021 \$10
PINOT GRIGIO, Alto Vento, Delle Venezie DOC, 2023 \$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 2024 \$8
WHITE ZINFANDEL, California 2023 \$6.50
TEMPRANILLO, Torres Ibéricos, RIOJA, Spain 2019 \$9
PINOT NOIR, Rocks of Bawn, Yamhill, Willamette '22 \$12
NEGROAMARO, Luccarelli, Puglia, Italy 2023 \$9.00
MALBEC, Catena Vista Flores, Mendoza, Arg. 2022 \$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 \$5.50 Saugatuck Brewing's SEASONAL NITRO \$Mkt

IMPORT & ARTISAN CRAFT BEERS ... \$4.75 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
CORONA EXTRA ... or ... CORONA LIGHT
DAD STRENGTH 2.9% abv IPA, 94 calories, Richmond, VA
DIRTY BASTARD SCOTCH ALE, Founders, 8.5% ABV
EDMUND FITZGERALD PORTER, 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
MORTAL BLOOM Hazy IPA, Founder's, G.R., MI, (12 oz) 6.2%
MODELO ESPECIAL golden lager (12 oz) 4.4% Mexico
PAULANER Salvator Double-Bock, Munich, 7.9% \$6.50

OBERON ECLIPSE Raspberry Wheat, 5.8 abv \$4.75
OVAL BEACH BLONDE, Saugatuck Brewing, 5%
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 \$3.75

MODELO ESPECIAL Pilsner, Mexico 4.4% abv
Budweiser, Bud Light, Coors Light, Labatt Blue, Michelob Ultra, Miller Lite

CIDERS

CRANE'S APPLE CHERRY HARD CIDER, Fennville (16 oz) \$6.50
FARMHAUS CIDER CO. MIDWEST NICE, Hudsonville, 6.5% abv 1g sugar \$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 0 N/A \$4.75
MINGLE 0% MOCKTAILS, two servings \$8 RED BULL regular or sugar-free \$4 GOOD TIME PILS 0.5 % near beer, NY \$4.75
LONGDRINK GIN SODA, Traditional OR Zero Sugar \$7 CUTTY SARK & GINGER, 5% abv, 22.5 carbs \$6.50 SURFSIDE ICED TEA & LEMONADE + VODKA, 4.5% abv, 100 calories \$7

SNACKS & SHARES

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

^{NEW} GF PAN-FRIED BRUSSEL SPROUTS & PANCHETTA ... 12
drizzled in hot honey (frying oils may have traces of gluten)

TUSCAN SPRING ROLLS ... 13
chopped pancetta, Fontina, parmesan, asparagus spear,
lightly-fried wonton, fig glaze dip

^{NEW} ARTICHOKE & WHIPPED FETA DIP ... 14
served warm, with green olive tapenade, and char-grilled house-made foccacia wedges

🍷 BASKET OF FRIES & CAJUN RÉMOULADE DIP
FRENCH-CUT POTATO FRITES & ROSEMARY SEA-SALT \$9

CHICKEN LIVER PÂTÉ BOARD ... 14
house-made pâté, Port, roasted garlic, sliced & grilled foccacia, stone ground mustard



Serving this menu FIVE NIGHTS a week, from 5 to 9 pm
(CLOSED SUN./MON). Following winter storms, call our
Extension 107 after 4:30 pm to be sure we answer.

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

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** **HERB DUSTED PORK TENDERLOIN ... 20** 4 oz premium regional pork tenderloin, herb & oil marinated, rice-flour seared and roasted, mushroom cream sauce (wheat), spaetzel (wheat), bacon-red wine braised red cabbage (Hugel Gentil white) ... also see PORK TENDERLOIN DINNER (May be ordered Gluten-Free)
- SAUTÉED SHRIMP & SEARED BEEF TENDERLOIN MINI-TOWER* ... 22** two marinated shrimp, 3-4 oz tenderloin, oil toasted foccacia, house vegetable, red pepper sauce (Cabernet) Order RED, PINK, or GREY
- GF** **IRISH SHEPHERD'S PIE ... 20** ground New Zealand lamb, mirepoix fresh vegetables, red wine, beef stock, browned mashed potatoes (Zinfandel)
- BEEF TENDERLOIN MEDALLION SMALL* ... 22** » STEAK DIANE: pan-sautéed, brandy cream, mushrooms, beef stock, shallots, cracked pepper, whole grain mustard, whipped creamy potatoes, chef's vegetable (Krug Merlot) Order RED, PINK, or GREY
» STEAK FRITES: 3-4 oz medallion, Bearnaise Aioli dipping sauce, rosemary-sea salt fried potato frites, chef's vegetable (Cabernet Sauvignon) order RED, PINK, or GREY ... also see DUAL MEDALLION DINNER
- CABERNET CHICKEN ... 20** olive oil & herb marinated, seared, red wine pan-braised chicken breast, oven-roasted potatoes, baby carrot, bacon & red wine braised red cabbage (Cabernet) ... also see TWIN BREAST DINNER

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, vegetable (Alsation White) ... 30
» BLACKENED, pan-seared Cajun seasonings, not TOO hot, whipped potatoes, fresh vegetable (Late-Harvest Reisling) ... 31
» CEDAR-PLANKED, oil & fresh herbs, salt & pepper, oven-baked, whipped potatoes, Chef's fresh vegetable (Pinot Noir) ... 32
- GF** **CEDAR-PLANK FRESHWATER LAKE WHITEFISH ... 32** oiled, salt & pepper seasoned, oven-baked, creamy whipped potatoes, house fresh vegetable (Celeste Verdejo)
- GRIDDLED CANADIAN WALLEYE (OUR HOUSE SPECIALTY SINCE 1985) ... 39** from Northern inland lakes, breaded fish-camp-style (flour, egg, bread crumbs), tartar & lemon, cream-whipped potatoes, vegetable (Bourgogne Blanc)
- NEW** **BLACKENED SALMON & GORGONZOLA PASTA ... 32** linguine pasta, pan-blackened salmon pieces, cherry tomatoes, spinach, pancetta, Gorgonzola cream (French Chardonnay)
- BOLOGNESE THREE-MEAT THREE-CHEESE LASAGNA ... 24** marinara, house-made Italian sausage, ground pork & beef, vegetables (Tempranillo)
- NEW** **LEMON-PERNOD PASTA ... 21** linguine, cherry tomatoes, lemon & Pernod cream sauté, garden herbs (Rombauer Chardonnay)
- ADD SOMETHING YOU LOVE: 4 oz North Atlantic LOBSTER pieces \$15 grilled CHICKEN breast \$6.50 - 5 sautéed SHRIMP \$12 - grilled SALMON \$15 - BEEF TENDERLOIN medallion* \$10
- GF** **CABERNET CHICKEN TWIN BREASTS ... 27** ALSO AVAILABLE AS A SMALL PLATE
red wine pan-braised twin breasts of chicken, oven-roasted potatoes, baby carrots, bacon & red wine braised red cabbage (Cabernet)
- GF** **OVEN-ROASTED MAPLE LEAF FARM'S HALF DUCK ... 34** Northern Indiana raised white pekin duck, crispy skin, partially boned, dried cherry demi-glace, creamy mashed potatoes and fried brussel sprouts (Rocks of Bawn Pinot Noir) ... gluten-free EXCEPT frying oils may contain traces of gluten
- HERB DUSTED PORK TENDERLOIN ... 27** ALSO AVAILABLE AS A SMALL PLATE 8-9 oz premium regional pork tenderloin, herb & oil marinated, rice-flour seared and roasted, mushroom cream sauce, spaetzel, bacon red wine braised red cabbage (Hugel Gentil white) May be ordered Gluten-Free
- DRY RUB BARBEQUE POUND OF BACK RIBS & FRENCH CUT POTATO FRIES ... 28** a pound of Baby Back Pork Ribs, TRIPLE ROASTED (oven-braised, dry rub-roasted, BBQ sauce-fired) prepared nightly in limited supply, with house salad, frites, Cajun rémoulade (best with Zinfandel or The Prisoner)
- GRILLED FOUR-GRAIN BEEF & PORK MEATLOAF ... 25** ground in-house with organic barley, flax seed, oats, & rye, rosemary brown gravy, mashed potatoes (Malbec)
- BEEF SHORT RIBS BRAISED IN RED WINE & HERBS ... 37** 10 oz slow-roasted seared beef rib in red wine, mushrooms, onion, rich demi-glace, whipped potatoes, roasted carrot, pickled onion topper (Quilt Cab.)
- DUAL MEDALLIONS OF SEARED BEEF TENDERLOIN* ... 36** *ORDER RED, PINK, OR GREY CHOOSE A PREPARATION:
» STEAK DIANE, brandy cream, mushrooms, shallots, beef stock, whole-grain mustard, whipped potatoes, Chef's vegetable (Krug Merlot)
» STEAK FRITES, herb butter and béarnaise aioli, french-cut rosemary & sea-salt fried potatoes, Chef's vegetable (Quilt Cab.)

ENTRÉE SALADS & BURGERS, PLUS ...

- NEW** **BEEF TENDERLOIN BLEU CHEESE SALAD PLATTER* ... 24** ... \$34 with TWO MEDALLIONS
sliced seared tenderloin, mixed greens, cherry tomatoes, red onion, bleu cheese dressing and crumbles, dried cherries, warm red-cabbage, House coutons Order RED, PINK, or GREY ("Hold the croutons" for Gluten-Free)
- CAESAR SALAD PLATTER ... 16** our popular chopped Caesar ... boiled egg, shredded Parmesan, House croutons, with or without anchovies
- GRILL ROOM HOUSE SALAD PLATTER ... 14** pantry-prepared, entrée-sized, with herb vinaigrette, red onion, julienne carrot, grated parmesan, & House croutons
- SOUP & SALAD & BREAD** a pantry-portioned Grill Room Salad, CUP of Tonight's Soup, served together \$11 With BOWL of soup \$12.50
- NEW** **SMASHED GROUND BEEF "CHASE BURGER"* AND FRIES ... 18** by our friend Steve, the former-Marine Captain ... NEW with caramelized onions, bleu cheese crumbles, green olive tapenade, grilled bun, potato frites, remoulade (La Fin du Monde Ale) *ORDER "Pink" or "NO-Pink"
- SMASHED GROUND BEEF BROOK BURGER* & FRENCH-CUT POTATO FRIES ... 17** griddle-seared fresh 7 oz pressed River City ground beef blend, butter-toasted bun, caramelized onions, lettuce & tomato, rosemary sea-salt frites & remoulade ADD bacon or cheddar cheese \$2 *ORDER "Pink" or "No-Pink"
- 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

ADD PROTEIN:

GRILLED CHICKEN BREAST \$6.50 : 5 SAUTÉED SHRIMP \$12 : 4 OZ NORTH ATLANTIC LOBSTER PIECES \$15
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

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

TONIGHT'S HOUSE-MADE CHEESECAKE
house-made, ask your server MKT \$

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