

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

SUMMER
May, 2026

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
BRUT ROSÉ CRÉMANT, Bonnamy, Loire AOP, France \$9
SPARKLING WHITE, Saint-Hillaire Brut, France 2023 \$9
VERDEJO, Torres "Celeste", Rueda, Spain 2024 \$8.50
PINOT GRIGIO, Alto Vento, Delle Venezie DOC, 2024 \$8.50
SAUVIGNON BLANC, Toi Toi, Marlborough NZ 2024 \$9
ALSACE AC, Huegel "Gentil" white blend, France 2023 \$10
LATE HARVEST REISLING, Marland, Lake Mich. 2023 \$9
CHARDONNAY, Rombauer, Napa Valley, CA 2024 \$20
CHARDONNAY, Bourgogne Blanc, France, 2024 \$10.50

ROSÉ, Campuget Tradition, Syrah Rosé, France 2023 \$8
WHITE ZINFANDEL, California 2023 \$6.50
HOUSE CHARDONNAY ... or ... HOUSE CABERNET (Ca.) \$6.50
TEMPRANILLO, Torres Ibéricos, RIOJA, Spain 2022 \$9
PINOT NOIR, Rocks of Bawn, Yamhill, Willamette '22 \$12
NEGROAMARO, Luccarelli, Puglia, Italy 2023 \$9.50
MALBEC, Catena Vista Flores, Mendoza, Arg. 2023 \$8.50
MERLOT, Charles Krug, Napa, California 2022 \$12
ZINFANDEL, Seghesio, Sonoma, CA 2024 \$10
CABERNET SAUVIGNON, Quilt, Napa Valley 2023 \$16

THE PRISONER Napa Zin blend 2024 \$18

TABLE WINE Bottle Special
House TABLE CHARDONNAY... or ... House TABLE CABERNET
• \$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 ... \$5 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
EL DORADO Hazy IPA, Grand Armory, Gr. Haven (12 oz) 6%
FARM HAND ALE (16 oz) Vivant, Grand Rapids \$6.50
GUINNESS DRAUGHT STOUT (14.9 oz), Dublin \$6.50
HEINEKEN, Netherlands
HOEGAARDEN WITBIER (Wheat Beer), Belgium
KRÄNZ KÖLSCH creamy ale, Archival, Belmont, MI (12oz)
LA FIN DU MONDE, 9% Btl Fermented Ale, Quebec \$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
STELLA ARTOIS, Belgium
TWO HEARTED ALE, IPA (16 oz) Bells, Kalamazoo \$6
YUENGLING BLACK AND TAN, Porter+Lager (12 oz) 4.6% PA

GREAT NORTH AMERICAN BREWS ... all at \$3.75

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

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

ALSO AVAILABLE:

ATHLETIC BREWING CO. N/A \$5 SAN PELLEGRINO SPARKLING 500ml \$6.50 MINGLE 0% MOCKTAILS, two servings \$8
RED BULL regular or sugar-free \$4 GOOD TIME PILS 0.5 % near beer, NY \$5 HEINEKEN 0 N/A \$5
LONG DRINK GIN SODA, Traditional OR Zero Sugar \$7 CUTTY SARK & GINGER, 5% abv, 22.5 carbs \$6.50 SURFSIDE BLUEBERRY LEMONADE + VODKA, 4.5% abv, 100 calories \$7

SNACKS & SHARES

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

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

BREADED FRIED CALAMARI ... 15.50 lemon wedge, house-made spicy marinara

CHICKEN LIVER PÂTE BOARD ... 14 house-made pâté, Port, roasted garlic, toasted crostini, stone ground mustard

GOAT CHEESE & TOMATO JAM BRUSCHETTA ... 12.50 served warm on toasted crostini, fresh arugula, balsamic vinegar reduction

CREAMY SMOKED & CARAMELIZED ONION DIP ... 14 whipped fontina & smoked gouda cheese, panko gratin, piquillo pepper jam, crostini

JUMBO CRISPY CHICKEN WINGS skin-on, unbreaded, oil fried, bigger than large! spicy BUFFALO with Bleu cheese ... or ... PLAIN with Ranch 4 piece \$10 / 7 piece \$17.50 / Side of Fries \$5

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

RESERVATIONS:

Book on-line at www.ClearbrookGolfClub.com. Go to DINING tab 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 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.)



Serving this menu FIVE NIGHTS a week, from 5 to 9 pm (CLOSED SUN./MON) PLUS three Holiday Weekend Sunday nights.
Located off Blue Star Hwy just north of Saugatuck

Our 42nd Year!
DON'T MISS US THIS TRIP!

SMALL PLATES ... BURGERS ... & ENTRÉE SALADS

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

- NEW** CHILI-LIME AND PANKO SALMON CAKES ... 17 two panko seared salmon cakes, Mexican rice, roasted corn Pico de Gallo, honey chipotle aioli, pickled onion garnish (Late Harvest Reisling)
- NEW** CHICKEN BREAST CHARDONNAY - SMALL ... 17 pan-seared whole breast, edamame, asparagus tips, spinach, lemon & chardonnay-garlic herb butter broth, vegetable wild rice (Chardonnay)
- NEW** SWEET SOY GLAZED MINI PORK SHANK TRIO ... 17 three 2-oz bone-in shanks, chilled sesame Asian slaw, miso ginger sauce (Pinot Noir)
- NEW** COCONUT RED CURRY VEGETABLES & WILD RICE ... 17 sautéed vegetable blend, bamboo shoots, edamame in creamy coconut curry sauce, vegetable wild rice (Verdejo)
- NEW** LOBSTER CAVATAPPI ... 21 garlic-herb sautéed lobster, asparagus tips, tomatoes, lobster cream sauce, parmesan, panko gratin (Chardonnay)
- NEW** SAUTÉED SHRIMP & SEARED BEEF TENDERLOIN MINI-TOWER* ... 22 ORDER RED, PINK, OR GREY two marinated shrimp, 3 oz tenderloin, oil toasted foccacia, house vegetable, red pepper sauce (Cabernet)
- SMASHED GROUND BEEF BROOK BURGER* & FRENCH-CUT POTATO FRIES ... 18
griddle-seared fresh 7 ounce pressed River City ground beef blend, butter-toasted bun, caramelized onions, lettuce & tomato, rosemary sea-salt frites & remoulade ADD bacon and/or white cheddar cheese \$2 each *ORDER "Pink" or "No-Pink" SUB "BEYOND BURGER" at no extra charge DOUBLE BEEF (2 patties) Add \$8
- SMASHED GROUND BEEF "CHASE BURGER"* AND FRENCH-CUT POTATO FRIES ... 19
by our friend Steve, the former-Marine Captain ... NEW with caramelized onions, bleu cheese crumbles, green olive tapenade, butter-toasted bun, potato frites, remoulade (La Fin du Monde Ale) *ORDER "Pink" or "NO-Pink" SUB "BEYOND BURGER" at no extra charge DOUBLE BEEF (2 patties) Add \$8
- 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
- NEW** ASIAN SHRIMP SALAD ... 28 five orange glazed chilled shrimp, napa cabbage, romaine, julienne carrots, edamame, red onion, cherry tomatoes, sesame ginger dressing, Asian slaw, fried rice paper
- NEW** SMOKED TOMATO & DUAL BEEF MEDALLION SALAD* ... 36 seared beef medallions, spring greens mix, arugula, roasted tomatoes, marinated kalamata & green olives, red onion, Boursin cheese crumbles, bread croutons, balsamic reduction, house-smoked tomato vinaigrette

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

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

GF PREMIUM NORTH ATLANTIC BLACK PEARL SALMON

- » GRILLED, seasoned, chargrilled, baked, herb-butter, roasted baby potatoes, house vegetable (Alsation White) ... 31
- » BLACKENED, pan-seared Cajun seasonings, roasted baby potatoes, house vegetable (Late-Harvest Reisling) ... 32
- » CEDAR-BAKED, oil & fresh herbs, salt & pepper, cedar sheet roasted, baby potatoes, house veg. (Pinot Noir) ... 33

GRIDDLED CANADIAN WALLEYE (OUR HOUSE SPECIALTY SINCE 1985) ... 39 from Northern inland lakes, breaded fish-camp-style (flour, egg, bread crumbs), tartar & lemon, creamy mashed potatoes, house vegetable (

CEDAR-BAKED FRESHWATER LAKE WHITEFISH ... 32 oil & fresh herbs, salt & pepper, cedar-sheet oven-roasted, baby potatoes, Chef's vegetable (Celeste Verdejo)

NEW WILD CAUGHT GRILLED SWORDFISH STEAK ... 36 8 oz, chili-lime grilled, Mexican style rice, roasted corn Pico de Gallo, honey-chipotle aioli, pickled onion garnish (Late Harvest Reisling)

NEW LOBSTER BISQUE SEAFOOD LINGUINE ... 42 garlic and herb sautéed lobster, shrimp, bay scallops, mussels, spinach, tomatoes, creamy bisque sauce, parmesan cheese, grilled foccacia (Rombauer Napa Chardonnay)

NEW WILD MUSHROOM & TRUFFLE PESTO PRIMAVERA PASTA ... 24 cavatappi pasta, garlic sautéed vegetables, sherry wine vegetable broth, parmesan - also available non-vegetarian with meat or seafood - (pair with Pinot Noir)

ADD SOMETHING YOU LOVE: 4 oz North Atlantic pulled LOBSTER \$15 grilled CHICKEN breast \$6.50 - 5 sautéed SHRIMP \$12 - grilled SALMON \$15 - BEEF TENDERLOIN medallion* \$10

NEW GF GRILLED 12 OZ. DEVRIES FARM PORK PORTERHOUSE ... 36 griddled smoked gouda polenta cakes, house vegetable, whipped piquillo pepper butter (Torres Verdejo)

DRY RUB BARBEQUE POUND OF BACK RIBS & FRENCH CUT POTATO FRIES ... 30 a pound of Baby Back Pork Ribs, TRIPLE ROASTED (oven-braised, dry rub-roasted, BBQ sauce-fired) prepared nightly in limited supply, with frites and Cajun rémoulade (best with Zinfandel or The Prisoner)

NEW GF ROASTED HALF CHICKEN FROM GERBER AMISH FARM ... 32 citrus brined, lightly smoked in house, paprika, baby potatoes, house vegetable, sweet and spiced roasted red pepper chimichurri (Malbec)

NEW GF CHICKEN BREAST CHARDONNAY ... 29 pan-seared twin-breast sauté in chardonnay-garlic herb butter broth over vegetable wild rice, edamame, asparagus tips, spinach (white Burgundy)

CHAR-GRILLED 8 OZ PRIME BEEF TOP SIRLOIN* ... \$44 ORDER RED, PINK, OR GREY baseball cut prime grade steak, CHOOSE A PREPARATION: » STEAK MAÎTRE D': whipped roasted garlic herb butter, creamy mashed potatoes, house vegetable (Krug Merlot) » STEAK FRITES: bearnaise aioli, rosemary-sea salt potato frites, house vegetable (Quilt Cabernet)

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

WHIPPED POTATOES - ROASTED BABY POTATOES - BUTTERED LINGUINE - CAVATAPPI PASTA - TONIGHT'S VEGETABLE
ROSEMARY SEA-SALT FRITES - SMOKED GOUDA POLENTA CAKE - MEXICAN RICE - VEGETABLE WILD RICE \$5 EACH

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 SPECIAL DESSERT
please inquire MKT \$

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