

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

OCT
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
SPARKLING WHITE, Saint-Hilaire Brut, France 2023 \$9
VERDEJO, Torres "Celeste", Rueda, Spain 2024 \$8.50
ALSACE AC, Hugel "Gentil" white blend, France 2024 \$10
PINOT GRIGIO, Alto Vento, Delle Venezie DOC, 2025 \$8.50
SAUVIGNON BLANC, Toi Toi, Marlborough NZ 2025 \$9
LATE HARVEST REISLING, Marland, Lake Mich. 2024 \$9
CHARDONNAY, Rombauer, Napa Valley, CA 2024 \$20
CHARDONNAY, Bourgogne Blanc, France, 2025 \$10.50
HOUSE CHARDONNAY ... or ... HOUSE CABERNET (Ca.) \$6.50

ROSÉ, Campuget Tradition, Syrah Rosé, France 2025 \$8
WHITE ZINFANDEL, California 2023 \$6.50
TEMPRANILLO, Torres Ibéricos, RIOJA, Spain 2022 \$9
PINOT NOIR, Rocks of Bawn, Yamhill, Willamette '23 \$12
NEGROAMARO, Luccarelli, Puglia, Italy 2024 \$9.50
MALBEC, Catena Vista Flores, Mendoza, Arg. 2024 \$8.50
MERLOT, Charles Krug, Napa, California 2022 \$12
ZINFANDEL, Seghesio, Sonoma, CA 2024 \$10
CABERNET SAUVIGNON, Quilt, Napa Valley 2024 \$16
THE PRISONER Napa Zin blend 2024 \$18

\$20 TABLE WINE Bottle Special TUES / WED / THURS
House TABLE CHARDONNAY ... or ... House TABLE CABERNET

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

ALL DAY IPA, Founders, Grand Rapids \$5
AMBER ALE, Bell's, Kalamazoo, 5.8% \$5
AMSTEL LIGHT, Netherlands \$5
BELLAIRE BROWN ALE, Short's, Bellaire, Mi \$5
BITBURGER (16 oz) German Pilsner \$5
CORONA EXTRA ... or ... CORONA LIGHT \$5
DAD STRENGTH Juicy IPA, 2.9% abv, 94 cals, Richmond, VA \$5
DIRTY BASTARD SCOTCH ALE, Founders, 8.5% abv \$5
FARM HAND ALE (16 oz) Vivant, Grand Rapids \$6.50

GUINNESS DRAUGHT STOUT (14.9 oz), Dublin \$6.50
HEINEKEN, Netherlands \$5
HOFBRAU HEFEWEIZEN (Wheat Beer), Münich (12 oz) 5.1% \$5
LA FIN DU MONDE, 9% Btl Fermented Ale, Quebec \$7
MICHIGAN AMBER ALE, Big Lake Brewers, Holland (16 oz) \$5.50
MODELO ESPECIAL golden lager (12 oz) 4.4% Mexico \$5
OBERON LIGHT, Citrus Wheat, Bell's, 99 Cal, 4% abv \$5
OLD SPECKLED HEN (14.9 oz), England \$7

ORE DOCK PORTER, Marquette, Mi (12 oz) 5.6% abv \$5
OVAL BEACH BLONDE, Saugatuck Brewing, 5% \$5
RAINBOW RODEO IPA, Saugatuck Brewing, 7% abv \$5
SIERRA NEVADA PALE ALE (16 oz), California \$5
STELLA ARTOIS, Belgium \$5
EL DORADO Hazy IPA, Grand Armory, Gr. Haven \$5
TWO HEARTED ALE, IPA (16 oz) Bells, Kalamazoo \$6
YUENGLING BLACK & TAN, Pottsville, PA (12 oz) \$5

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, Yuengling Lager

CIDERS

FARMHAUS CIDER CO. MIDWEST NICE (12 oz), Hudsonville, 6.5% abv 1g sugar \$6.50
CRANE'S HARD CIDER (flavor varies), Fennville (16 oz) \$6.50
FINEAPPLE HARD CIDER, Blackgrass Ciderworks, Birmingham, MI \$5.50

ALSO AVAILABLE:

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

MINI-SHANK PORK "WINGS" ... 4 PIECE \$14 / 7 PIECE \$23

unbreaded 2-oz bone-in shanks, oil-fried, CHOICE of: spicy BUFFALO with blue
cheese sauce ... BBQ ... or PLAIN with ranch sauce Side of Frites \$5

CREAMY SMOKED & CARAMELIZED ONION DIP ... \$14

whipped fontina & smoked gouda cheese, panko gratin, piquillo pepper jam, crostini

BASKET OF FRITES ... \$9

French-cut POTATO FRITES with rosemary sea-salt + cajun remoulade

DUCK CONFIT & WHIPPED FETA FLATBREAD ... \$18

crispy thin crust, feta cream cheese, shredded duck confit, arugula, cabernet cherries, red
onion, crumbled feta, cherry balsamic reduction

TUSCAN SPRING ROLLS ... \$13

chopped pancetta, fontina, parmesan, asparagus, lightly-fried wonton, fig glaze

CHICKEN LIVER PÂTE BOARD ... \$14

house-made pâté, port, roasted garlic, toasted crostini, stone ground mustard



Serving this menu FIVE NIGHTS a week, from 5 to 9 pm
(CLOSED SUN./MON).

Our 43rd 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

SHRIMP & STEAK MINI-TOWER* ... \$18 ORDER RED, PINK, OR GREY two marinated shrimp, 3-4 ounce tenderloin, oil toasted foccacia, house vegetable, red pepper sauce (Pinot Noir)

GF **IRISH SHEPHERD'S PIE ... \$20** ground New Zealand lamb, mirepoix fresh vegetables, red wine, beef stock, oven-browned mashed potatoes (NegroAmaro)

CABERNET CHICKEN SMALL ... \$20 ALSO SEE OUR CHICKEN BREAST DINNER skinless, boneless breast olive oil & herb marinated, red wine demi-glace pan-braised, oven-roasted baby potatoes, baby carrot, red cabbage braised with bacon and red wine (Cabernet)

LAMB CASSOULET SMALL ... \$18 ALSO SEE OUR LAMB & WHITE BEAN CASSOULET DINNER herb braised lamb shoulder, white wine & garlic ground pork sausage, mirepoix, white beans, shiitake mushroom, grilled ½ Toulouse sausage, cranberry chutney, and crispy fried kale (Krug Merlot)

MEATLOAF OPEN-FACE ... \$17 ALSO SEE OUR FOUR GRAIN MEAT LOAF DINNER a full slab of our four-grain beef & pork loaf, grilled, plus whipped potatoes, fresh vegetable, rosemary gravy, on our house-made toasted fresh foccacia (Malbec)

STEAK MEDALLION SMALL* ... \$18 ALSO SEE OUR DUAL BEEF MEDALLIONS DINNER cooked to order pan-seared 3 ounce beef tenderloin, whipped potatoes, tonight's vegetables, red wine & green peppercorn demi-glace (Cabernet)

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!

PREMIUM NORTH ATLANTIC BLACK PEARL SALMON

- » GRILLED, seasoned, char-grilled, 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. (Tempranillo) ... \$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 (Bourgogne Blanc)

GF **CEDAR-BAKED FRESH GREAT LAKES WHITEFISH ... \$32** both oven-roasted and plated on a cedar wood sheet, real wood 100% chemical-free, with oil & fresh herbs, salt & pepper, baby potatoes, tonight's vegetable (Zinfandel)

LOBSTER & SHRIMP LEMON-PERNOD LINGUINE ... \$42 ALSO AVAILABLE VEGETARIAN \$22 linguine pasta, 4 ounces North Atlantic lobster meat, 4 sautéed shrimp, diced tomatoes, spinach, herbs, Pernod lemon cream sauce, parmesan cheese (Rombauer Chardonnay)

BOURSIN & BLACKENED SALMON CAVATAPPI ... \$34 ALSO AVAILABLE VEGETARIAN \$22 pasta, blackened salmon, Boursin cream, sundried tomato, chopped pancetta, spinach (Marland Late Harvest Riesling)

BOLOGNESE THREE MEAT & CHEESE LASAGNA ... \$24 house-made Italian sausage, ground pork & beef, marinara sauce, tonight's vegetable (Tempranillo)

CABERNET AIRLINE BREAST OF CHICKEN ... \$28 ALSO AVAILABLE AS A SMALL PLATE pan-browned, skin-on, wing-on breast, cabernet wine demi-glace, roasted potatoes, baby carrot, red wine bacon-braised red cabbage (Cabernet)

MAPLE LEAF FARMS HALF DUCK ... \$40 Northern Indiana raised white pekin duck, crispy skin, partially boned, sweet cinnamon & cider braised sliced apple, oven-roast baby potatoes, bacon braised red cabbage (Pinot Noir OR Late Harvest Reisling) ... gluten-free EXCEPT frying oils may contain traces of gluten

DRY RUB BARBEQUE POUND OF BACK RIBS + FRITES ... \$30 a pound of baby back pork ribs, oven-braised, dry rub-roasted, and BBQ sauce-fired, limited supply each night, with frites and rémoulade (Zinfandel or Prisoner)

GF **GRILLED FOUR-GRAIN BEEF & PORK MEATLOAF ... \$26** ALSO AVAILABLE AS A SMALL PLATE ground in-house, organic barley, flax seed, oats, & rye, rosemary brown gravy, mashed potatoes, tonight's vegetable (Malbec)

LAMB & WHITE BEAN CASSOULET ... \$32 ALSO AVAILABLE AS A SMALL PLATE a slow-cooked French country classic, our large portion of herb braised lamb shoulder, white wine & garlic ground pork sausage, mire poix, white beans, shiitake mushroom, grilled whole Toulouse sausage, cranberry chutney, and crispy fried kale (Krug Merlot or Torres Rioja)

DUAL MEDALLIONS OF SEARED BEEF TENDERLOIN* ... \$38 ALSO AVAILABLE AS A SMALL PLATE two cooked-to-order pan-seared 3 ounce tenderloins in red wine green peppercorn demi-glace, with creamy whipped potatoes and tonight's fresh vegetables ...*order RED, PINK, or GREY (Quilt Cabernet or The Prisoner)

OVEN-BRAISED BEEF SHORT RIBS ... \$46 16 ounce seared bone-in beef rib slow-roasted in red wine, mushrooms, pearl onions, with roasted baby carrots, demi-glace, whipped potatoes (Quilt Cabernet)

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

BURGERS PLUS ...

NEW **TWO-PATTY SMASH BURGER + FRIES ... \$18** seared fresh ground beef blend, butter-toasted bun, lettuce & tomato, caramelized onions (Farm Hand Ale) ADD hickory smoked thick sliced bacon and/or white cheddar \$2 each

TWO-PATTY "CHASE" SMASH BURGER + FRIES ... \$19 by our friend Steve, the former-Marine Captain ... NEW with caramelized onions, bleu cheese crumbles, green olive tapenade, butter-toasted bun (La Fin du Monde Ale) SUB either burger with "BEYOND BURGER" at no extra charge

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 HOUSE SALAD PLATTER ... \$14 pantry-prepared, entrée-sized, with herb vinaigrette, red onion, julienne carrot, grated parmesan, & house croutons

GRILL ROOM SIDE SALAD AND BREAD portioned in the pantry for one \$6
Bleu cheese, Boursin crumble, or Feta \$2

CAESAR SALAD PLATTER ... \$16 our popular chopped Caesar and hard-boiled egg, shredded parmesan, house croutons, request with or without anchovies

TONIGHT'S SOUP House-made, always \$6 CUP \$7.50 BOWL

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 CHEESECAKE
changes frequently, ask your server MKT \$

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