

The Grill Room at Clearbrook

OCT
2018

Comfortable foods ... Well served | Generous drinks ... Well priced | All house-made

Don't miss our huge selection of BAR BEVERAGES
- A WINE SPECTATOR Magazine AWARD OF EXCELLENCE Winning Wine Program for Five Years -

Snacking, Starting or Sharing

TUSCAN SPRING ROLLS

chopped pancetta, fontina, asiago, asparagus spear, lightly-fried won ton, fig glaze dip (NegroAmaro) \$9

CHICKEN LIVER PATÉ BOARD

our original house-made paté with Port & roasted garlic, oil-toasted crostini, stone ground mustard (Pinot Noir) \$10

CHICKEN WINGS deep-fried \$7 / \$11 Large

spicy BUFFALO with Blue Cheese or PLAIN with Ranch

DUCK CONFIT FLATBREAD

Gruyere, sliced cipollini, herbed oil, pomegranate reduction, parmesan (Late Harvest Riesling) \$9

HOUSE-SMOKED PORK BELLY BBQ FLATBREAD

Michigan pork... with white cheddar and grilled Poblano pepper sauce (drink Cask Real Ale) \$9 VEGETARIAN OPTION: hold the Pork (still smokey)

BASKET OF SWEET POTATO FRIES

with our Cajun Rémolade dip \$7

Dinners

All our DINNERS include complimentary family-style herb vinaigrette salad and made-from-scratch fresh crusty bread.... and most include starch and fresh vegetable

TONIGHT'S GREEN-PLATE SPECIAL your Server will tell you about Tonight's Special ... fresh fish, pork, beef, pasta ... always delicious

GRIDDLED CANADIAN WALLEYE oversized for 34 years! Our "fish camp" recipe of bread crumbs, egg wash, flour, herbed butter (St. Veran Chardonnay) \$29

CEDAR-PLANK BAKED FRESH LAKE WHITEFISH (when available) (GF) oiled, seasoned & oven-baked, oven-browned whipped potatoes (Sass Pinot Noir) \$23.50

HERB-POACHED FRESH NORTH ATLANTIC SALMON (GF) white wine, lemon juice, vegetable stock, tonight's vegetables, lyonnaise wild & brown rice (Sauvignon Blanc) \$20

GRILLED FRESH NORTH ATLANTIC SALMON (GF) seasoned, chargrill-seared, oven-finished, house potatoes & vegetables (Aragosta Vermentino) \$20

BOUILLABaisse (Seafood Stew à la Provençal) AND ROUILLE sautéed shrimp, mussels, clams, salmon, chunky tomato saffron fennel broth, garlic, white wine, oven-toasted sliced baguette, topped with roasted garlic aioli, plus dipping paste ROUILLE (roo-EE) on the side (Côtes du Rhône) \$25

ORANGE & CRACKED PEPPER PASTA & SHRIMP TOSS sautéed with five shrimp, pancetta, light cream, orange & lemon juices, over gemelli pasta (Rombauer Chardonnay) \$21

CAVATELLI PASTA & BROCCOLI in rustic broth of chicken stock, white wine & garlic, parmesan dusted, red pepper flakes on the side (Pinot Grigio) \$17
Add oven-roasted Italian sausage (Vermentino) \$21

BOLOGNESE THREE-MEAT THREE-CHEESE LASAGNA marinara, Italian sausage, ground pork, beef tenderloin, vegetables (Amarone) \$19

CHEF GAETANO'S BRAISED MEATBALLS & PASTA fresh each day in LIMITED SUPPLY, house-made marinara, bucatini pasta, grated parmesan (NegroAmaro) \$18

POOR-MAN'S PORK PARMIGIANA twin, stacked, pan-seared pork cutlets, parmesan crust, roasted garlic, mozzarella, chunky tomato marinara, & kalamata olives, over bucatini pasta ... our off-season version, inspired by foodie-friend Rob Pocock (Luccarelli NegroAmaro) \$22

LEMON CAPER AIRLINE CHICKEN (GF) white wine, herb butter, & lemon juice pan-sautéed of skin-on chicken breast & wing, over our lyonnaise wild & brown rice mix, with sautéed onion, celery, spinach, asparagus tips, and cherry tomato (Sauvignon Blanc) \$21

GRILLED FOUR-GRAIN GROUND-BEEF MEATLOAF ground in-house with organic barley, flaxseed, oats, & rye, rosemary brown sauce, mashed potatoes (Merlot) \$18

BEEF BOURGUIGNONNE red wine-braised beef, mushrooms, pearl onions, buttered egg noodles (Côtes du Rhône) \$17

GRILLED TOP SIRLOIN TROTTER STEAK* (GF) our most consistently tender 8 oz. sirloin cut ever, named for the late Chef Charlie Trotter, seasoned, flame-grilled to taste, herb butter, fresh vegetables, and cream-whipped potatoes (Malbec) \$24

CHARGRILLED ANGUS BEEF TENDERLOIN* hand-cut 6 oz., seasoned, grilled to order, maître d' butter, tonight's fresh vegetables, exclusively served with our browned parmesan & russet potato cakes (Fisher UNITY Cabernet) \$31

LAYERED TWIN Tournedos of Beef* seared tenderloin medallions, feta polenta, oil-roasted sweet potato, shiitake demi-glace (Krug Merlot) \$31

Weekenders - just Friday's & Saturday's

CALAMARI TWO WAYS hand-cut, lightly breaded, flash-fried, PLUS chilled sesame calamari salad, garlic & chili marinara (NegroAmaro) \$9.25

NEW LAMB CONFIT CASSOULET - Shredded Lamb & White Bean Stew rosemary braised leg of lamb, grilled andouille sausage, white beans, shiitake, kale, cranberry chutney (Côtes du Rhône) \$18

DRY RUB BAR-B-QUE PILE-OF-BACK RIBS a pound pile of Pork Baby Back Ribs, TRIPLE ROASTED (oven-braised, dry rub roasted, BBQ sauce fired) with potato fries & Cajun rémolade ... fresh each day, in limited supply (best with Zinfandel or Cask Ale) \$19.50

GLUTEN-FREE / VEGAN / VEGETARIAN / RESTRICTED DIET: Gluten protein, a flour derivative, can be avoided in the preparation on most of our items IF YOU TELL US! And as a safety measure, also let tonight's manager know of your restriction. Your server can also specify elimination of many OTHER (not all) ingredients.

Small Plate Dinners

for lesser appetites, includes our fresh crusty bread and complimentary family-style salad

GALUMPKIS - Vegan Stuffed Red Cabbage Roll lyonnaise wild & brown rice, celery, onion, shiitaki mushroom, sweet & poblano peppers, tomato-mushroom stock \$12

SMOKED SALMON CAKES CRÈME FRAÎCHE two house-smoked cakes, lyonnaise wild & brown rice, vegetables, and dill crème fraîche \$13 Three Cake DINNER \$20

PAN-SEARED PORK CUTLET breaded loin, bacon-braised red cabbage, spaetzle, brown gravy (Merlot) \$12 LARGE DINNER (incl's salad) \$17

LEMON CAPER CHICKEN BREAST white wine/herb butter/lemon juice sauté over gemelli pasta (Sauvignon Blanc) \$12.50 LARGE DINNER (salad & veg.) \$21

SAUTÉED SHRIMP & GRILLED SIRLOIN MINI-TOWER* Marinated shrimp, 4 oz sirloin steak, baguette crostini, fresh vegetable garni, red pepper sauce (Cabernet) \$15

SEARED BEEF TENDERLOIN MEDALLION* a Beef Tournedo with feta polenta, oil-roasted sweet potato, braised red cabbage, shiitake demi-glace (Merlot) \$19
OR ... as our popular LARGE DINNER ... LAYERED TWIN Tournedos of Beef* including salad \$31

Burgers ... Plus

THE Half Pound Prime Beef BROOK BURGER* and FRIES grilled brioche bun, caramelized onions, lettuce & tomato (drink IPA) \$11 Add cheddar OR bacon ... \$1.50


THE Half Pound Prime Beef CHASE BURGER* and FRIES by our friend Steve, the former-Marine Capt. ... raw onion, sautéed mushrooms, gorgonzola, and sliced green olives on grilled brioche bun, with cut potato fries and cajun rémoulade (La Fin du Monde Ale, of course!) \$12.50

THE Half Pound Prime Beef BOGEY BURGER* and FRIES this one's got more than par ... grilled brioche bun, aged cheddar, bacon, caramelized onions, plus berry aioli (Brewery Vivant Farmhand Ale) \$13

GRILLED CHICKEN BREAST SANDWICH and FRIES herb-oil marinated, caramelized onions, grilled brioche bun \$9 Add cheddar OR bacon \$1.50

FRIED CHICKEN TENDER BASKET with potato fries, ranch dipping sauce, and cajun rémoulade \$9.25

Entrée Salads

 **CAESAR SALAD PLATTER*** our popular chopped Caesar ... boiled egg, shredded parmesan, house croutons, with or without anchovies \$12

NEW WARM SWEET POTATO MEDALLION SALAD (GF) chilled Romaine & arcadian lettuce, red onion, goat cheese, almonds, dijon vinaigrette, fig glaze (red Rhône) \$13

Add Grilled CHICKEN BREAST \$4 five sautéed SHRIMP \$7 grilled SALMON \$9 beef Tournedos \$15

Kid's Only (10 & under)

PASTA BOWL with just butter sauce or butter & parmesan ... or red sauce \$8.50

CHEESE BURGER* with spirals OR tonight's vegetables, and a ketchup "smile" \$8.50

Kid PIZZA (for 1 -- maybe 2) mozzarella and parmesan cheeses \$8.50

CHICKEN FINGERS breaded & fried with spirals or tonight's vegetables \$8.50

SLICED CHICKEN BREAST SANDWICH oil marinated, grilled, with lettuce and spirals or tonight's vegetables \$8.50

Clearbrook is located at
6494 Clearbrook Drive
Off Blue Star Hwy Just
North of Saugatuck

Sides

Whipped Potatoes -- Lyonnaise Wild & Brown Rice -- Braised Red Cabbage -- Feta Polenta -- Spaetzle EACH \$2.50

Side of Potato Fries \$2.50 Side of Sweet Potato Fries \$4

Potato Fries may be substituted for most starches at no extra charge, or Sweet Potato Fries at \$1.50 more

TONIGHT'S SOUP house-made, always \$4.50 CUP \$6.50 BOWL

SOUP & SALAD & BREAD a pantry-portioned Grill Room Salad, CUP of Tonight's Soup, served together \$7.50 BOWL of soup: \$9

GRILL ROOM SIDE SALAD and BREAD portioned in the pantry for one \$4

Bottomless: \$7.50/person Bleu cheese or Feta \$1.50

HOURS:
Tues-Sat Nights from
5 pm YEAR-ROUND &
TUES-SUN. NIGHTS in Summer

The Grill Room serves with OPEN SEATING ...without reservations. If your party is SIX or MORE persons you're welcome to call us WITHIN 30 MINUTES of your arrival to give us a "heads-up" that will put you on our waiting list at that time, or even have your table waiting! Phone 269.857.2000 ext. 4 AND ... When the weather's really extreme ... call ahead to be sure we answer.