

WHEELHOUSE

kitchen & cocktails

616-226-3319

STARTERS

Medjool Dates

peanut butter stuffed, bacon wrapped dates, banana vinaigrette, lime 11

Avocado Tartine

toasted baguette, feta, heirloom radish, cherry tomatoes, chia seeds 9

Mussels

merguez sausage, sweet peppers, white wine, onions, fries, garlic aioli 14

Chicken Thighs

cauliflower cous cous, piri piri sauce, scallion, lime 12

Bucheron

pan-fried goat cheese, fig jam, fava bean hummus, crostini 15

Shishito Peppers

chorizo crumble, whipped feta, avocado puree, spicy honey 10

SALADS

grilled steak 7 | grilled salmon 6
grilled chicken 5 | seared tuna 9

Farm

cherries, fennel, pickled onions, goat cheese, walnuts, italian vinaigrette 10

Cobb

chicken, egg, avocado, cucumber, bacon, tomato, blue cheese, green goddess 14

Kale

quinoa, freekeh, cauliflower, french feta, radicchio, pomegranate, pumpkin seeds, french vinaigrette 11

Romaine

grapes, egg, parmesan, croutons, caesar 9

SOUPS

French Onion

caramelized onions, veal stock, gruyère 8

Soup of the Day cup or bowl MP

LUNCH MENU

HANDHELDS

Wheelhouse DoubleStack Burger

Fairway Packing burger blend, lettuce, tomato, onion, chips 12

Croque Madame

applewood smoked ham, government cheese, egg, sourdough, chips 14

Turkey Club

cajun turkey, candied bacon, aged cheddar, grain bread, avocado, alfalfa, pickled onion, chips 12

Salmon Benedictine

rye, cucumber, fresh dill, chips 14

Wheelhouse Chicken

beer batter, hot sauce, slaw, chips 12

Brisket

onion rings, HP sauce, american cheese, chips 12

Croissant

chicken salad, grapes, walnuts, celery, chips 11

Add a Topping

applewood smoked bacon 1.50 | cheddar, blue, gruyère 1.50 | avocado 1.50 | goat cheese 2

Swap your Side

fries 2 | small green salad 2
butter braised vegetables 3 | fresh fruit 2

MAINS

add a petite farm green or romaine salad 5

Bucatini

little neck clams, mussels, garlic, olive oil, parmesan, bread crumbs 17

Gnocchi

beef ragout, seasonal vegetables, ranch ricotta, onion pistou 23

Pierogies

wild mushroom, boursin, squash, pumpkin seeds, spinach, dill 16

Brisket

montreal seasoning, fries, mustard emulsion 24

Half Brick Chicken

potato puree, roasted vegetables, piri piri sauce 23

Crab Cakes

orange and shaved fennel slaw, garlic aioli 16

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peanut butter stuffed, bacon wrapped dates, banana vinaigrette, lime 11

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Mussels

merguez sausage, sweet peppers, white wine, onions, fries, garlic aioli 14

Crispy Pork Belly

apple mustard, fresh apple, cream of wheat 12

Tuna Tartare Tacos*

yellowfin tuna, citrus chermoula, tiger salad 11

Chicken Thighs

cauliflower cous cous, piri piri sauce, scallion, lime 12

Bucheron

pan-fried goat cheese, fig jam, fava bean hummus, crostini 15

Shishito Peppers

chorizo crumble, whipped feta, avocado puree, spicy honey 10

Steak Tartare*

wagyu beef, 5 minute egg, radish salad, cornichon 14

Artisan Cheese Plate

rotating cheese, inspired accompaniments MP

Crab Cakes

orange and shaved fennel slaw, garlic aioli 16

SOUPS

French Onion

caramelized onions, veal stock, gruyère 8

Soup of the Day cup or bowl MP

HANDHELDS

Wheelhouse DoubleStack Burger

Fairway Packing burger blend, lettuce, tomato, onion, chips 12

Croque Madame

applewood smoked ham, government cheese, egg, sourdough, chips 14

Add a Topping

applewood smoked bacon 1.50 | cheddar, blue, gruyère 1.50 | avocado 1.50 | goat cheese 2

DINNER MENU

SALADS

grilled steak 7 | grilled salmon 6
grilled chicken 5 | seared tuna 9

Farm

cherries, fennel, pickled onions, goat cheese, walnuts, italian vinaigrette 10

Cobb

chicken, egg, avocado, cucumber, bacon, tomato, blue cheese, green goddess 14

Kale

quinoa, freekah, cauliflower, radicchio, feta, apple, pumpkin seeds, french vinaigrette 11

Romaine

grapes, egg, parmesan, croutons, caesar 9

MAINS

Bucatini

little neck clams, mussels, garlic, olive oil, parmesan, bread crumbs 17

Gnocchi

beef ragout, seasonal vegetables, ranch ricotta, onion pistou 23

Pierogies

wild mushroom, boursin, squash, pumpkin seeds, spinach, dill 16

Brisket

montreal seasoning, fries, mustard emulsion 24

Scallops

caramelized squash puree, bacon, sage, apple, anise cookie, brown butter 31

London Broil

hand cut NY strip, creamed spinach, onion rings, HP sauce 30

Pan Roasted Salmon

cauliflower 3 ways, pomegranate, mache 26

Half Brick Chicken

potato puree, roasted vegetables, piri piri sauce 23

Country Style Ribs

polenta, bbq glaze, crispy brussels 19

** Notice: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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