

# 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

### 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

march of dimes  
signature chefs auction

Menu items created by Chef Andrew Alcidi,  
2016 and 2017

March of Dimes Signature Chef

\* 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.