

summer dinner menu

WHEELHOUSE
kitchen & cocktails
to-go: 616.226.3319

starters and shareables

- medjool dates** peanut butter, bacon wrapped dates, banana vinaigrette, lime 10
- avocado tartine** toasted baguette, feta, heirloom radish, cherry tomatoes, chia seeds 9
- mussels** merguez sausage, sweet peppers, white wine, onions, fries, garlic aioli 14
- tuna tartare tacos*** yellowfin tuna, citrus chermoula, tiger salad 11
- deviled eggs** nueske's bacon, green goddess, piri piri 7
- bucheron** pan-fried goat cheese, fig jam, edamame, crostini 15
- shishito peppers** chorizo crumble, whipped feta, avocado purée, spicy honey 10
- artisan cheese plate** rotating cheese, inspired accompaniments mp
- crab cakes** orange and shaved fennel slaw, garlic aioli 16
- hummus** everything spice, tabbouleh, grilled naan 8

soup & salads

add on grilled steak 7 | grilled salmon 7 | grilled chicken 5 | seared tuna 9

soup of the day cup or bowl 4/6

french onion caramelized onions, veal stock, swiss 8

kale quinoa, freekeh, cauliflower, french feta, radicchio, apple, pumpkin seeds, french vinaigrette 8

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

farm green shaved onion, burrata, crouton, italian 8

romaine grapes, egg, parmesan, croutons, caesar 9

mains

indian brook trout fingerling hash, citrus salad, brown butter celery root purée, 25

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

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

scallops caramelized squash purée, bacon, sage, apple, anise cookie, brown butter 31

ny strip hand cut ny strip, fries, hp sauce 30

pan roasted salmon cauliflower couscous, pomegranate, baby vegetables 26

wheelhouse double stack burger lettuce, tomato, onion, chips 12

half brick chicken potato purée, roasted vegetables, piri piri sauce 23

holland pork belly polenta, bbq glaze, crispy brussels 19



menu by chef andrew alcid, 2016 & 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 food-borne illness, especially if you have certain medical conditions.