

DINNER MENU

67 Ottawa Ave SW. Grand Rapids | 616.226.3319 | wheelhousegr.com

SHAREABLES

Pan-Fried Goat Cheese bucheron goat cheese, fava bean hummus, fig agrodolce, crostini 15

Mozzarella Fritto

fresh baby mozzarella, Bell's Two Hearted ale batter, bloody mary ranch 10

Oysters on the Half Shell* east coast chef's selection, house hot sauce, champagne mignonette MKT

TARTINES

Avocado, Feta & Tomato seeded baguette, radish, toasted chia seeds 8

Mushroom

mushroom duxelle, wild mushroom conserva, whipped boursin, brioche 12

GREENS

Cobb

greens, chicken, egg, avocado, cucumber, bacon, tomato, bleu cheese, green goddess dressing 14

Shaved Brussels and Kale charred radicchio, bleu cheese, crispy prosciutto, quinoa, pickled carrots, prosciutto vinaigrette 11

Tuna Tartare Tacos* yellowfin tuna tartare, taro root shells, cumin spiced citrus chermoula, beet gastrique 11

Fritto Misto

calamari, baby shrimp, oysters, artichoke, shishito peppers, caper ajoli, charred lemon 15

Eastern Shore Crab Cakes jumbo lump crab cakes, fennel & orange slaw, peppadew aioli 16

Breakfast for Dinner* tordu bread, beer braised bacon, cheese mousse, quail egg, seasonal jam, crispy potatoes 10

House Smoked Salmon market rye, everything cream cheese, pickled onions, dill 11

Romaine Salad grapes, grated egg, parmesan, crostini, caesar dressing 9

Farm Green Salad dried michigan cherries, shaved onion & fennel, goat cheese, duck fat toasted walnuts, wheelhouse vinaigrette 10

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

SOUPS

Soup of the Day prepared fresh daily, cup or bowl available MKT Lyon Style Onion Soup caramelized onions, veal stock, french bread crouton, gruyère 8

PLATES

Short Rib

ranch gnocchi, braised baby vegetables, wild onion pistou, whipped ricotta 23

Chickpea Crepe

braised lentils, quinoa, baby vegetables, harissa verde, tomato jam, petite greens 15

Pappardelle

house-made pasta, wild mushroom ragout, shallots, parmesan 19

Montreal Brisket & Frites* apple wood smoked brisket, pommes frites, sauce bernaise, apple maple barbeque sauce 21

Salmon*

wild mushrooms, potato puree, butter braised vegetables, maple-soy glaze 27

Orecchiette

lamb meatballs, romesco sauce, onions, ricotta salata 17

Fish & Chips

root vegetable chips, celery & radish salad, horseradish emulsion, caper aioli MKT

Bistro Filet Mignon*

8oz. filet, potato puree, haricot verts, roasted garlic, salsa verde 38

Crispy Pork Belly

cider brined, maple mustard-soy glaze, braised baby vegetables, smoked apple butter 16

Seared Diver Scallops caramelized squash puree, crispy ham, sage, hazelnut, brown butter, apple squash slaw 27

Bistro Chicken

free range chicken breast, herbs, pancetta, olives, duck fat fried fingerlings, watercress salad, schmaltz ajoli 21

Add a farm green or romaine salad 5

Shishito Poppers*

roasted shishito peppers, feta mousse, chorizo crumbs, avocado puree, honey sriracha 11

Beef Tenderloin Carpaccio* thinly shaved wagyu beef, watercress, parmesan aioli, caper berries, lemon, virgin olive oil, shaved crimini mushrooms 14

Pepperoni "Pizza" baguette, nduja, burrata cheese, crispy garlic, oregano 9

SANDWICHES

served with chips & house-made giardiniera.

Crab Cake

jumbo lump crab cake, beef steak tomato, watercress, coarse grain mustard aioli, croissant 16

Croque Madame*

a bistro classic ham & cheese smoked ham, gruyère, mornay sauce, egg, tordu 14

Duck Reuben

house smoked duck pastrami, fennel kraut, gouda, cherry moustarda, rye 16

"Wheelhouse"
Double Stack Burger*
100% prime ground chuck, lettuce,
beef steak tomato, red onion 11

ADD A TOPPING

applewood smoked bacon 1.50 cheddar, bleu, gruyère 1.50 avocado 1.50 goat cheese 2

SWAP YOUR SIDE

pommes frites 2 small green salad 2 butter braised vegetables 3 fresh fruit 2



* 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.



LUNCH MENU

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SHAREABLES

Pan-Fried Goat Cheese bucheron goat cheese, fava bean hummus, fig agrodolce, crostini 15

Mozzarella Fritto

fresh baby mozzarella, Bell's Two Hearted ale batter, bloody mary ranch 10

Oysters on the Half Shell* east coast chef's selection, house hot sauce, champagne mignonette MKT

TARTINES

Avocado, Feta & Tomato seeded baguette, radish, toasted chia seeds 8

House Smoked Salmon market rye, everything cream cheese, pickled onions, dill 11

GREENS

Cobb

greens, chicken, egg, avocado, cucumber, bacon, tomato, bleu cheese, green goddess dressing 14

Shaved Brussels and Kale charred radicchio, bleu cheese, crispy prosciutto, quinoa, pickled carrots, prosciutto vinaigrette 11

Romaine Salad

grapes, grated egg, parmesan, crostini, caesar dressing 9

Tuna Tartare Tacos* yellowfin tuna tartare, taro root shells, cumin spiced citrus chermoula, beet gastrique 11

Fritto Misto

calamari, baby shrimp, oysters, artichoke, shishito peppers, caper aioli, charred lemon 15

Eastern Shore Crab Cakes jumbo lump crab cakes, fennel & orange slaw, peppadew aioli 16

Pepperoni "Pizza" baguette, nduja, burrata cheese, crispy garlic, oregano 9

Mushroom

mushroom duxelle, wild mushroom conserva, whipped boursin, brioche 12

Fritto Misto Salad arugula, fennel, calamari, baby shrimp, oysters, artichoke, citrus, peppadew & shishito peppers, spicy buttermilk dressing 15

Farm Green Salad dried michigan cherries, shaved onion & fennel, goat cheese, duck fat toasted walnuts, wheelhouse vinaigrette 10

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

SOUPS

Soup of the Day prepared fresh daily, cup or bowl available MKT Lyon Style Onion Soup caramelized onions, veal stock, french bread crouton, gruyère 8

PLATES

Orecchiette

lamb meatballs, romesco sauce, onions, ricotta salata 17

Short Rib

ranch gnocchi, braised baby vegetables, wild onion pistou, whipped ricotta 23

Salmon'

wild mushrooms, potato puree, butter braised vegetables, maple-soy glaze 27

Fish & Chips

root vegetable chips, celery & radish salad, horseradish emulsion, caper aioli MKT

Seared Diver Scallops

caramelized squash puree, crispy ham, sage, hazelnut, brown butter, apple squash slaw 27

Pappardelle

house-made pasta, wild mushroom ragout, shallots, parmesan 19

Add a petite farm green salad or romaine salad 5

Shishito Poppers*

roasted shishito peppers, feta mousse, chorizo crumbs, avocado puree, honey sriracha 11

Beef Tenderloin Carpaccio* thinly shaved wagyu beef, watercress, parmesan aioli, caper berries, lemon, virgin olive oil, shaved crimini mushrooms 14

SANDWICHES

Served with chips & house-made giardiniera.

Montreal Brisket Sandwich* applewood smoked brisket, pommes frites, apple maple barbeque sauce on field and fire bread 12

Crab Cake

jumbo lump crab cake, beef steak tomato, watercress, coarse grain mustard aioli, croissant 16

Croque Madame*

a bistro classic ham & cheese smoked ham, gruyère, mornay sauce, egg, tordu 14

CB&J

cashew butter, fig jam, goat cheese, candied bacon, levain 15

Duck Reuben

house smoked duck pastrami, fennel kraut, gouda, cherry moustarda, rye 16

"Wheelhouse" Hot Chicken chicken breast, buttermilk batter, house hot sauce, brussels slaw 10

"Wheelhouse"
Double Stack Burger*
100% prime ground chuck,
lettuce, beef steak tomato,
red onion 11

ADD A TOPPING

applewood smoked bacon 1.50 cheddar, bleu, gruyère 1.50 avocado 1.50 goat cheese 2

SWAP YOUR SIDE

pommes frites 2 small green salad 2 butter braised vegetables 3 fresh fruit 2

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