

DINNER MENU

STARTERS

- Medjool Dates** 10
peanut butter, bacon wrapped dates, banana vinaigrette
- Smoked Pork Sausage Ragout** 10
louise earl mild italian sausage, forest mushrooms, grilled focaccia toast
- Crab Croquettes** 12
jalapeño aioli, citrus relish
- Deviled Eggs** 8
bacon, green goddess, sriracha
- Root Vegetable Mini Pasties** 10
glazed root vegetable with gouda cream and peppercorn gravy
- Rib Eye Mini Pasties** 12
blue cheese, caramelized onion, peppercorn gravy
- Local Pan Fried Goat Cheese** 13
tart cherry marmalade, pumpkin seeds, sourdough
- Nantucket Bread Plate** 5
nantucket seasonal loaves, smoked butter with sea salt, seasonal tapenade, house grain mustard
- Chorizo Chili Fries** 9
salsa verde, queso fresco, sunny side up egg, cilantro
- Hummus** 9
everything spice, seasonal tapenade, grilled pita
- Poke Bowl*** 14
ahi tuna, salmon, sushi rice, edamame, carrot, wakame, spicy mayo, wasabi tobiko

SALADS

Add grilled chicken 5 | grilled steak 7 | grilled salmon 7

- Cobb Salad** 14
chicken, egg, avocado, cucumber, bacon, tomato, blue cheese, green goddess
- Wheelhouse Salad** 10
mixed greens, strawberries, goat cheese, spiced pecans, warm pancetta vinaigrette
- Caesar Salad** 9
romaine, house-made caesar dressing, herbed croutons, parmigiano reggiano
- Kale Salad** 9
quinoa, freekeh, cauliflower, feta, radicchio, apple, pumpkin seeds, french vinaigrette

SOUPS

- Soup of the Day** 4/6
cup or bowl
- French Onion** 8
caramelized onions, chicken stock reduction, herbed croutons, gruyère

MAINS

- Cavatelli** 18
lamb ragout, sundried tomatoes, arugula, parmigiano reggiano
- Pierogies** 19
wild mushroom, boursin, squash, pumpkin seeds, spinach, dill
- Holland Pork Belly** 21
pear bbq, grits with ritz, peppadew peppers, crispy brussels sprouts
- Scottish Salmon Duet** 27
pan seared filet, smoked tasso salmon, bok choy, charred corn hash, sweet corn purée
- Braised Beef Short Rib Cassoulet** 26
melting beef short rib, crock of smoked bean cassoulet and pot roast carrots
- Chicken Done Right** 21
two-day brined and grilled chicken breast, butternut squash latke, mushrooms, red pepper jus
- Ribeye*** 32
hand cut rib eye, tempura green beans, crispy onions, chimichurri
- Scallops** 30
autumn pea risotto, pine nut, citrus

HANDHELDS

- Chicken in a Biscuit** 14
fried chicken patty, sage biscuit, apple butter, smoked pumpkin slaw, jalapeño aioli, sweet potato fries
- Wheelhouse Signature Burger*** 16
beef and smoked pork patty, tomato aioli, arugula, aged sharp cheddar, wheelhouse fries
- Wheelhouse Double Stack Burger*** 12
two 4oz fairway patties, ace burger bun, house-made chips

ADD A TOPPING

sautéed mushrooms 2 | avocado 2 | bacon 2 | egg 1 | american, blue, cheddar, gouda, gruyère, goat 1.50

** 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.*

PRIVATE EVENTS

Wheelhouse is the pinnacle of private dining in the heart of downtown Grand Rapids, featuring three versatile event spaces – The Porch, Bar and Dining Room. At Wheelhouse, we take pride in your event and are committed to exceeding your expectations.

Tim Lopez, Marketing & Events Coordinator,
616.591.9841 or email tlopez@mhgi.net

wine selection

sparkling

	glass	bottle
Arte Latino Cava, ES	8	35
Jean Louis Cuvée, Brut Rosé, Bourgogne, FR	8	35

orange, white & rose

	glass	bottle
Union Sacré Gewurztraminer (skin fermented, orange) Santa Lucia Highlands, CA	11	50
Shady Lane Semi-Dry Riesling, Leelanau Peninsula, MI	10	45
Chateau de Jau 'Le Jaja de Jau' Sauvignon Blanc, Roussillon, FR	9	40
Yalumba 'Y Series', Viogner, Eden Valley, South Australia	9	40
Fossil Point, Chardonnay, Central Coast, CA	11	50
Poe Pinot Noir/Pinot Meunier Rosé, CA	12	55
Estreia Vinho Verde Branco, Portugal	9	40

reds

	glass	bottle
Domaine Marion Pral Gamay, Morgon, FR	10	45
Bernabekeva 'Camino de Navaherreros' Garnacha, Vinos de Madrid, ES	9	40
Chakras, Malbec, Mendoza, Argentina	9	40
Reyneke 'Vinehugger' Cabernet/Merlot, Western Cape, South Africa	11	50
901 Summit, Cabernet Sauvignon, Mendocino County, California	12	55

reserve bottles

sparkling, orange & white

		bottle
Aubry Brut Classique 1er Cru 'NV' Champagne, FR		85
Mousse Fils Special Club Le Fortes Terres Brut '12 Champagne, FR		165
BigLITTLE Wines 'Tire Swing Brut' Riesling, Gewurztraminer, Pinot Gris, Pinot Noir, NV' Leelanau, MI		45
Shady Lane Riesling 'Pomeranz' (skin fermented, orange) '16 Leelanau Peninsula, MI		50
Selbach-Oster Riesling Kabinet '15 Mosel, GR		50
Bott Frères Pinot Blanc '15 Alsace, FR		45
Forlorn Hope Verdelho '14, CA (skin fermented, orange)		45
Laffourcade Chenin Blanc '14 Savennieres, FR		55

Henry Natter Sauvignon Blanc '15/16 Sancerre, FR	60
Aberrant Cellars 'Philtrum' Pinot Noir Blanc '14 Willamette, OR	60
Uproot Grenache Blanc '13 Santa Ynez Valley, CA	60
Principia Mathematica Xarel-lo '16 Penedès, ES	45
Domaine de Hates Chardonnay '14 Chablis, FR	85
Scribe Winery Chardonnay, '15 Carneros, Sonoma, CA	65
Robertson Winery 'Constitution Road' Chardonnay '13 Robertson, South Africa	65

tried & true reds

	bottle
Volnay, Pinot Noir, '15 Francois Mikulski, FR	155
Dominique Mugneret Pinot Noir, '16 Vosne-Romanee, FR	110
Big Table Farm Pinot Noir '15 Eola-Amity Hills, OR	110
Aberrant Cellars 'Confero' Pinot Noir '15 Willamette, OR	60
Scribe Pinot Noir '16, Carneros, CA	80
Poe Pinot Noir 'Van der Kamp' '15 Sonoma, CA	80
Taken, Red Blend, '13 Calistoga, CA	75
La Spinetta Barbera '12/13 IT	70
Poderi Luigi Einaudi Nebiolo '13 Barolo, IT	125
Domaine Breyton Syrah '15 Croze-Hermitage, FR	60
Domaine de Saje Grenache blend '13/14 Chateauneuf du Pape, FR	80
Almaroja 'Pirita' Tempranillo blend '12, Arribes, ES	50
Field Recordings Cabernet Franc '15 Paso Robles, CA	45
Gundlach Bundschu Cabernet Sauvignon '14 Sonoma, CA	90
Wyncroft 'Shou' Cabernet Sauvignon '13 MI	75
Smith Madrone Cabernet Sauvignon '14 Spring Mountain, Napa Valley, CA	95

fun & funky reds

	bottle
Moric Blaufränkisch '14 Burgenland, AT	60
Forlorn Hope Alvarelhão '15 Sierra Foothills, CA	50
Clos Cibonne Tibouren '15/16 Côtes du Provence, FR	50
Frick Cinsaut '12 Dry Creek Valley, Sonoma, CA	60
La Bastide Blanche Mourvedre '15 Bandol, FR	60
Doniene Gorrondona Hondarribi Beltza '16 Bizkaiko, ES	50
Sangenis i Vaque 'Coranya' Grenache/Carignan '05 Priorat, ES	90