Appetizers

Lobster and Crab Dip – Lobster and Crab blended with spinach and artichoke. Served with blue wolf tortilla chip. **\$8.29**

Zesty Focaccia – Fresh baked bread served with pesto infused olive oil. **\$4,29**

Sweet Potato Fries — A group sized portion of fries and served with a chipotle dressing. **\$4.99**

Chips and Salsa — Our blue corn tortilla chips served with fire roasted salsa. **\$3.49**

Fried Calamari — Tender squid breaded and lightly seasoned. Served with Cajun dipping sauce. **\$9.49**

Hot Off the Grill

Add side salad to any grill item for \$1.99

New York Strip Steak – Marinated 9oz steak grilled to your liking and topped with garlic herb butter. Served with house cut fries, vegetable medley, and brioche dinner roll. **\$16.99**

Fresh Grilled Salmon – Fresh Atlantic salmon from the Bay of Fundy, marinated in lemon and herbs, and topped with pineapple mango salsa. Served with mash potatoes vegetable medley, and brioche dinner roll. **\$17.99**

Bourbon Tips – Steak tips grilled and caramelized in a whiskey BBQ sauce, served on a bed of Yukon gold mash potatoes. Served with vegetable medley and brioche dinner roll. \$14.99

Soups

Cup Soup Du Jour \$2.99 Cup Salmon Chowder \$3.49 Bowl Soup Du Jour \$4.99 Bowl Salmon Chowder \$5.49

Dessert

Croissant Bread Pudding – Made with dried cherries, golden raisins, and butter croissants. Topped with Chocolate chips and served with a bourbon vanilla sauce. **\$6.29**

Chocolate Michigan Apple Cake – Chocolate Cake with a hint of apples, topped with cream cheese frosting and berries. \$5,29

Ask your server about menu items that are cooked or served to raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Entrees

Add side salad to any entrée for \$1.99

Sweet Apple Chicken – Slow smoked and topped with Michigan cherry chutney. Served with mash potatoes, vegetable medley and dinner roll. **\$13.49**

Sun Dried Tomato and Spinach Stuffed Chicken – Tender chicken breast stuffed and breaded, served on a sun dried tomato cream sauce. Served with mash potatoes, vegetable medley, and dinner roll. \$14.99

Beer Baltered Fish N Chips – Wild caught cod pieces hand dipped in beer batter. Served with our hand cut fries, coleslaw, and house made tartar sauce. \$10.49

Pulled Pork Platter – Our delicious pulled pork and house made BBQ and fries, served with coleslaw and Texas toast. \$10.49

Bacon Wrapped Meatloaf – Two thick slices of our gourmet meatloaf wrapped in bacon and topped with our house BBQ sauce. Served with mash potatoes and vegetable medley. \$13.99

Pastas

Add side Salad to any pasta for \$1.99

Butternut Squash Ravioli – Sweet and savory ravioli with roasted apples in a curry cream sauce. Served with a brioche dinner roll \$12.99

Chicken Milono Posto – Linguini pasta tossed in a parmesan sun dried tomato and basil sauce, topped with grilled herb chicken and served with garlic Focaccia bread. \$ 11,99

Shrimo Pesto Posto – Our house made pesto tossed with parmesan, olive oil, pasta tomatoes, and mushroom. Served with garlic Focaccia bread. \$13.49

Sides

House cut Fries \$1.99

Vegetable Medley \$1.99

Mash Potatoes \$2.49

Sweet Potato Fries \$2.99

Side House Salad \$2.99

Kids Meals

(10 and under only)

Price includes small drink.

Pup Sliders – 2 Mini burgers with cheddar cheese and fries \$6.99

Chicken Dinner - Grilled chicken with vegetables. \$5.99

Grilled Cheese - Cheddar Cheese on Texas Toast with house cut fries. **\$5.99**



Hours of Operation

Sunday	9am to 8pm
Monday	11am to 8pm
Tuesday	11am to 8pm
Wednesday	11am to 8pm
Thursday	11am to 8pm
Friday	11am to 9pm
Saturday	9am to 9pm

NOW SERVING BRUNCH !!

UNTIL 2PM EVERY SATURDAY and SUNDAY

2333 Washtenaw Rd Ypsilanti, MI 48197

734-879-1507

BlueWolfGrill.com
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Sandwiches and Paninis

All sandwiches are served with a dill pickle and chips. Substitute home fries for \$1.00 or Sweet potato fries for \$2.

Chicken Salad Croissant - Smoked chicken mixed with dried cranberries and toasted almonds, fresh lettuce and tomato on a buttery croissant. \$8.29

Turkey Cheddor Melt - Roasted Turkey, thick cut bacon, sharp cheddar cheese, mayo, lettuce, onion, and tomato on Focaccia bread. \$8.29

Grilled Veggle - Grilled Portobello, zucchini, red onion, roasted red pepper, fresh mozzarella and spinach on Focaccia with hummus spread. \$9.29

Roasted Turkey and Bacon - Herb roasted turkey with bacon, pepper jack, and mayo. \$8,29

Corned Beef and Turkey Reuben - Corned beef and turkey, Swiss cheese, slaw, and Russian dressing grilled on rye bread. \$8.29

Smoked Whitefish Panini – Monterey jack cheese and smoked whitefish salad grilled on rye bread. \$9.99

Turkey Avocado Club – Smoked Turkey, avocado, lettuce, tomato, onion, bacon, Swiss cheese, and mayo. \$9.29

Chicken Pesto Mozzarella Panini - Grilled sliced chicken breast with fresh mozzarella and pesto on Focaccia. \$8.29

Classics

Served with house fries and a dill pickle. Substitute sweet potato fries for \$1.00.

Portobello Sondwich – balsamic marinated grilled Portobello cap with fresh mozzarella, baby spinach and tomato on Focaccia bread. \$8.99

Blackened Chicken Sandwich - Cajun blackened style chicken, lettuce, tomato, and blue wolf dressing. \$8.29

BBQ Pulled Pork— Smoked and slow roasted pork, pepper iack cheese, and apple slaw. \$8.29

Grilled Chicken Sondwich— Her marinated chicken breast topped with lettuce, tomato, onion, and mayo. \$7.49

Braised Beef and Swiss - Hand Sliced brisket topped with mushrooms, sautéed onions, and Swiss cheese. Served with our house made au ius. \$9.19

Four Cheese Grilled Cheese- Sharp Cheddar, pepper jack, Monterey jack, and Swiss cheese melted between two thick pieces of Texas toast. \$6.29

Fish Sandwich - Crispy Cod filets with house made tartar sauce lettuce, onion, tomato, and onion. \$8.99

Classics (continued)

Buffalo Chicken Sandwich - Breaded chicken breast coated in buffalo sauce, topped with lettuce, tomato, onion, and blue wolf dressing. \$9.69

Salads

All salads come with grilled chicken and dinner roll.

Caribbean Salad – Mixed greens with mandarin oranges, toasted almonds, dried cranberries, pineapple salsa and grilled chicken. Served with honey lime dressing.. \$9.49

Michigan Salad - Mixed greens with toasted walnuts, dried cherries, blue cheese, and grilled chicken. Served with raspberry vinaigrette. \$9.49

BLT Solod – Mixed Greens with our thick cut bacon, tomatoes. red onion, cheddar cheese, and topped with tender grilled chicken. Served with Ranch dressing. \$9.29

Strawberry and Feta Spinach Salad - Baby spinach leaves with strawberry slices, toasted almonds, crumbled feta cheese, and grilled chicken. Served with poppy seed dressing. \$10.29

Buffalo Chicken Salad - Buffalo chicken, diced tomatoes, blue cheese crumbles, and carrot strips. Served with blue cheese dressing. \$10.29

Apple Wolnut – Gala apples, toasted walnuts, and blue cheese crumbles. Served with Sweet Balsamic Vinaigrette. \$9.49

Salad Dressings

Blue Wolf Dressina Blue Cheese Ranch Light Italian Honey Lime Raspberry Sweet Balsamic Vinaigrette

** Blue Wolf is our signature dressing that has a creamy consistency and light herby zip. Dressings are made in house with fresh ingredients.

Angus Burgers

Served with house fries and a dill pickle. Substitute sweet potato fries for \$1.00.

Wolf Bacon Burger - Half pound Angus burger with cheddar cheese, thick cut bacon, lettuce, tomato, and onion, \$9.49

Cheese Burger - Half pound burger with cheddar cheese, lettuce, tomato, onion, and mayo. \$8.29

BBQ Bocon Burger—Pepper jack cheese, thick cut bacon, lettuce, tomato, and crispy onion rings topped with our house made BBQ. \$10.29

Jalopeño Chipotle Burger - Grilled angus burger topped with fresh jalapeños, thick cut bacon, cheddar cheese, lettuce, tomato, onion. and chipotle mayo. \$9.69

Wolf Sliders - Comes with 4 sliders, (2) Pulled Pork and (2) Chuck Burger. \$11.99

Gourmet Burgers

Braised Beef Burger - It's the most beef flavor you will ever get in one bite! Our tender braised beef stacked on our angus burger topped with mushroom and onion and covered in Swiss cheese. \$12,99

Reuben Burger - Slices of seared corned beef and coleslaw stacked on our burger and topped with Swiss cheese and Russian dressing. \$10.99

BBQ Pork Burger - Our house smoked pulled pork, fried onion rings, and homemade BBQ sauce topped with pepper jack cheese on our grilled Angus burger. \$11.99

Additional Toppinas

Sautéed Mushroom and Onion \$.49 Extra Cheese \$.49 Jalapeños \$.35 Avocado Slices \$.99 Thick Cut Bacon \$1.99

Cheese Options

Cheddar, Swiss, Monterey Jack, Pepper Jack, Blue Cheese Crumbles, and

Beverages

Soda \$2.29

Coke **Cherry Coke Diet Coke** Sprite

Barg's Root Beer

Pink Lemonade

Tazo Hot Tea \$2.29 **Coffee** \$2.29

Fresh Brewed Ice Tea \$2.29

Whole Milk \$2.49 BlackBerry Lemonade \$2.99

Orange Juice \$2.99

Apple Juice \$2.99