



FIERCE FOOD, FRESH FLAVORS

DINE IN AND CARRY OUT
FULL SERVICE CATERING

2333 WASHTENAW RD.

Blue Wolf Grill

2333 Washtenaw Ypsilanti, MI



= Vegetarian



= Blue Wolf Signature Item

Appetizers



Layered Bean Dip – Freshly made and served with blue wolf tortilla chips. **\$8**

Zesty Focaccia – Fresh baked bread served with pesto infused olive oil. **\$3**

Fried Wings – Breaded chicken wings, choose from BBQ or Spicy Garlic. **\$8**



Grilled Portobello Pizza – Pizza is hand tossed and grilled, then topped with tomato basil, fresh mozzarella, and Portobello mushroom. **\$7**

Lunch Specials

Lunch Specials only available 11am to 4pm. Monday through Friday. Side of Chips included.

Combo #1: Bowl of Soup AND ½ Sandwich OR ½ Salad **\$7**

Combo #2: ½ Sandwich AND ½ Salad **\$8**

Salads

Served with croissant.

Add Protein to your salad: Chicken \$2 Flank Steak \$6 Salmon \$6

Caribbean Salad – Mixed greens with mandarin oranges, toasted almonds, dried cranberries, and then topped with pineapple salsa. Served with honey lime dressing. **\$7**

Michigan Salad – Mixed greens with toasted walnuts, dried cranberries, and blue cheese. Served with raspberry vinaigrette. **\$8**



Asian Flair Salad – Romaine and mixed greens with toasted almonds, mandarin oranges, green onion, and fried rice noodles. Served with plum vinaigrette. **\$7**

Strawberry and Feta Spinach Salad – Baby spinach leaves with strawberry slices, toasted almonds, and crumbled feta cheese. Served with poppy seed dressing. **\$8**

Traditional Caesar – Romaine lettuce, house made croutons, parmesan cheese, and then topped with parmesan frico. Served with our Caesar dressing. **\$7**

House Salad – Mixed greens with cherry tomatoes, cucumbers, red onion, and croutons. Served with your choice of dressing. **\$6**

Dressings

Blue Wolf | Caesar | Ranch | Light Italian | Honey Lime | Poppy seed | Plum Vinaigrette | Raspberry Vinaigrette

Soups

Ask server about soup of the day.

Alpha Wolf Chili Cup \$4 Bowl \$5
Soup Du Jour Cup \$3 Bowl \$5

Sandwiches and Paninis

All sandwiches are served with a dill pickle and chips. Substitute house fries for \$1.00.

Chicken Salad – Smoked chicken mixed with dried cranberries and toasted almonds, fresh lettuce and tomato on a buttery croissant. \$8



Grilled Veggie – Grilled Portobello, zucchini, red onion, roasted red pepper, fresh mozzarella and spinach on Focaccia with hummus spread. \$8

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

Corned Beef and Turkey Rueben – Corned beef and turkey, Swiss cheese, slaw, and Russian dressing grilled on rye bread. \$8



Smoked Whitefish Panini – Monterey jack cheese and smoked whitefish salad grilled on rye bread. \$10

Chicken Pesto and Mozzarella Panini – Grilled sliced chicken breast with fresh mozzarella and pesto on Focaccia. \$8

Classics

Served with house fries and a dill pickle.

Wolf Bacon Burger – Half pound burger with cheddar cheese, thick cut bacon, lettuce, tomato, mayo, and onion. \$8

Blackened Chicken Sandwich – Cajun blackened style chicken, lettuce, tomato, and blue wolf dressing. \$7

BBQ Pulled Pork – Smoked and slow roasted BBQ pork, pepper jack cheese, and apple slaw. \$8



Braised Beef and Swiss – Hand sliced brisket topped with mushroom, sautéed onions, and Swiss cheese. Served with our house made Au jus. \$9

Wolf Sliders – Comes with 4 sliders, (2) Pulled Pork and (2) Chuck Burgers. \$10

Pasta

Served with your choice of soup or tossed salad, and a croissant.



Butternut Squash Ravioli – Sweet and savory ravioli with roasted apples in a light cream sauce with a hint of curry. \$13

Lobster Ravioli – Jumbo ravioli packed with real lobster meat in a sun dried tomato and cream sauce. \$16

Entrée

Served with your choice of soup or tossed salad, a side, and a croissant.

Apple Brined Chicken – Slow smoked and topped with Michigan cherry sauce. **\$13**

Flank Steak – Marinated in wine and herbs, grilled and then topped with hunters sauce and morel mushrooms. **\$16**

BBQ Ribs – Half rack of premium slow roasted ribs smoked and grilled with BBQ sauce. Add an additional half rack for \$8. **\$14**

Herb Chicken Breast - Marinated and seasoned chicken, grilled to perfection. **\$12**



Sun Dried Tomato and Spinach Stuffed Chicken – Tender chicken breast stuffed and breaded, served on a sun dried tomato cream sauce. **\$15**

Casian Ribeye – 10oz Ribeye steak flavored with Cajun and Asian spices, hand carved and grilled. **\$18**

Grilled Salmon – Salmon is marinated and grilled, then topped with pineapple mango salsa. **\$15**

Northern Whitefish – Sautéed Whitefish served with Michigan morel sauce. **\$16**

Sides

Add a side to any dish for \$2.

House Fries | Collard Greens | Vegetable Medley | Rice Pilaf | Parmesan Mashed Potatoes

Dessert

Whipped Chocolate Ganache with Berries - \$4

Croissant Bread Pudding with Vanilla Sauce - \$4

Chocolate Michigan Apple Cake with Calvados Sauce - \$5

Beverages and Kids Meals

Soda \$2 (free refills)

Coke | Diet Coke | Sprite | Mellow Yellow | Barqs |

Pink Lemonade \$2

Ice Tea \$2

Apple Juice \$3

Kids Meals \$5

Includes Entrée, a Side, and choice of beverage

Pup Sliders

Cheese Pizza

Chicken Tenders