



INDIVIDUAL LUNCH MENU

ENTRÉE [\(SELECT FOUR\)](#)

CHICKEN BIBB

GOURMET GREENS WITH ROMAINE LETTUCE TOPPED WITH DRIED CHERRIES, SPICED PECANS, AND DICED SEASONAL FRUIT, SERVED WITH A GRILLED CHICKEN BREAST AND RASPBERRY VINAIGRETTE

ENSLALADE ESTEFANI

MIXED GREENS TOPPED WITH RED APPLES, STRAWBERRIES, CASHEWS, AND PARMESAN, SERVED WITH A GRILLED BREAST OF CHICKEN AND RASPBERRY VINAIGRETTE

LAKE PERCH

FRESH MICHIGAN LAKE PERCH LIGHTLY COATED IN ISLAND BREADING AND DEEP FRIED TO A GOLDEN BROWN, SERVED WITH HOUSE MADE REMOULADE, POTATOES AND VEGETABLE

BANANA BAY CHICKEN

BONELESS CHICKEN BREAST DIPPED IN OUR HANDMADE MALIBU COCONUT BATTER AND DEEP FRIED, TOPPED WITH HONEY STUNG BANANAS SERVED WITH POTATOES AND VEGETABLE

CHICKEN PICCATA

SAUTÉED BREAST OF CHICKEN TOPPED WITH ARTICHOKES AND MUSHROOMS IN A LEMON CAPER SAUCE, SERVED WITH POTATOES AND VEGETABLE

MERMAID PASTA

PENNE PASTA TOPPED WITH ALFREDO AND TOMATO BASIL SAUCES, DUSTED WITH FRESH GRATED PARMESAN CHEESE

PARADISE BURGER [\(COOKED MEDIUM\)](#)

BLACK ANGUS GROUND ROUND TOPPED WITH BACON, PROVOLONE & CHEDDAR CHEESES GARNISHED WITH LETTUCE, TOMATO, MAUI ONIONS AND PICKLE, SERVE WITH WAVES FRIES

*ALL ENTREES SERVED WITH WAVES ROLLS AND HOUSE SALAD
(SALAD AND SANDWICH ENTRÉES SERVED WITH SOUP OF THE DAY)*

PRICE PER PERSON: \$17.50

PRICE DOES NOT INCLUDE 6% SALES TAX OR 20% SERVICE CHARGE



waveschillgrill.com
586.773.3840

UPDATED 01.20..22



INDIVIDUAL DINNER MENU

TIER 1

ENTRÉE (SELECT FOUR)

MERMAID PASTA

PENNE PASTA TOPPED WITH ALFREDO AND TOMATO BASIL SAUCES, DUSTED WITH FRESH GRATED PARMESAN CHEESE, SERVED WITH A GRILLED CHICKEN BREAST

LAKE PERCH

FRESH MICHIGAN LAKE PERCH LIGHTLY COATED IN ISLAND BREADING AND DEEP FRIED TO A GOLDEN BROWN, SERVED WITH HOUSE MADE REMOULADE, POTATOES AND VEGETABLE

FRIED TIGER SHRIMP

TIGER SHRIMP LIGHTLY COATED WITH ISLAND BREADING AND DEEP FRIED TO A GOLDEN BROWN, SERVED WITH POTATOES AND VEGETABLE

GRILLED PORK CHOPS

MARINATED PORK CHOPS PIT GRILLED, TOPPED WITH ZIP SAUCE AND GRILLED PINEAPPLE SLICE, SERVED WITH APPLE SAUCE, POTATOES, AND VEGETABLE

VOO-DOO CHICKEN

GRILLED BREAST OF CHICKEN, TOPPED WITH CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, GUAVA BBQ SAUCE AND SWISS CHEESE, SERVED WITH POTATOES AND VEGETABLE

ALL ENTREES SERVED WITH WAVES ROLLS AND HOUSE SALAD

PRICE PER PERSON: \$21.50

PRICE DOES NOT INCLUDE 6% SALES TAX OR 20% SERVICE CHARGE



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INDIVIDUAL DINNER MENU

TIER 2

ENTRÉE [\(SELECT FOUR\)](#)

TIERRA VERDE SALMON

CHAR GRILLED SALMON TOPPED WITH A SWEET HABANERO SAUCE
SERVED WITH POTATOES AND VEGETABLE

GROUPEL MORENGO

GRILLED GROUPEL TOPPED WITH ROMA TOMATOES, CAPERS, SCALLIONS, AND A
WHITE WINE AND HERB BUTTER SAUCE, SERVED WITH POTATOES AND VEGETABLE

NEW YORK STRIP [\(COOKED MEDIUM\)](#) – [ADD \\$5/PERSON](#)

14OZ CENTER-CUT AGED NEW YORK STRIP PIT GRILLED TOPPED WITH ZIP SAUCE
AND GARNISHED WITH ONION STRINGS, SERVED WITH POTATOES AND VEGETABLE

KEY WEST SHRIMP

SAUTÉED TIGER SHRIMP TOSSED WITH SPINACH, ROMA TOMATOES, SHALLOTS AND
A SPLASH OF KEY LIME JUICE, SERVED WITH POTATOES AND VEGETABLE

SEAFOOD ALFREDO

SAUTÉED SHRIMP TOSSED IN A RICH ALFREDO SAUCE,
SERVED OVER LINGUINI WITH SNOW CRAB LEGS

CHICKEN PICANTE

SAUTÉED BREAST OF CHICKEN TOPPED WITH ARTICHOKE AND MUSHROOMS IN A
LEMON CAPER SAUCE, SERVED WITH POTATOES AND VEGETABLE

COCONUT SHRIMP

TIGER SHRIMP DIPPED IN MALIBU RUM COCONUT BATTER, FRIED UNTIL GOLDEN
BROWN, SERVED WITH POTATOES AND VEGETABLE

ALL ENTREES SERVED WITH WAVES ROLLS AND HOUSE SALAD

PRICE PER PERSON: \$25.50

PRICE DOES NOT INCLUDE 6% SALES TAX OR 20% SERVICE CHARGE



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