

STARTERS

Charred Tomato & Bacon Goat Cheese Dip

Charred Grape Tomatoes and Applewood Smoked Bacon blended with Chèvre and Cream Cheese topped with shaved Pecorino Romano. Served with Tortilla Chips and our signature "Chicken Toast" - Italian Paesano bread grilled with Bouillon Butter and Chef's special spice blend!

10⁷⁵

V Chopped Guacamole Salad

Fresh Chopped Avocado, Onion and Tomato with Garlic and spices served alongside Grilled Flatbread, Tortilla Chips and Chef's Salsa. **GF Upon Request without Bread**

10⁷⁵

Brie Capri

Full Miniature wheel of Danish Brie topped with Kalamata Olive Tapenade and served with Herb-Grilled Paesano Bread and Chopped Pepperoni.

13

GF & DF Bacon Wrapped Asparagus

Bundles of Blanched Asparagus wrapped up with Applewood Bacon and dressed with Balsamic Aioli.

11

V Banh Mi Jackfruit Sliders

Pulled Jackfruit marinated in a Thai peanut sauce and served in mini-Bao Buns with a Ginger-Carrot-Jalapeño Slaw, Sweet Soy drizzle and a side of Mae Ploy Chili sauce for dipping/dressing.

11

DF Calamari Provençal

Rings and Tentacles of Wild Caught Squid sautéed in a Savory Tomato-Moscato pan sauce with Shallots, Fennel and marinated Kalamata Olives. Served with Herb-Grilled Ciabatta. **GF Upon Request without Bread**

13

SMALL PLATES

All Small Plates can be prepared Vegan upon request.

Madeira Mushroom Ménage À Trois

Crimini, Portabella and Shiitake Mushrooms sautéed with Rainwater Madeira, Shallots and Herb Butter on Boursin Thyme Crostini and finished with fresh Parsley.

7

Beet Capresé

Diced Beets, Fresh Mozzarella, Basil, Garlic, Lemon and toasted Sunflower Kernels on Boursin Thyme Crostini. Finished with Balsamic Reduction and shaved Pecorino Romano.

7

Feta Bruschetta

Split Grape Tomatoes, Feta, Fresh Basil and Garlic tossed in Olive Oil and set on Boursin Thyme Crostini. Finished with Sea Salt, Cracked Black Pepper, Balsamic Reduction and shaved Pecorino Romano.

7

DF Sunflower Risotto Cakes

Toasted Sunflower Kernels, Saffron Arborio Rice and fresh vegetable Mire Poix rolled in Panko Bread Crumbs and grilled. Finished with Roasted Garlic Aioli and fresh Parsley.

7

SANDWICHES

Served with a side of your choice, unless otherwise noted.

Cubano Sato

Our signature Pulled Pork stacked with Sliced Ham, Danish Havarti and a Pickled Cucumber-Onion-Dill Slaw with Roasted Garlic Aioli and Sharp Cider Mustard on Butter-Grilled Cuban-style bread.

"Every day above Earth is a good day." - Hemingway

11⁵⁰

The Brooklyn Dodger

Chef's take on an All-American classic: the fried bologna sandwich! Two thick slices of Fried Bologna stacked with American Cheese, Tomato, Lettuce, Pickled Dill-Cucumber-Onion Slaw, Clover Honey Mustard and Sharp Cider Mustard on a Toasted Kaiser Roll with a side of Kettle Chips. Plastic Lunchbox not included.

10

The Pit Boss - Smoked Chicken BBQ

House-Smoked Chicken Breast topped with Applewood Smoked Bacon, Fresh Sliced Green Apple, Gouda, BBQ Sauce and Roasted Garlic Aioli on Herb Grilled Sourdough. Careful - he's watching you...

11⁵⁰

The Crispy Mister

A French Classic re-imagined as a True Original - the best ham sandwich you've ever had! Bavarian Ham, Austrian Swiss and Whole-Grain German Mustard Aioli on Thick-Cut Sourdough, Butter-Grilled and topped with a ladle of Creamy Béchamel. Knife and Fork required. \$2 for Choice of Side. Add a Fried Egg for \$1.

10

7th Avenue Pastrami

House-Smoked Pastrami piled high on Grilled Marble Rye with Muenster, Chef's Signature Seasoned Pickled Red Onions and Clover-Honey Dijon Mustard. Honor your inner New Yorker and double the meat for \$4!

11

Vito Corleone

Capicola, Pepperoni, Banana Peppers, Roasted Red Peppers, Havarti Cheese, Balsamic Aioli, Herb Tomato Sauce and Moscato-Lemon-Basil Dressed Greens all stacked on Herb Grilled Paesano Bread. It's an offer you can't refuse.

17

Double Double Grilled Cheese

Muenster, Gouda, Mozzarella, and Boursin Cheeses with Cheddar Spread on Sourdough, Grilled to perfection with a Parmesan Crust. What could be better than more cheese? Add Bacon for \$2. Add Tomato for \$.50.

9²⁵

V Grilled Jackfruit Crunch-Wrap

Seasoned Jackfruit, Chopped Guacamole Salad, Vegan Chipotle Aioli, Red Onion and Crushed Tortilla Chips all wrapped up in a flour tortilla and grilled. Served with Tortilla Chips and Chef Salsa.

11

Pesto Turkey Mozzarella

Turkey Breast, Pesto, Roasted Garlic Aioli, Aged Mozzarella inside Herb Butter Grilled Sourdough. Add Tomato for \$.50.

10²⁵

Sides

Corn Tortilla Chips, Kettle Chips, Goldfish Crackers

2

DF SEZ Chicken Salad Sandwich

Chef Scotty's signature take on a classic! Roasted Chicken Breast chopped and tossed with Mayo, Whole-Grain Mustard, Diced Red Onion, Celery, Sherried Walnuts and Michigan Dried Cherries with Bibb Lettuce and Tomato on toasted Sourdough. **GF Upon Request as a Salad**

11

Deep Roasted Brussels Sprouts, Seasoned Yukon Gold Potatoes, Risotto Cakes, SEZ Green Salad, Quinoa Tabbouleh Salad

4

DF California Turkey Wrap

Diced Turkey Breast, Fresh Avocado, Grape Tomatoes, Applewood Smoked Bacon, Red Onion slivers and Bibb Lettuce tossed in a Sweet Poppy Seed Dressing nestled inside a Flour Tortilla. Served with Kettle Chips. **GF Upon Request as a Salad**

10²⁵

G Gluten-Free **D** Dairy-Free **V** Vegan **■** House Specialty

While many of our menu items can be prepared Gluten-Free, Dairy-Free or Vegan on request, please note that our kitchen is not a naturally Vegan or Gluten-Free environment. Be sure to specify to your server any dietary needs or preference as well as any food allergy concerns and we will take very possible precaution to ensure proper preparation. Thank you!

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



www.SpeakEZLounge.com

600 Monroe Ave NW, Grand Rapids, MI 49503
616-458-3125

ENTRÉES

Pancetta "Mac" & Cheese 16

A combination of Aged Mozzarella, Muenster, Swiss, Feta, Romano and Smoked Gouda with Pancetta Bacon, Shallots, Sugar Snap Peas, and Grape Tomatoes tossed with Béchamel and Cavatappi Pasta. Crowned with a Butter Pretzel Crust. Add Chicken for \$4 or Steak for \$6.

G F The Greenbrier 25

Seared Medallions of Fresh-Cut Beef Tenderloin with Brussels Sprouts, Bacon, Green Apple and Garlic-Wilted Spinach sautéed in a Balsamic Reduction. Served atop Seasoned Yukon Golds and finished with crumbled Gorgonzola. A legend in its own time.

Chef Supremo Pasta 17

Cavatappi Noodles, Onion, Mushroom, Green Pepper, Pepperoni and Capicola all sautéed with White Wine and tossed in Chef's Signature Garlic Herb Tomato Sauce. Topped with freshly grated Pecorino-Romano and served with a side of Parmesan Toast. **Vegan Version Available \$14**

V Forager's Stir-Fry 14⁵⁰

Crispy Diced Tofu sautéed in a Morel Mushroom-infused Oil with Mushroom Ménéage, Shallots, Sugar Snap Peas, Cauliflower, Baby Corn and Cashews all tossed with Chef's special blended Sesame-Sweet Soy Dressing.

D F Paella Romesco 22

Blue Chilean Mussels, Littleneck Clams, Diver Scallops and Shrimp with Fennel, Shallots and Fresh Tomatoes simmered in a White Wine-Tomato-Almond Romesco sauce with Saffron Arborio Rice. Served with Herb-Grilled Ciabatta, a masterpiece of seafood flavor! **GF Upon Request without Bread**

Sole with Champagne and Grapes 18

Floured and Pan-Seared Rock Sole Filet dressed with a Champagne Fresh Grape Burre Blanc. Served with Seasoned Yukon Golds and Blanched Asparagus.

Van Helsing Hash 16

Gooseneck Round Beef slow-cooked with Whole Roasted Garlic Cloves and Burgundy Wine, pulled and mixed with Seasoned Yukon Golds, Mushrooms, Shallots and Asparagus in a Bourguignon Garlic Cream Sauce. Served with Garlic Toast, not safe for Vampires.

G F & V Barcelona Risotto 14

Saffron Arborio Rice, Grape Tomatoes, Diced Avocado, Marinated Kalamata Olives, Wilted Spinach, Shallots and Garlic all simmered in a savory White Wine vegetable stock. Add Shaved Pecorino-Romano Cheese for \$1. Add Diced Turkey Breast for \$4.

SOUPS AND SALADS

Cream Soups 4 Cup 6 Bowl

Made to order with sautéed Shallots in a rich White Cream.

- Broccoli Cheese
- Madeira Mushroom
- Chopped Asparagus
- Herb Tomato Basil

G F & V Vegetable Soup 4 Cup 6 Bowl

Made to order with Seasonal Veggies in a savory Vegetable Stock.

D F BLT Salad 9⁵⁰

A classic, deconstructed. Applewood Smoked Bacon and Grape Tomatoes on a bed of Bibb Lettuce and Spinach with our Cucumber Ranch Dressing and a side of Herb-Grilled Sourdough. **GF Upon Request without Bread**

G F Hot Bacon Brussels Sprout Salad 11

Spinach, Red Onion, Sherried walnuts and Shaved Pecorino-Romano Cheese ready to be topped with a side of decadent Balsamic-Apple-Bacon-Brussels Sprout Sautéed.

G F Poppy Seed Cobb-Acado 14

Poppy Seed Grilled Chicken, Seasoned Sliced Avocado, Feta Cheese, Red Onion, Roasted Red Peppers and Grape Tomatoes with Moscato-Lemon-Basil dressed Greens.

V Quinoa Tabbouleh Salad 11

Red and White Quinoa Tossed with Red Onion, Chopped Tomatoes, Parsley and Lemon-Garlic-Olive Oil dressing, served on a bed of Heritage Mixed Greens with fresh sliced Cucumber and Grilled Flatbread.

G F Gorgonzola & Pear Salad 10

Spinach with Pears, Grape Tomatoes, Gorgonzola and Sherried walnuts, kissed with Moscato Lemon Basil Vinaigrette. Add Smoked Chicken Breast for \$4. Add Sliced Tenderloin Steak for \$6.

G F Raspberry Beet Salad 11

Chopped Beets, Avocado, Red Onion, Fresh Grapes, Fresh Mozzarella and Chopped Cashews with Mixed Greens all tossed in a Raspberry Vinaigrette. Add Smoked Chicken Breast for \$4.

G F House-Made Dressings

- V** Cucumber Ranch
- V** Moscato-Lemon-Basil Vinaigrette
- V** Balsamic Vinaigrette
- V** Raspberry Vinaigrette
- Sweet Poppyseed
- Clover-Honey Mustard

TEMPTATIONS

Poor Man's Caramel 10

A transcendent caramel that is house-made - served with Fresh Cut Apples, Pears, Cheddar Cheese and a Soft Pretzel Roll. Designed for sharing.

G F Vanilla Bean Coffee Crème Brûlée 6

Silken Buttercup Custard laced with warm Vanilla Beans and Coffee, caramelized with White Cane Sugar.

Carrot Cake 6

Chopped Carrot, Sherried Walnuts, Brown Sugar, Cream Cheese Icing.

V Apple Caramel Cake 6

Granny Smith Apples, Cinnamon, Caramel and Brown Sugar.

G F & D F Flour-less Chocolate Torte 6

Served with house-made Fresh Quad-Berry Sorbet.

Reservations accepted for Parties of 8 or more.
Catering available.
Age 21 and over only after 9:00 p.m.

The SpeakeZ Brunch
Served every Saturday and Sunday 10 a.m.-2 p.m.
Full Service Brunch Menu - Made with Pure Awesome