

# STARTERS

**Charred Tomato & Bacon Goat Cheese Dip** 11  
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!

**v Chopped Guacamole** 10<sup>75</sup>  
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*

**Smoked Chicken and Almond Paté** 12  
Smoked Chicken breast blended with Chicken Livers, Toasted Almonds and special blend of Spices. Served with Herb Paesano, Crostini and Green Apple slices.

**Blackberry Brie** 14  
Full Miniature wheel of Danish Brie topped with House-Made Blackberry Compote and served with Herb-grilled Paesano bread and Sliced Pears.

**v Banh Mi Jackfruit Sliders** 11  
Pulled Jackfruit tossed in a Thai Cashew-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.

**D F Calamari Provençal** 13  
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*

# SMALL PLATES

All Small Plates can be prepared Vegan upon request.

**Madeira Mushroom Ménage À Trois** 7  
Crimini, Portabella and Shiitake Mushrooms sautéed with Rainwater Madeira, Shallots and Herb Butter on Boursin Thyme Crostini and finished with fresh Parsley.

**Beet Capresé** 7  
Diced Beets, Fresh Mozzarella, Basil, Garlic, Lemon and toasted Sunflower Kernels on Boursin Thyme Crostini. Finished with Balsamic Reduction and shaved Pecorino Romano.

**Feta Bruschetta** 7  
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.

**D F Sunflower Risotto Cakes** 7  
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.

# SANDWICHES

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

**Cubano Sato** 11<sup>75</sup>  
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

**The Steakhouse** 14  
Garlic-stewed beef stacked with peppers and onions, sliced Daikon Radish, Havarti cheese and our steakhouse aioli on a toasted Hoagie roll. Served with a side of Kettle Chips.

**The Pit Boss - Smoked Chicken BBQ** 12  
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...

**The Crispy Mister** 10<sup>50</sup>  
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.

**7th Avenue Pastrami** 11  
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!

**Vito Corleone** 17  
Capicola, Pepperoni, Banana Peppers, Roasted Red Peppers, Havarti Cheese, Roasted Garlic 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.

**Double Double Grilled Cheese** 10<sup>25</sup>  
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.

**v Grilled Jackfruit Crunch-Wrap** 11<sup>50</sup>  
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.

**Pesto Turkey Mozzarella** 10<sup>50</sup>  
Turkey Breast, Pesto, Roasted Garlic Aioli, Aged Mozzarella inside Herb Butter Grilled Sourdough. Add Tomato for \$.50.

**Sides**  
Corn Tortilla Chips, Kettle Chips, Goldfish Crackers 2  
Deep Roasted Brussels Sprouts, Seasoned Yukon Gold Potatoes, Risotto Cakes, Small SEZ Salad, Quinoa Tabbouleh Salad 4

**D F SEZ Chicken Salad Sandwich** 11<sup>50</sup>  
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*

**D F California Turkey Wrap** 10<sup>50</sup>  
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*

**G F** Gluten-Free    **D F** 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.

## 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**

## Forager's Stir-Fry

14<sup>50</sup>

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

## SEZ Pad Thai

15

Chopped Jackfruit tossed in a rich Thai Cashew-Peanut sauce with Broccoli, Shallots and Moroccan spices on a bed of Saffron Cous Cous. Served with Grilled Flatbread. Substitute Chicken for Jackfruit – no charge.

## 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**

## 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.

## 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.

## Mussels de Empress

16

A full pound of Blue Chilean Mussels simmered with in a Garlic Butter White Wine sauce with Shallots and Gorgonzola. Served with Herb Grilled Bread. GF on request without bread.

# SOUPS AND SALADS

## Cream Soups

4 Cup 6 Bowl

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

Broccoli Cheese  
Madeira Mushroom  
Herb Tomato Basil

## Vegetable Soup

4 Cup 6 Bowl

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

## BLT Salad

9<sup>50</sup>

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**

## Hot Bacon Brussels Sprout Salad

11<sup>50</sup>

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.

## 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.

## Quinoa Tabbouleh Salad

11<sup>50</sup>

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.

## Gorgonzola & Pear Salad

10<sup>50</sup>

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.

## SEZ House Salad

6

Fresh Mixed Greens with Grape Tomato, Cucumber, Carrot, Red Onion, Daikon Radish and House Croutons. Choice of House-Made Dressing. Add Smoked Chicken or Diced Turkey \$4 Sliced Tenderloin Steak \$6

## Sesame Beet Salad

11

Chopped Beets, Avocado, Red Onion, Daikon Radish and Fresh Mozzarella all tossed in a Sesame Vinaigrette and topped with Toasted Sesame seeds. Add Smoked Chicken or Diced Turkey \$4. Add Sliced Tenderloin Steak \$6.

### GF House-Made Dressings

V Cucumber Ranch

V Moscato-Lemon-Basil Vinaigrette

V Balsamic Vinaigrette

V Sesame 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.

## 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.

## Apple Caramel Cake

6

Granny Smith Apples, Cinnamon, Caramel and Brown Sugar.

## 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