

# 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*

**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.

**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.

# SANDWICHES

All Served with Standard Side unless otherwise noted, \$2 for Premium Side.

**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

**D F California Turkey Wrap** 11<sup>00</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. *GF Upon Request as a Salad*

**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 SEZ Cheesesteak** 14  
Garlic-stewed Beef stacked with Grilled Peppers and Marinated Tabasco Onions with Cheddar Cheese Spread and Steakhouse Aioli on a Toasted Hoagie Roll.

**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.

**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, it does not come with a Side. Add a Fried Egg for \$1.

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

**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*

**Standard Sides** 2  
Kettle Chips, Corn Tortilla Chips, Goldfish Crackers

**Premium Sides** 4  
Roasted Brussels Sprouts, Seasoned Yukon Gold Potatoes, Small SEZ Salad, Pasta Salad

**G F** Gluten-Free

**D F** Dairy-Free

**v** Vegan

**■** House Specialty

## Dietary Preference and Allergy Notice

At SpeakEZ Lounge we are dedicated to making sure all our food is not only delicious but also safe for guests with dietary restrictions or allergies. All items on our menu noted as Vegan, Gluten or Dairy Free are made with base ingredients which naturally qualify as such. However, our kitchen is a shared space which contains many items which are not free of any of these allergens or ingredients and we cannot give an absolute guarantee that minor cross contact might not occur. **Please help us by informing your server of any preferences or allergies you may have especially if you follow a strict Vegan or Gluten-Free diet so that Chef and our kitchen staff may be sure to take extra precaution to ensure safe preparation of your meal.** Thank you!



www.SpeakEZLounge.com  
600 Monroe Ave NW, Grand Rapids, MI 49503  
616-458-3125

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.

# ENTRÉES

	<b>Pancetta "Mac" &amp; Cheese</b>	16		<b>Van Helsing Beef Hash</b>	17
	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.			Gooseneck Round Beef slow-cooked with Whole Roasted Garlic Cloves and Burgundy Wine, pulled and mixed with Seasoned Yukon Golds, Mushrooms, Shallots and Broccoli in a Bourguignon Garlic Cream Sauce. Served with Garlic Toast, not safe for Vampires.	
<b>GF</b>	<b>The Greenbrier</b>	26		<b>Barcelona Risotto</b>	14
	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.			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.	
<b>V</b>	<b>Forager's Stir-Fry</b>	15		<b>Mussels de Empress</b>	16
	Crispy Diced Tofu sautéed in a Morel Mushroom-infused Oil with Mushroom Ménage, Shallots, Sugar Snap Peas, Cauliflower, Baby Corn and Cashews all tossed with Chef's special blended Sesame-Sweet Soy Dressing.			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. <b>GF Upon Request without Bread</b> Add Pancetta for \$2.	
<b>DF</b>	<b>Paella Romesco</b>	22		<b>SEZ Pad Thai</b>	16
	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! <b>GF Upon Request without Bread</b>			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.	

# SOUPS AND SALADS

	<b>Cream Soups</b>	4 Cup	6 Bowl	<b>G F</b>	<b>Gorgonzola &amp; Pear Salad</b>	10 <sup>50</sup>
	Made to order with sautéed Shallots in a rich White Cream. Broccoli Cheese Madeira Mushroom Herb Tomato Basil				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.	
<b>GF &amp; V</b>	<b>Vegetable Soup</b>	4 Cup	6 Bowl	<b>V</b>	<b>SEZ House Salad</b>	6
	Made to order with Seasonal Veggies in a savory Vegetable Stock.				Fresh Mixed Greens with Grape Tomato, Cucumber, Carrot, Red Onion and House Croutons. Choice of House-Made Dressing. Add Smoked Chicken or Diced Turkey \$4. Sliced Tenderloin Steak \$6.	
<b>DF</b>	<b>BLT Salad</b>		10	<b>V</b>	<b>Mediterranean Pasta Salad</b>	11
	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. <b>GF Upon Request without Bread</b>				Saffron Couscous, Green and Red Peppers, Red Onion, Diced Tomato, all tossed in Garlic Vinaigrette served with Cucumber Slices and Grilled Flatbread. Add Pecorino Romano \$1. Smoked Chicken Breast \$4.	
<b>GF</b>	<b>Hot Bacon Brussels Sprout Salad</b>		11 <sup>50</sup>	<b>G F</b>	<b>Raspberry Beet Salad</b>	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. Add Smoked Chicken Breast \$4 Sliced Tenderloin Steak \$6.				Chopped Beets, Diced Avocado, Red Onion, Julienne Pears, Fresh Mozzarella and Chopped Cashews all tossed in Raspberry Vinaigrette on a bed of Mixed Greens. Add Smoked Chicken \$4.	
<b>GF</b>	<b>Poppy Seed Cobb-Acado</b>		14	<b>GF House-Made Dressings</b>		
	Poppy Seed Grilled Chicken, Seasoned Sliced Avocado, Feta Cheese, Red Onion, Roasted Red Peppers and Grape Tomatoes with Moscato-Lemon-Basil dressed Greens.			<b>V</b>	<b>Cucumber Ranch</b>	<b>V</b>
				<b>V</b>	<b>Moscato-Lemon-Basil Vinaigrette</b>	<b>Raspberry Vinaigrette</b>
				<b>V</b>	<b>Balsamic Vinaigrette</b>	<b>Sweet Poppyseed</b>
						<b>Clover-Honey Mustard</b>

# TEMPTATIONS

	<b>Poor Man's Caramel</b>	10	<b>V</b>	<b>Apple Caramel Cake</b>	6
	A transcendent caramel that is house-made - served with Fresh Cut Apples, Pears, Cheddar Cheese and a Soft Pretzel Roll. Designed for sharing.			Granny Smith Apples, Cinnamon, Caramel and Brown Sugar.	
<b>GF</b>	<b>Vanilla Bean Coffee Crème Brûlée</b>	6	<b>GF &amp; DF</b>	<b>Flour-less Chocolate Torte</b>	6
	Silken Buttercup Custard laced with warm Vanilla Beans and Coffee, caramelized with White Cane Sugar.			Served with house-made Fresh Quad-Berry Sorbet.	
	<b>Carrot Cake</b>	6			
	Chopped Carrot, Sherried Walnuts, Brown Sugar, Cream Cheese Icing.				

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