

STARTERS

Charred Tomato & Bacon Goat Cheese Dip 11⁵⁰

Charred Tomatoes and Applewood Smoked Bacon blended with Chèvre and Cream Cheese, topped with shaved Pecorino-Romano and served with "Chicken Toast" – Bouillon Butter Grilled Italian Paesano Bread. *Can be prepared Gluten-Free on request, sub Tortilla Chips for Bread.*

V Chopped Guacamole 10⁷⁵

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.

Roma Tomato Feta Bruschetta 9

Chopped Roma Tomatoes, Feta, Fresh Basil and Garlic tossed with Olive Oil and served on Herb-Grilled Baguette with Boursin spread. Topped with shaved Pecorino Romano and Balsamic Reduction.

Madeira Mushroom Bruschetta 9

Crimini and Portobella Mushrooms sautéed with Shallots, Rainwater Madeira and Herb Butter on Herb-Grilled Baguette with Boursin spread and fresh Parsley. *Can be prepared Vegan on request.*

V Red Risotto Cakes 10

A new version of an old SpeakEZ Favorite! Arborio Rice stewed in a rich Tomato-Vegetable stock, rolled with Panko and Grilled into crispy cakes. Topped with Chef's Happy Sauce and Olive Tapenade.

Smoked Salmon Dip 12

Wild-Caught Alaskan Salmon House-Smoked with Old Bay Seasoning and blended with Cream Cheese and a hint of Fresh Dill. Served with Bouillon Butter Grilled Baguette and Roasted Red Peppers.

Greek Chicken Paratha Rolls 12

A unique flavor fusion adventure! Roasted Chicken Thighs marinated in a special house blend of Greek spices and Olives with Muenster cheese rolled up in soft, delicious Paratha flatbread and Grilled. Served on greens and topped with Chef's Happy Sauce and Olive Tapenade.

SpeakEZ Spuds 10

Seasoned Yukon Gold Potatoes all dressed up with Roasted Garlic Aioli, Pancetta Bacon and special SEZ house blended cheese sauce with Fresh Scallions.

GF Gluten-Free

DF 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!

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

Pancetta "Mac" & Cheese 16

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

GF The Greenbrier 26

Searched 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.

Port Bleu Gnocchi 16

Potato Dumplings, Portobella Mushrooms and Shallots sautéed in a Gorgonzola Port Wine Cream Reduction topped with Fresh Parsley. Add Smoked Chicken Breast \$4. Sliced Tenderloin \$6.

V South Pacific Stir-Fry 16

Crispy Tofu, Shallots, Shiitake Mushroom, Sugar Snap Peas and Water Chestnuts all stir-fried in Chef's South Asian Red Chili sauce on top of Scallion-Jasmine Pilaf with Pickled Ginger. Vegan. Sub Chicken for Tofu \$2.

GF & V Tomato Basil Risotto 14

Tomato-Vegetable Arborio Rice sautéed in savory vegetable stock with Portobella Mushrooms, Roma Tomatoes and Fresh Basil. Add Pecorino Romano Cheese \$1. Smoked Chicken or Turkey Breast \$4.

GF Athenian Chicken Risotto 18

Tomato-Vegetable Arborio Rice sautéed with White Wine, Shallots, Pepperoncini and Spinach, tossed with Greek Olive marinated Chicken Thighs and Feta.

Garlic Cream Mussels 16

A full pound of Blue Chilean Mussels sautéed in a White Wine Garlic Cream Sauce with Shallots and Roasted Red Peppers. Served with Garlic Grilled Baguette. Add Pancetta \$2.

V SEZ Pad Thai 16⁵⁰

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.



SpeakEZLounge.com

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

SOUPS & SALADS

Cream Soups 5 Cup 7 Bowl

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

Broccoli Cheese
Madeira Mushroom
Herb Tomato Basil

GF & V Vegetable Soup 5 Cup 7 Bowl

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

V SEZ House Salad 7

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

D F BLT Salad 10⁵⁰

A classic, deconstructed. Applewood Smoked Bacon and Diced Roma 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.*

GF Hot Bacon Brussels Sprout Salad 11⁵⁰

Spinach, Red Onion, Sherried walnuts and Shaved Pecorino-Romano Cheese ready to be topped with a side of decadent Balsamic-Apple-Bacon-Brussels Sprout. Add Smoked Chicken Breast \$4. Sliced Tenderloin Steak \$6.

GF Poppy Seed Cobb-Acado 14

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

GF Gorgonzola & Pear Salad 11

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

V Mediterranean Pasta Salad 10⁵⁰

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.

GF House-Made Dressings

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

TEMPTATIONS

Poor Man's Caramel-In-A-Can 10

Designed for sharing, this classic indulgence is a full 14oz can of House-made Caramel served with Fresh Apples and Pears, Cheddar Cheese Spread and Toasted Pretzel Roll.

GF & D F Flour-less Chocolate Torte 6

Served with house-made Fresh Quad-berry Sauce.

GF Mocha Crème Brûlée 6

Classic House Made Custard infused with Cocoa and Vanilla, topped with Caramelized Cane Sugar.

V Chai Spice Cake 6

Cinnamon and Spices baked into soft cake with classic White Icing.

SANDWICHES

All Served with Standard Side Choice unless otherwise noted.
\$2 for Premium Side. \$3 for Cup of Soup.

Cubano Sato 11⁷⁵

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 Crispy Mister 10⁵⁰

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.

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...

Pesto Turkey Mozzarella 10⁷⁵

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

Blackberry Turkey Panini 11⁵⁰

Sliced Turkey Breast and Havarti cheese with House Blackberry Compote, Red Onion and Mayo on Bouillon-Grilled Golden Panini bread.

D F California Turkey Wrap 11⁷⁵

Diced Turkey Breast, Fresh Avocado, Roma 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 SEZ Cheesesteak 14

House Roasted and Sliced Beef stacked with Grilled Red Onion and Green Pepper along with Tabasco-Marinaded Onions, Cheddar Spread and Steakhouse Aioli on a Toasted Hoagie Roll.

Double Double Grilled Cheese 11

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 11⁵⁰

Seasoned Jackfruit, Chopped Guacamole, 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.

Standard Sides \$2

Kettle Chips, Goldfish Crackers, Corn Tortilla Chips

Premium Sides \$4

Small SEZ Salad, Mediterranean Pasta Salad, Roasted Brussels Sprouts, Seasoned Yukon Gold Potatoes (Make them SpeakEZ Spuds for \$2!)

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: 10am-2pm
Full Service Brunch Menu