

AMERICAN GRILL

7888 E. GRAND RIVER AVE. | PORTLAND, MI 48875 517.647.4989 | WAGONWHEELBOWL.COM

APPETIZERS

HOT PEPPER CHEESE BALLS MOZZARELLA CHEESE STICKS BEER BATTERED ONION RINGS	7.50 5.95 4.75	FRENCH FRIES Brine soaked and served golden brown. CHIPS & SALSA Our homemade chips with Chopper's fresh salsa.	3.95 6.95
Served with cajun ranch. JUMBO BREADED BUTTON MUSHROOMS Served with cajun ranch. QUESO BEEF FUNDIDO	7.95 8.95	BREADED CHICKEN TENDERS SAMPLER PLATTER Small \$9.99, Large \$18.99 Mozzarella cheese sticks, boneless wings and	8.95
Served with chips. PICKLE FRIES SWEET POTATO FRIES	7.95 4.95	hot pepper cheese balls. Sorry, no substitutions. BOWL OF SOUP LOADED BEER CHEESE SOUP	4.50 4.99
HOMEMADE BREADSTICKS Full order \$7.95. With cheese \$10.95, Half order \$4.95. With cheese \$7.95.	7.95	POPEYE STYLE FLAT BREAD Smoky flatbread topped with our spinach dip, mozzarella, baby tomatoes, chopped bacon, and feta.	10.95
SMOKED CHICKEN WINGS - 6 House smoked and fried wings. 12 for \$23.00, 24 for \$45.00. Add your favorite sauce for only 50¢: Zesty Garlic Parmesan, BBQ, Teriyaki,	12.00	JALAPEÑO POPPER FLAT BREAD Creamy jalapeño popper sauce, house cheese blend, and crispy bacon with sweet chili drizzle.	10.95
Buffalo or Spicy Asian. BONELESS WINGS Add your favorite sauce for only 50¢:	9.95	BBQ PORK MAC ATTACK FLATBREAD House smoked pork, white cheddar mac & cheese, Chipotle Lime BBQ drizzle, crispy jalapeños.	13.95
Zesty Garlic Parmesan, BBQ, Teriyaki, Buffalo or Spicy A SPINACH AND ARTICHOKE DIP Our own recipe! Served with homemade chips.	Asian. 7.99	PHILLY CHEESESTEAK FLATBREAD Shaved sirloin steak, green and red peppers, onion, beer cheese drizzle, on a garlic buttered flatbread.	10.95

TOSSED GREENS

bacon, hard cooked egg, Danish bleu cheese crumbles, and

avocado. Served with blue cheese dressing on the side.

GRILLED CHICKEN CAESAR SALAD Our classic Caesar topped with grilled chicken.	12.00	GRILLED CHICKEN SALAD With tomatoes, cucumbers, eggs, croutons, bacon,	12.00
TACO SALAD Bed of shredded lettuce, cheddar cheese, seasone meat, topped with tomatoes, black olives and sur		feta and shredded cheese. ALL YOU CAN EAT SALAD BAR	9.99
by our homemade tortilla chips. Sub Chicken for s FUJI APPLE SALAD	\$1.00 12.00	CHEF SALAD With tomatoes, cucumbers, eggs, croutons, bacon, feta and shredded cheese.	10.00
Chicken, romaine lettuce, vine ripened tomatoes, red onion, pecans, Danish bleu cheese crumbles and apple slices, served with Fuji apple vinaigrette.		BONELESS WING SALAD With tomatoes, cucumbers, eggs, croutons, bacon, feta and shredded cheese. Any flavor sauce for your wings 50¢	
COBB SALAD Romaine topped with slow roasted chicken, toma	12.00 to, diced	ONE TRIP TO THE SALAD BAR	4.99

With a purchase of a burger or sandwich.

HAMBURGERS

All hamburgers are hand-pattied 1/2 lb. USDA
choice ground chuck beef. Never frozen!
Everything = Ketchup, Mustard, Pickle and Onion
Deluxe= Lettuce, Tomato and Mayo (add 50¢)
Add a trip to the salad bar for \$4.99.

All are served with fries, substitute sweet potato fries or onion rings for an additional \$ 1.00. All burgers are cooked to medium-well. Make it a double for an additional \$5.00.

HAMBURGER Voted #1 in Portland!	10.50
CHEESEBURGER Our #1 topped with American cheese.	10.75
MUSHROOM BURGER Sautéed mushrooms, Swiss cheese and mayo.	10.95

Topped with Cheddar cheese, Sweet Baby Ray's BBQ, crispy bacon and a beer battered onion ring.

WAGON WHEEL SPECIAL A favorite for over 50 years! A 1/2 lb. burger toppe grilled ham and American cheese.	11.50 ed with
OLIVE BURGER Topped with green olives and mayo.	11.00
HERMIE BURGER Topped with bacon and American cheese.	11.50
JALAPEÑO POPPER BURGER Topped with japlapeño popper filling, smoked Gouda and bacon.	11.50
FAJITA BURGER Topped with pepper jack cheese, fajita seasoned onions and peppers, along with bacon and chipotle	11.50 e mayo.
PIZZA BURGER Another 50 year favorite! Topped with mozzarella cheese and our famous pizza sauce. Add pizza toppings for 75¢ each.	11.00
QUESO CRUNCH BURGER Topped with homemade queso, crispy bacon and	11.50

BASKETS

WESTERN BBO

All baskets come with French fries and cole slaw.

jalapeño crisps.

11.50

Add sweet potato fries or onion rings for \$1.00 extra. Add a trip to the salad bar for \$4.99. Additional Sauce 50¢

BEER BATTERED COD	14.95	BONELESS WINGS	12.95
LAKE PERCH	16.00	CHICKEN STRIPS	11.95
BEER BATTERED SHRIMP	15.50	SMOKED WINGS	16.95

SOUTH OF THE BORDER

CHICKEN QUESADILLA 11.50

Grilled flour tortilla filled with fajita chicken, grilled onions, green peppers, tomatoes and our own cheese blend

Make it a meal! Add beans and rice for \$1.59 more.

BEEF TACOS	11.00

BAJA SHRIMP TACOS 13.00

Fried Jumbo Shrimp on soft shells with lettuce, garlic lime aioli, tomato, and feta.

SANTA FE SMOKED PORK NACHOS 14.95

House made corn chips topped with colby, smoked pork, queso dip, crispy jalapeños, lettuce, tomato, and drizzled with BBO.

PULLED PORK TACOS WITH PINEAPPLE SALSA 12.50

Smoked pork topped with BBQ sauce, feta cheese and pineapple salsa.

WET BURRITO 13.95

Beef and bean served with a side of refried beans and Spanish rice. Topped with lettuce, tomato and black olives.

ALL BEEF BURRITO 14.95

Topped with lettuce, tomato and black olives.

NACHOS DELUXE 13.95

Our homemade chips topped with homemade taco meat, melted cheese blend, lettuce, tomatoes, and black olives.

Add Guacamole \$1.00, Sour Cream .50¢

SANDWICHES

All are served with fries, substitute sweet potato fries or onion rings for an additional \$ 1.00. Add a trip to the salad bar for \$4.99

BLT 11.00

Texas Toast topped with crispy bacon, fresh lettuce, ripe tomato and mayo.

CHOPPER CHICKEN CLUB 11.50

5 oz. House marinated chicken breast with mozzarella cheese, bacon, lettuce, tomato and mayo.

COD SANDWICH 11.50

Breaded cod on brioche bun with homemade tartar sauce and lettuce

CALIFORNIA REUBEN ON RYE 12.00

Smoked turkey breast, Swiss cheese, American cheese, coleslaw on grilled marble rye.

REDNECK REUBEN 13.00

Our smoked pulled pork topped with BBQ, cole slaw, pickles, and served on Texas toast.

CRISPY CHICKEN WRAP 11.50

Crispy chicken, shredded lettuce, diced tomatoes, melted cheese with homemade creamy ranch, bacon and crunchy tortilla strips.

TRIPLE CLUB 13.00

Our house smoked turkey breast, honey ham, and crispy bacon, topped with American and Swiss cheese, lettuce, mayo, tomatoes, and served on Texas toast. GROWN UP GRILLED CHEESE 12.00

Focaccia topped with crispy colby, American and smoked Gouda. **Add bacon or ham for \$2.50**

CUBAN 13.50

Smoked Pork, sliced ham, Swiss Cheese, mustard and house made sweet and spicy pickles, served on focaccia.

CRISPY CHICKEN SANDWICH 11.50

Crispy chicken breast, mayo, spicy pickles, shredded lettuce.

CRISPY CHICKEN & WAFFLES 15.00

Jalapeno popper filling, toasted pecans, crispy bacon bits, house cheese blend, finished with hot honey drizzle. Served with sweet potato fries.

BEVERAGES





25.00









DAILY SPECIALS

Monday begins at 4pm

CHICKEN FAJITAS 13.00 STEAK FAJITAS 14.00

Steak & Chicken Combo \$15.00

Tuesday begins at 4pm SMOKED PORK LOIN 11.95

Served with garlic mashed potatoes, bourbon sauce and coleslaw.

Wednesday Wing Night begins at 11am 12 WINGS 15.00 Wednesday begins at 11am RIB BASKET 16.95

Ribs from our smoker, French fries, and cole slaw.

Thursday begins at 11am GRINDERS 12.50

Your choice of: Turkey Bacon Ranch, Ham and Cheese, Steak Onion and Mushroom, Grilled Chicken, BBQ Chicken, or Pizza.

Friday begins at 4pm 4 16 0Z. RIBEYE

Served with tossed salad, vegetables and choice of potato.

Saturday begins at 4pm FULL POUND PRIME RIB 26.00

Cooked to perfection. Served with tossed salad, vegetables and choice of potato. Limited quantities

Sunday begins at 11am ends 8pm ROAST BEEF 13.95

Our Slow Roasted top round, served with garlic mashed potatoes, gravy, corn, cole slaw and breadsticks.

DINNERS

Dinners include tossed salad and choice of potato (French fries, garlic mashed, baked (add sour cream .50¢)) or rice.

TERIYAKI CHICKEN

6.00

Two grilled chicken breasts, drizzled with our teriyaki sauce, topped with pineapple salsa and served on cilantro lime rice.

CHICKEN ALFREDO

16.00

Penne pasta in a rich garlic and cream sauce topped with our marinated chicken and Parmesan. Includes salad bar, does not include choice of potato.

SMOKED BABY BACK RIBS

26.00

Full rack, served with BBQ, includes tossed salad, choice of potato and vegetable of the day.

SMOKED HALF RACK

19.00

Includes tossed salad, choice of potato and vegetable of the day.

Steaks

≠ 16 OZ. RIBEYE

26.00

Our signature steak! USDA Choice.

8 07 TOP SIRLOIN

18.00

STEAK TEMPERATURES

Rare: Cool red center

Medium Rare: Slightly warm red center

Medium: Pink warm center with a touch of red Medium Well: Warm brown with slight pink center

Well: Hot brown center, no pink

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

SPECIALTY PIZZA 16" 22.95 • 12" 17.50

CHICKEN CLUB

White sauce, chicken breast, bacon and mozzarella.

DELUXE

Ham, pepperoni, onion, green pepper, mushrooms and mozzarella.

PORKY PIG LOVERS

Ham, bacon, sausage, pepperoni and mozzarella.

PESTO CHICKEN

Pesto over a fresh baked crust, topped with mesquite lime chicken, red onion, diced tomatoes, bacon, mozzarella and feta.

BBQ CHICKEN

Sweet Baby Ray's BBQ sauce, roasted chicken, red onions, and mozzarella.

TACO PIZZA

Chipotle tomato sauce, seasoned beef, diced peppers, onion, topped with cheese blend, tortilla strips, lettuce, tomato and garlic lime aioli.

SPINACH DIP PIZZA

Topped with our spinach dip, mozzarella, baby tomatoes, chopped bacon, and feta.

PIZZA MADE TO ORDER

	12"	16"	PERSONAL PIZZA (3 ITEMS)	8.00
CHEESE	12.95	14.95	HOMEMADE CALZONES (3 ITEMS)	9.75
ADDITIONAL TOPPINGS	1.25	1.50	CHICKEN CLUB CALZONE	10.75
			White sauce, chicken breast, bacon and mozzarella.	

Toppings: Bacon, Ground Beef, Ham, Pepperoni, Sausage, Green Pepper, Onion, Jalapeños, Mushrooms, Black Olives, Green Olives, Tomatoes, Pineapple, Double Cheese, Feta, Chicken and Banana Peppers

DESSERT

CHOCOLATE EXPLOSION

4.99

Chocolate lava cake served warm with ice cream, hot fudge and whipped cream.

Cookie Monster

4.25

Two of our in-house baked chocolate chip cookies topped with ice cream, hot fudge and whipped cream.

A SHORT HISTORY ABOUT WAGON WHEEL

In 1947, the Wagon Wheel was built on Old 16, just east of its present location on the opposite side of the road. It was originally built as a party store by a man named Lee Hurley. In 1959, it was purchased by Ron and Dorothy Lenneman. Ron also owned the land across the road. In 1962, that land was purchased by Dick Oakes and Al Vroman, who built a bowling alley called Ever Green Lanes. After a couple of years in business, Ron purchased the bowling alley from them and moved the Wagon Wheel to its present location combining both businesses into one.

In March 1973, Herm and Ken Schrauben purchased the business from Ron and Dorothy. The brothers were known for the antics and personalities. After 11 years, Herm purchased Ken's share of the business. All of Herm's kids worked in the business. Chopper, the youngest of the bunch started working there as soon as he was old enough to stand on beer cases behind the bowling alley counter and collect money.

In June of 1997, Chopper and his wife Jonda purchased the business from his father. In 2000, they decided that if they wanted to be in business and remain a part of the community, they needed to remodel and bring the facility up-to-date.

In the Winter of 2014, Chopper and Jonda decided that the facility needed a facelift once again. After careful consideration and bouncing ideas around, they finalized plans on what you see now. A new bar, a wood-fired pizza oven on the patio, and all new fixtures. In the Spring of 2015, a tornado ripped through portions of Portland. With the help of residents and area churches, they were able to utilize some of the remnants of buildings from the area.

The cobblestone wood behind the bar is all gathered from the Portland Congegational Church, the Portland Baptist Church, and the Portland United Methodist Church. All the wood is from the truss structures and is no less than 100 years old. They also incoporated some of the bricks in the interior.

The barnwood siding is from Wes and Brenda David's barn, and the galvanized metal is salvaged from one of the old Builder's Lumber buildings. The work was all done with the help of Portland's finest contractors, and all equipment was manufactured in Michigan.

