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7888 E. GRAND RIVER AVE. | PORTLAND, MI 48875  
517.647.4989 | [WAGONWHEELBOWL.COM](http://WAGONWHEELBOWL.COM)

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## APPETIZERS

<b>CHEESE CURDS</b>	9.00	<b>CHIPS &amp; SALSA</b>	6.95
<b>LOADED POTATO BALLS</b>	8.95	<b>SMOKED CHICKEN WINGS - 6</b>	9.00
<b>HOT PEPPER CHEESE BALLS</b>	8.50	House smoked and fried wings.	
<b>MOZZARELLA CHEESE STICKS</b>	7.50	<b>12 for \$18.00, 24 for \$34.00. Add your favorite sauce</b>	
<b>CRAB RANGOON NACHOS</b>	13.00	<b>for only 50¢:</b> Zesty Garlic Parmesan, BBQ, Honey Garlic, Teriyaki,	
<b>BEER BATTERED ONION RINGS</b>	5.95	Buffalo or Spicy Asian.	
Served with cajun ranch.		<b>BONELESS WINGS</b>	10.50
<b>FRENCH FRIES</b>	4.95	<b>Add your favorite sauce for only 50¢:</b>	
Brine soaked and served golden brown.		Zesty Garlic Parmesan, BBQ, Honey Garlic, Teriyaki, Buffalo or	
<b>SWEET POTATO FRIES</b>	5.95	Spicy Asian.	
<b>PICKLE FRIES</b>	9.25	<b>SPINACH AND ARTICHOKE DIP</b>	8.95
<b>PORTABELLA FRIES</b>	9.95	Our own recipe! Served with homemade chips.	
Served with cajun ranch.		<b>BREADED CHICKEN TENDERS</b>	9.00
<b>HOMEMADE BREADSTICKS</b>	7.95	<b>SAMPLER PLATTER</b>	
Full order \$7.95. With cheese \$10.95.		<b>Small \$11.00, Large \$19.99</b>	
Half order \$4.95. With cheese \$7.95.		Mozzarella cheese sticks, boneless wings and	
<b>QUESO DIP</b>	8.95	hot pepper cheese balls. <b>Sorry, no substitutions.</b>	
Served with chips.		<b>BOWL OF SOUP</b>	4.99
		<b>WISCONSIN BEER CHEESE SOUP</b>	4.99
		<b>HOMEMADE TOMATO BISQUE SOUP</b>	4.99

## TOSSED GREENS

<b>GRILLED CHICKEN CAESAR SALAD</b>	14.50	<b>GRILLED CHICKEN SALAD</b>	15.00
Our classic Caesar topped with grilled chicken.		With tomatoes, cucumbers, eggs, croutons, bacon,	
<b>TACO SALAD</b>	14.00	feta and shredded cheese. Sub Boneless Wings.	
Bed of shredded lettuce, cheddar cheese, seasoned taco		<b>ALL YOU CAN EAT SALAD BAR</b>	12.00
meat, topped with tomatoes, black olives and surrounded		<b>CHEF SALAD</b>	14.00
by our homemade tortilla chips. Sub Chicken for \$1.00		With tomatoes, cucumbers, eggs, croutons, bacon,	
<b>FUJI APPLE SALAD</b>	15.00	feta and shredded cheese.	
Chicken, romaine lettuce, vine ripened tomatoes,		<b>ONE TRIP TO THE SALAD BAR</b>	5.99
red onion, pecans, Danish bleu cheese crumbles and		With a purchase of a burger or sandwich.	
apple slices, served with Fuji apple vinaigrette.			
<b>COBB SALAD</b>	15.00		
Romaine topped with slow roasted chicken, tomato, diced			
bacon, hard cooked egg, Danish bleu cheese crumbles, and			
avocado. Served with blue cheese dressing on the side.			

## BASKETS

All baskets come with French fries and cole slaw.

Add sweet potato fries or onion rings for \$2.00 extra. Add a trip to the salad bar for \$5.99. Additional Sauce 50¢

<b>BEER BATTERED COD</b>	17.00	<b>BONELESS WINGS</b>	14.00
<b>LAKE PERCH</b>	18.50	<b>CHICKEN STRIPS</b>	14.00
<b>BEER BATTERED SHRIMP</b>	17.00	<b>SMOKED WINGS</b>	14.50

Be sure to ask about our daily specials!



# 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 \$5.99.

All are served with fries, substitute sweet potato fries or onion rings for an additional \$ 2.00. All burgers are cooked to medium-well. Make it a double for an additional \$5.00.

## HAMBURGER 13.00

Voted #1 in Portland!

## CHEESEBURGER 14.00

Our #1 topped with American cheese.

## MUSHROOM BURGER 14.50

Sautéed mushrooms, Swiss cheese and mayo.

## WESTERN BBQ 14.50

Topped with Cheddar cheese, Sweet Baby Ray's BBQ, crispy bacon and a beer battered onion ring.  
Add Pork for \$2.50.

## WAGON WHEEL SPECIAL 15.00

A favorite for over 50 years! A 1/2 lb. burger topped with grilled ham and American cheese.

## OLIVE BURGER 14.50

Topped with green olives and mayo.

## HERMIE BURGER 15.00

Topped with bacon and American cheese.

## JALAPEÑO POPPER BURGER 14.50

Topped with jalapeño popper filling, smoked gouda and bacon. Served with sweet chili sauce.

## FAJITA BURGER 15.00

Topped with pepper jack cheese, fajita seasoned onions and peppers, along with bacon and chipotle mayo.

## PIZZA BURGER 14.50

Another 50 year favorite! Topped with mozzarella cheese and our famous pizza sauce.

Add pizza toppings for 75¢ each.

## QUESO CRUNCH BURGER 15.00

Topped with homemade queso, crispy bacon and jalapeño crisps.

# SANDWICHES

All are served with fries, substitute sweet potato fries or onion rings for an additional \$ 2.00.  
Add a trip to the salad bar for \$5.99

## BLT 14.00

Sour Dough topped with crispy bacon, fresh lettuce, ripe tomato and mayo. Add guac \$1.00.

## CHOPPER CHICKEN CLUB 15.00

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

## CALIFORNIA REUBEN ON RYE 14.00

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

## REDNECK REUBEN 14.00

Our smoked pulled pork topped with BBQ, cole slaw, pickles, and served on sour dough.

## CRISPY CHICKEN WRAP 14.00

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

## TRIPLE CLUB 16.00

Our house smoked turkey breast, honey ham, and crispy bacon, topped with american and swiss cheese, lettuce, mayo, tomatoes, and served on sour dough.

## CUBAN 15.00

Smoked Pork, sliced ham, swiss cheese, mustard and house made sweet and spicy pickles, served on sour dough.

## GRILLED TURKEY PESTO CLUB 14.00

Grilled turkey breast, bacon, mozzarella cheese, tomato, and pesto, served on sour dough.



## SOUTH OF THE BORDER

Make it a meal! Add cowboy corn and spanish rice for \$1.99.

### CHICKEN QUESADILLA 14.00

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

### BAJA SHRIMP TACOS 14.50

Fried Jumbo Shrimp on soft shells with lettuce, garlic lime aioli, tomato, and feta. Sub perch \$2.00.

### SANTA FE SMOKED PORK NACHOS 16.50

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

### PULLED PORK TACOS WITH PINEAPPLE SALSA 14.50

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

### WET BURRITO 15.50

Beef and bean served with a side of cowboy corn and spanish rice. Topped with lettuce, tomato and black olives.

### ALL BEEF BURRITO 17.50

Topped with lettuce, tomato and black olives.

### NACHOS DELUXE 15.50

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

Add Guacamole \$1.00, Sour Cream .50¢

## DAILY SPECIALS

### Monday begins at 4pm

#### CHICKEN FAJITAS 15.00

#### STEAK FAJITAS 16.00

Steak & Chicken Combo \$16.00

### Tuesday begins at 4pm

#### PIZZA FOR TWO 25.00

Woodfire pizza and 2 trips to the salad bar

#### MAC N CHEESE 15.00

Served with crispy chicken plain or buffalo style, or with BBQ pork and Jalapeno crisps.

### Wednesday Wing Night begins at 11am

#### 12 WINGS 15.00

Add a sauce.

### Wednesday begins at 11am

#### RIB BASKET 17.00

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

### Thursday begins at 11am

#### GRINDERS 15.00

Your choice of: Turkey Bacon Ranch, Ham and Cheese, Steak Onion and Mushroom, BBQ Chicken, or Pizza. Includes lettuce, mayo, & tomato (except pizza grinders).

### Friday begins at 4pm

#### ★ 16 OZ. RIBEYE 26.00

Served with tossed salad, vegetables and choice of potato.

### Saturday begins at 4pm

#### ★ FULL POUND PRIME RIB 28.00

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

### Sunday begins at 11am ends 8pm

#### ROAST BEEF 15.00

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

## BEVERAGES

WE PROUDLY SERVE COKE PRODUCTS



## DINNERS

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

**TERIYAKI CHICKEN** 18.00  
Two grilled chicken breasts, drizzled with our teriyaki sauce, topped with pineapple salsa and served on cilantro lime rice.

**CHICKEN ALFREDO** 18.00  
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. Make it pesto \$1.00.

**SMOKED BABY BACK RIBS** FULL RACK 26.00  
Served with BBQ, includes salad bar, choice of potato and vegetable of the day. HALF RACK 19.00

**Steaks** - add mushroom or onion on your steak for \$3.00

★ **16 OZ. RIBEYE** 27.00

Our signature steak! USDA Choice.

★ **8 OZ. TOP SIRLOIN** 19.00

### 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.

## HOMEMADE PIZZA 12" • 16"

**CHICKEN CLUB** \$18 • \$24  
White sauce, chicken breast, bacon and mozzarella.

**DELUXE** \$17 • \$22  
Ham, pepperoni, onion, green pepper, mushrooms and mozzarella.

**PORKY PIG LOVERS** \$18 • \$24  
Ham, bacon, sausage, pepperoni and mozzarella.

**HOT HONEY** \$17 • \$22  
Peperoni, bacon, peppadew peppers, feta, and drizzled with hot honey.

**PESTO CHICKEN** \$20 • \$26  
Pesto over a fresh baked crust, topped with mesquite lime chicken, red onion, diced tomatoes, bacon, mozzarella and feta.

**BBQ CHICKEN** \$17 • \$22  
Sweet Baby Ray's BBQ sauce, roasted chicken, red onions, and mozzarella.

**TACO PIZZA** \$17 • \$22  
Chipotle tomato sauce, seasoned beef, diced peppers, onion, topped with cheese blend, tortilla strips, lettuce, tomato and garlic lime aioli.

**SPINACH DIP PIZZA** \$20 • \$26  
Topped with our spinach dip, mozzarella, baby tomatoes, chopped bacon, and feta.

	12"	16"
<b>CHEESE</b>	14.00	16.00
<b>ADDITIONAL TOPPINGS</b>	1.50	1.75

**PERSONAL PIZZA (3 ITEMS)** 9.00

**GLUTEN FREE PERSONAL PIZZA (3 ITEMS)** 10.00

**HOMEMADE CALZONES (3 ITEMS)** 11.00

**CHICKEN CLUB CALZONE** 12.00

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

## FLATBREAD

**POPEYE STYLE FLATBREAD** 13.00  
Smoky flatbread topped with our spinach dip, mozzarella, baby tomatoes, chopped bacon, and feta.

**JALAPEÑO POPPER FLATBREAD** 13.00  
Creamy jalapeño popper sauce, house cheese blend, and crispy bacon with sweet chili drizzle.

**BBQ PORK MAC ATTACK FLATBREAD** 15.00  
House smoked pork, white cheddar mac & cheese, Chipotle Lime BBQ drizzle, crispy jalapeños.

**CRAB RANGOON FLATBREAD** 15.00  
Creamy crab dip, mozzarella cheese, topped with sweet chili sauce and wonton crisps.

**BUILD YOUR OWN FLATBREAD** 12.00  
Up to 3 toppings



## DESSERT

### CHOCOLATE EXPLOSION

5.99

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

### COOKIE MONSTER

4.99

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

*Be sure to ask about our daily specials!*

## 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 Congregational 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 incorporated 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.

