



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

APPETIZERS

CHEESE CURDS	10.00
LOADED POTATO BALLS	10.00
HOT PEPPER CHEESE BALLS	9.00
MOZZARELLA CHEESE STICKS	8.00
CRAB RANGOON NACHOS	14.00
BEER BATTERED ONION RINGS	7.00
Served with cajun ranch.	
FRENCH FRIES	5.50
Brine soaked and served golden brown.	
SWEET POTATO FRIES	6.50
PICKLE FRIES	10.25
PORTABELLA FRIES	10.50
Served with cajun ranch.	
HOMEMADE BREADSTICKS	9.00
Full order \$9.00. With cheese \$12.00, Half order \$6.00 With cheese \$9.00.	
QUESO DIP	10.00
Served with chips.	

CHIPS & SALSA	8.00
SMOKED CHICKEN WINGS - 6	10.00
House smoked and fried wings. 12 for \$18.00, 24 for \$34.00. Add your favorite sauce for only 50¢: Zesty Garlic Parmesan, BBQ, Honey Garlic, Teriyaki, Buffalo or Spicy Asian.	
BONELESS WINGS	11.00
Add your favorite sauce for only 50¢: Zesty Garlic Parmesan, BBQ, Honey Garlic, Teriyaki, Buffalo or Spicy Asian.	
SPINACH AND ARTICHOKE DIP	10.00
Our own recipe! Served with homemade chips.	
BREADED CHICKEN TENDERS	10.00
SAMPLER PLATTER	
Small \$12.00, Large \$21.00 Mozzarella cheese sticks, boneless wings and hot pepper cheese balls. Sorry, no substitutions.	
BOWL OF SOUP	6.00
WISCONSIN BEER CHEESE SOUP	6.00
HOMEMADE TOMATO BISQUE SOUP	6.00

TOSSED GREENS

GRILLED CHICKEN CAESAR SALAD	14.50
Our classic Caesar topped with grilled chicken.	
TACO SALAD	14.00
Bed of shredded lettuce, cheddar cheese, seasoned taco meat, topped with tomatoes, black olives and surrounded by our homemade tortilla chips. Sub Chicken for \$1.00	
FUJI APPLE SALAD	15.00
Chicken, romaine lettuce, vine ripened tomatoes, red onion, pecans, Danish bleu cheese crumbles and apple slices, served with Fuji apple vinaigrette.	
COBB SALAD	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.	

GRILLED CHICKEN SALAD	15.00
With tomatoes, cucumbers, eggs, croutons, bacon, feta and shredded cheese. Sub Boneless Wings.	
ALL YOU CAN EAT SALAD BAR	13.00
CHEF SALAD	14.00
With tomatoes, cucumbers, eggs, croutons, bacon, feta and shredded cheese.	
ONE TRIP TO THE SALAD BAR	5.99
With a purchase of a burger or sandwich.	

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¢

BEER BATTERED COD	17.50	BONELESS WINGS	14.50
LAKE PERCH	19.00	CHICKEN STRIPS	14.50
BEER BATTERED SHRIMP	17.50	SMOKED WINGS	15.50

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 14.00

Voted #1 in Portland!

CHEESEBURGER 15.00

Our #1 topped with American cheese.

MUSHROOM BURGER 15.50

Sautéed mushrooms, Swiss cheese and mayo.

WESTERN BBQ 16.50

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 16.00

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

OLIVE BURGER 15.50

Topped with green olives and mayo.

HERMIE BURGER 16.00

Topped with bacon and American cheese.

JALAPEÑO POPPER BURGER 16.00

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

FAJITA BURGER 16.00

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

PIZZA BURGER 15.00

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

Add pizza toppings for 75¢ each.

QUESO CRUNCH BURGER 16.00

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 15.00

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

CHOPPER CHICKEN CLUB 16.00

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

CALIFORNIA REUBEN ON RYE 15.00

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

REDNECK REUBEN 15.00

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

CRISPY CHICKEN WRAP 15.00

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

TRIPLE CLUB 17.00

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 16.00

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

GRILLED TURKEY PESTO CLUB 15.00

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 15.00

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

BAJA SHRIMP TACOS 15.50

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

SANTA FE SMOKED PORK NACHOS 18.00

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 15.00

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

WET BURRITO 16.00

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

ALL BEEF BURRITO 18.00

Topped with lettuce, tomato and black olives.

NACHOS DELUXE 17.00

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 16.00

STEAK FAJITAS 17.00

Steak & Chicken Combo \$16.00

Tuesday begins at 4pm

PIZZA FOR TWO 27.00

Woodfire pizza and 2 trips to the salad bar

MAC N CHEESE 16.00

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 18.00

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

Thursday begins at 11am

PHILLY STEAK & CHEESE 16.00

Thinly sliced ribeye on sourdough, topped with mozzarella, sautéed onion and peppers. Horsey sauce on the side. Served with fries.

Friday begins at 4pm

★ 16 OZ. RIBEYE 27.00

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 16.00

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 19.00
Two grilled chicken breasts, drizzled with our teriyaki sauce, topped with pineapple salsa and served on cilantro lime rice.

CHICKEN ALFREDO 19.00
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 27.00
Served with BBQ, includes salad bar, choice of potato and vegetable of the day. HALF RACK 20.00

Steaks - add mushroom or onion on your steak for \$3.00
★ **16 OZ. RIBEYE** 29.00

Our signature steak! USDA Choice.

★ **8 OZ. TOP SIRLOIN** 20.00

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 \$19 • \$25
White sauce, chicken breast, bacon and mozzarella.

DELUXE \$18 • \$23
Ham, pepperoni, onion, green pepper, mushrooms and mozzarella.

PORKY PIG LOVERS \$19 • \$25
Ham, bacon, sausage, pepperoni and mozzarella.

HOT HONEY \$18 • \$23
Peperoni, bacon, peppadew peppers, feta, and drizzled with hot honey.

PESTO CHICKEN \$21 • \$27
Pesto over a fresh baked crust, topped with mesquite lime chicken, red onion, diced tomatoes, bacon, mozzarella and feta.

BBQ CHICKEN \$18 • \$23
Sweet Baby Ray's BBQ sauce, roasted chicken, red onions, and mozzarella.

TACO PIZZA \$18 • \$23
Chipotle tomato sauce, seasoned beef, diced peppers, onion, topped with cheese blend, tortilla strips, lettuce, tomato and garlic lime aioli.

SPINACH DIP PIZZA \$21 • \$27
Topped with our spinach dip, mozzarella, baby tomatoes, chopped bacon, and feta.

	12"	16"
CHEESE	14.50	16.50
ADDITIONAL TOPPINGS	1.50	1.75

PERSONAL PIZZA (3 ITEMS)	10.00
GLUTEN FREE PERSONAL PIZZA (3 ITEMS)	11.00
HOMEMADE CALZONES (3 ITEMS)	12.00
SPECIALTY CALZONE	13.00

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 14.00
Smoky flatbread topped with our spinach dip, mozzarella, baby tomatoes, chopped bacon, and feta.

JALAPEÑO POPPER FLATBREAD 14.00
Creamy jalapeño popper sauce, house cheese blend, and crispy bacon with sweet chili drizzle.

BBQ PORK MAC ATTACK FLATBREAD 16.00
House smoked pork, white cheddar mac & cheese, Chipotle Lime BBQ drizzle, crispy jalapeños.

CRAB RANGOON FLATBREAD 16.00
Creamy crab dip, mozzarella cheese, topped with sweet chili sauce and wonton crisps.

BUILD YOUR OWN FLATBREAD 14.00
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.

