



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

APPETIZERS

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

TOSSED GREENS

GRILLED CHICKEN CAESAR SALAD	14.50	GRILLED CHICKEN SALAD	14.50
Our classic Caesar topped with grilled chicken.		With tomatoes, cucumbers, eggs, croutons, bacon, feta and shredded cheese.	
TACO SALAD	13.50	ALL YOU CAN EAT SALAD BAR	11.50
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		CHEF SALAD	13.50
FUJI APPLE SALAD	14.50	With tomatoes, cucumbers, eggs, croutons, bacon, feta and shredded cheese.	
Chicken, romaine lettuce, vine ripened tomatoes, red onion, pecans, Danish bleu cheese crumbles and apple slices, served with Fuji apple vinaigrette.		BONELESS WING SALAD	13.50
COBB SALAD	14.50	With tomatoes, cucumbers, eggs, croutons, bacon, feta and shredded cheese. Any flavor sauce for your wings 50¢	
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.		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 \$4.99. Additional Sauce 50¢

BEER BATTERED COD	16.95	BONELESS WINGS	14.00
LAKE PERCH	18.50	CHICKEN STRIPS	13.50
BEER BATTERED SHRIMP	16.95	SMOKED WINGS	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 \$4.99.

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.

WAGON WHEEL SPECIAL 14.50

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 14.50

Topped with bacon and American cheese.

JALAPEÑO POPPER BURGER 14.50

Topped with jalapeño popper filling, smoked Gouda and bacon.

FAJITA BURGER 14.50

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 14.50

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 \$4.99

BLT 13.50

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

CHOPPER CHICKEN CLUB 14.50

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

COD SANDWICH 14.50

Breaded cod on brioche bun with homemade tartar sauce and lettuce.

CALIFORNIA REUBEN ON RYE 13.50

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

REDNECK REUBEN 13.50

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

CRISPY CHICKEN WRAP 13.50

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

TRIPLE CLUB 15.00

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 13.50

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

CUBAN 14.50

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

SOUTH OF THE BORDER

CHICKEN QUESADILLA

12.50

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 \$1.99 more.

BEEF TACOS

12.00

BAJA SHRIMP TACOS

14.50

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

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 refried beans 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

14.00

STEAK FAJITAS

15.00

Steak & Chicken Combo \$16.00

Tuesday begins at 4pm

PIZZA FOR TWO

25.00

Woodfire pizza and 2 trips to the salad bar

ROASTED PORK LOIN DINNER

13.00

Garlic mashed potatoes, corn, cole slaw & sticks.

Wednesday Wing Night begins at 11am

12 WINGS

15.00

Wednesday begins at 11am

RIB BASKET

17.00

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

Thursday begins at 11am

GRINDERS

14.00

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

Friday begins at 4pm

★ 16 OZ. RIBEYE

25.00

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

14.00

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 tossed salad 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.

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.

BOURBON CHICKEN 18.00

Served with cilantro lime rice and vegetables.

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

★ 16 OZ. RIBEYE 26.00

Our signature steak! USDA Choice.

★ 8 OZ. 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.

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.

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"	PERSONAL PIZZA (3 ITEMS)	9.00
CHEESE	12.95	14.95	HOMEMADE CALZONES (3 ITEMS)	11.00
ADDITIONAL TOPPINGS	1.25	1.50	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.

