



Mess Call at Mackinac

Soldiers at Fort Mackinac in the late nineteenth century enjoyed three square meals a day. Their diet included a combination of army issued supplies and locally grown and purchased food.

The daily army ration included beef, bacon and bread along with beans, sugar, salt and coffee. Soldiers supplemented this bland army diet with a tasty variety of vegetables from the post garden. Located in front of the Fort (Marquette Park) the soldiers' garden usually produced a bountiful crop of vegetables including potatoes, beans, onions, corn, lettuce, cucumbers, carrots, peas, squash and rutabagas. Soldiers also purchased extra food with money from the Company Fund to add variety to their daily meals.

With fresh vegetables from the garden and a steady cash flow to purchase extra food, soldiers at Fort Mackinac generally ate well. Breakfast and supper were light meals, but the soldiers ate very well at the mid-day dinner. When the men of Company "E" 22nd Infantry sat down for dinner on October 16, 1874 they enjoyed a hearty meal of roast beef, gravy, bread and vegetable soup with beans, peas, cabbage and carrots. By the early 1890's the soldiers' menu also included such dinnertime treats as corn starch pudding, macaroni and cheese and stewed prunes. Post surgeons proudly reported that the food was healthy, the kitchens clean and the cooking satisfactory.



A portion of the proceeds of your dining experience at Fort Mackinac supports the Mackinac State Historic Parks mission to protect, preserve and present Mackinac's rich historic and natural resources to provide outstanding educational and recreational experiences for the public.

Appetizers

Three Color Tortilla Chips <i>Guacamole and Salsa</i>	8.00	Roasted Garlic Hummus ≈ <i>Marinated Olives, Pita Bread</i>	9.00
Smoked Whitefish Dip	10.00		

Soups

Potato - Leek ≈	8.00	Tomato Basil Bisque ≈	7.00
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Salads

Fresh Fruit Plate ≈ ^{GF} <i>Pecan Muffin, Strawberry Yogurt</i>	12.50	BLT Wedge <i>Bacon, Blue Cheese, Iceberg Lettuce, Egg, Creamy Chipotle Ranch Dressing</i>	14.00
Greek ≈ <i>Chickpeas, Cucumbers, Feta Crumbles, Mixed Greens, Peppers, Tomatoes, Red Wine Vinaigrette</i>	13.50	Strawberry Spinach ≈ ^{GF} <i>Candied Pecans, Egg, Goat Cheese, Red Onions, Balsamic Vinaigrette</i>	13.00

Entrées

Sandwiches Include Kettle Chips and a Fruit Cup
When Sharing Your Meal there will be a \$3.00 Split Charge Applied

Grilled Chicken Wrap ≈ <i>Romaine Lettuce, Swiss Cheese, Tomatoes, Honey Mustard, Mayo, Spinach Tortilla</i>	13.00
Donna's Tuna Sandwich <i>Albacore Tuna, Celery, Sweet Pickles, Citrus Mayo, Sourdough Bread</i>	13.50
Turkey Croissant <i>Lettuce, Shaved Turkey Breast, Swiss Cheese, Tomato, Herb Mayonnaise</i>	13.00
Shaved Roast Beef <i>Peppers, Tomatoes, Horseradish Sauce, Hoagie Bun</i>	14.50
All Beef Kosher Hot Dog <i>Pickle Relish, Red Onions, Pretzel Bun</i>	10.00
Sloppy Joe <i>American Cheese, Beef Chili, Dill Pickles, Brioche Bun</i>	12.50
Sandwich of the Day	11.50
Half Sandwich and Soup of the Day	11.50
Individual Cheese Pizza <i>Italian Sausage, Mushrooms, Onion, Pepperoni, Peppers, \$.75 Per Item</i>	10.00

Sweets

Muffin or Danish	3.75
Grand Pecan Ball ^{GF} <i>Chocolate Sauce</i>	11.00
Sweets of the Day	10.50

Beverages

Coffee, Tea, Milk	3.75
Soda Pop	3.75
Beer	7.50
Wine by the Glass	13.00

Meal and Beverage Prices Do Not Include Michigan Sales Tax.
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Please alert your server to any food allergies.

≈ Live Healthy. Live Grand.SM Blue Cross Blue Shield of Michigan and Grand Hotel agree that healthy choices lead to a Grand Life.



^{GF} Some of our dishes can be prepared gluten free. Please ask your server.