

À La Carte

Not Part of the Modified American Plan
Please call extension 600 for food service
Available from 11 am until 10 pm

Soups and Starters

Soup of the Day
Bowl \$8

Chilled Jumbo Shrimp Cocktail ≈
Chipotle Cocktail Sauce \$16

Garlic Hummus, Baba Ghanoush ≈
Olive Tapenade, Pita Bread \$13

Salads

Caesar Salad*

Crisp Romaine, Croutons, Olives, White Anchovies \$13

Tomato Caprese ☞ ≈

Basil Pesto, Mozzarella, Balsamic Dressing \$14

Fresh Fruit Plate ☞ ≈

Strawberry Yogurt \$12

Sandwiches and Entrées

All Sandwiches are Served with Your Choice of Chips or Fresh Fruit

Black Angus Steak Burger*

Cheddar, Lettuce, Onions, Tomato, Brioche Bun \$16

All Beef Kosher Hotdog

Deviled Eggs \$9

Spaghetti Marinara

Veal Meatballs, Garlic Bread, Parmesan \$16

Broiled Filet of Mackinac Whitefish ☞ ≈

Black Rice, Vegetables, Herb Butter \$28

Grilled Prime New York Strip Steak*

Pommes Frites, Tobacco Onions \$38

Chicken Breast Brochette ☞ ≈

Black Rice, Vegetables, Mango Salsa \$23

Crisp Flatbread Pizza

Blue Cheese Sauce, Mozzarella, Mushrooms, Onions, Peppers \$16

Desserts

\$11

Grand Pecan Ball, Chocolate Sauce ☞

Raspberry Crème Brûlée, Cashew Biscotti

À La Carte Late Night Dining

Please call the Manager on duty (through the operator) for food service 10 pm to 2 am

Chilled Jumbo Shrimp Cocktail, Chipotle Cocktail Sauce \$16 ☞ ≈

Grilled Chicken Breast Wrap, Spinach Tortilla, Goat Cheese, Tomatoes, Walnuts, Pesto Mayo \$14

House Smoked Salmon, Pumpernickel, Crème Fraîche \$17

Fresh Fruit Plate, Strawberry Yogurt \$12 ☞ ≈

Three Jumbo Chocolate Chip Cookies \$8

☞ Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Can be cooked to order.

≈ Live Healthy. Live Grand.™

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



Desserts

Raspberry Crème Brûlée

Cashew Biscotti

No Bake Caramel Cheesecake

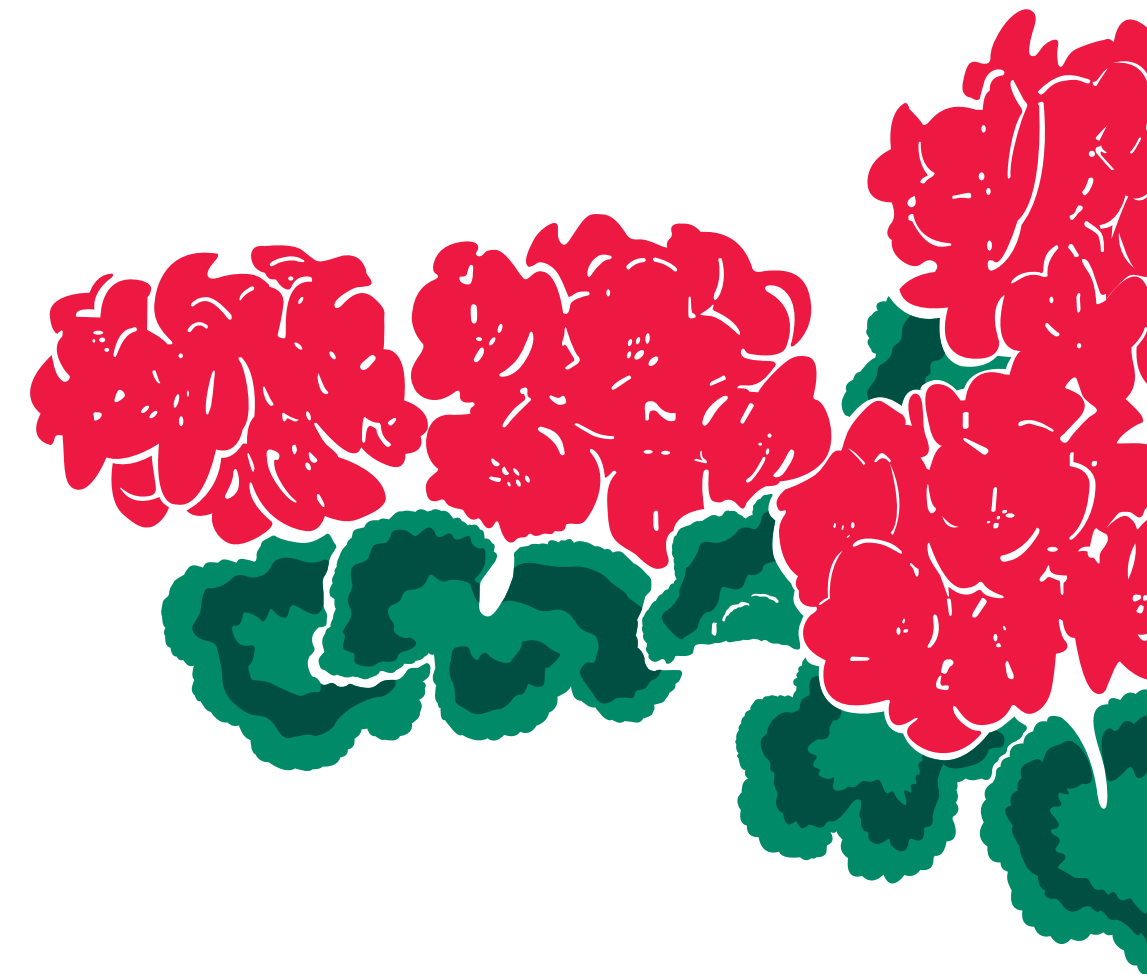
Cherry Rhubarb Compote

Flourless Hazelnut Cake ☞

Espresso Sauce



GUEST ROOM DINING



Dinner

MENU ONE

As Grand Hotel has three rotating dinner menus, please call the Main Dining Room at extension 600 for the menu of the evening. \$8.00 per person room service charge.

Appetizers

SPARKLING MICHIGAN RASPBERRY JUICE ^{GF} ≈

JUMBO SHRIMP COCKTAIL ^{GF} ≈
Seaweed Salad, Horseradish Cocktail Sauce

SMOKED DUCK BREAST
Wheat Berry Salad, Lemon Verbena Cream

ESCARGOTS BORDELAISE
Black Garlic, Pastry Fleuron

AHI TUNA CRUDO* ≈
Lotus Root Chips, Sweet Peppers, Chili Miso Dressing

Soups

ROASTED OXTAIL BROTH
Chorizo Sausage, Herb Celestine

CHILLED ASIAN PEAR-RHUBARB ^{GF} ≈
Candied Pecans

CRAB AND WHITE CORN BISQUE
Rouille Crouton

Salad

CAPRESE SALAD ≈
Tomatoes, Caper Pesto, Ciabatta Croutons, Mozzarella, Red Onions
Balsamic Dressing

Entrées

MACKINAC WHITEFISH PROVENÇAL ≈
Black Mussels, Farro Piccolo, Eggplant Purée

ROASTED VENISON LOIN* ≈
Caraway Dumplings, Kohlrabi, Juniper Berry Cream

BRAISED USDA PRIME BONELESS BEEF SHORT RIB
Golden Yukon Potato Purée, Tobacco Onions, Barolo Sauce

CORNISH GAME HEN, LEG CONFIT CRÉPINETTE
Farro Piccolo, Cherry BBQ Cream

JACK DANIELS GLAZED BERKSHIRE PORK LOIN* ^{GF}
Collard Greens, Golden Yukon Potato Purée, Mustard Bacon Jus

CARAMELIZED ONION AND VEGETABLE NAPOLEON ^{GF} ≈
Edamame-Corn Succotash, Sun Dried Tomato Coulis

Dinner

MENU TWO

As Grand Hotel has three rotating dinner menus, please call the Main Dining Room at extension 600 for the menu of the evening. \$8.00 per person room service charge.

Appetizers

SPARKLING MICHIGAN APPLE JUICE ^{GF} ≈

SCALLOPS CEVICHE ≈
Hearts Of Palm, Tarragon-Red Onion Relish

GOAT CHEESE PANNA COTTA ≈
Beets, Hazelnut Crumble, Horseradish

HOUSE MADE PÂTÉ
Salt Baked Celeriac, Parsley Remoulade

CRAB AND ASPARAGUS QUICHE
Jicama Slaw, Sauce Vierge

Soups

MACKINAC WHITEFISH BISQUE
Gruyère Crostini

CHILLED STRAWBERRY-BANANA
Cinnamon Crisps

ROASTED BUTTERNUT SQUASH ^{GF} ≈
Pumpkin Seeds

Salad

FARM BREAD - VEGETABLE SALAD ≈
Feta Cheese, Mixed Greens, Pomegranate Seeds, Sweet Peppers
Sherry-Lemon Dressing

Entrées

CITRUS-MAPLE GLAZED SCOTTISH SALMON* ^{GF} ≈
Black Rice, Savoy Cabbage, Coconut-Lime Cream

MARINATED PORK TENDERLOIN, ROASTED PORK BELLY* ^{GF}
Pigeon Peas, Fingerling Potatoes, Pommery Mustard

SPINACH-ARTICHOKE STUFFED CHICKEN BREAST ≈
Black Rice, Roasted Parsnips, Porcini-Caper Sauce

PRIME RIB OF BLACK ANGUS BEEF* ^{GF}
Bacon Marmalade, Baked Potato, Green Peppercorn Sauce

PISTACHIO CRUSTED RACK OF LAMB*
LAMB RAGÚ

Fingerling Potatoes, Ratatouille, Garlic Rosemary Sauce

BLACK LENTIL AND SWEET POTATO SHEPHERD'S CASSEROLE ≈
Nasturtium Pesto, Truffle Oil

Dinner

MENU THREE

As Grand Hotel has three rotating dinner menus, please call the Main Dining Room at extension 600 for the menu of the evening. \$8.00 per person room service charge.

Appetizers

SPARKLING MICHIGAN WHITE GRAPE JUICE ^{GF} ≈

WAGYU BEEF CARPACCIO*
Manchego, Sesame Cracker, Ponzu Mayo

CITRON VODKA FIVE PEPPERCORN SMOKED SALMON* ≈
Buckwheat Blinis, Whole Grain Mustard, Spruce Syrup

GRILLED PINEAPPLE AND PARMA HAM ^{GF}
Jalapeño Cake, Ginger Aioli

LOBSTER-SHRIMP EGG ROLL
Charred Romesco, Napa Cabbage

Soups

CREAM OF MUSHROOM
Puffed Wild Rice

HEIRLOOM TOMATO GAZPACHO ^{GF} ≈
Pickled Cucumbers

CHICKEN MINISTRONE ≈
Orecchiette Pasta

Salad

HEARTS OF ROMAINE*
Cherry Tomatoes, Egg, Nicoise Olives
Parmesan Dressing

Entrées

BAKED SWORDFISH FILET ^{GF} ≈
Buttermilk Mashed Potatoes, Fennel Mango Relish,
Cilantro-Lime Cream

GRILLED MAPLE LEAF DUCK BREAST* ≈
Polenta Cake, Red Cabbage, Blackberry Port Glaze

LOIN OF COLORADO LAMB*
Green Garlic Chimichurri, Polenta Cake, Eggplant Caponata

CRISPY VEAL CUTLET, SMOKED SWEETBREADS
Mustard Spätzle, Apple Truffle Remoulade

BLACK ANGUS BEEF MEDALLION*, BUFFALO BOLOGNESE ^{GF}
Bacon Lardons, Buttermilk Mashed Potatoes, Cabernet Sauce

SPINACH-ASIAGO RAVIOLI
Basil Ricotta, Chickpeas, Roasted Beets, Marinara Sauce

Dinner is served from 6:30 to 8:45 pm • This is part of the Modified American Plan. • All guests are welcome to order off of these dinner menus. Please call extension 600 to verify what menu is being offered this evening. If your visit does not include the Modified American Plan, there is a \$75 per person charge. Plus 6% tax.

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