

## Appetizers

Smoked Mackinac Trout Mousse Crostini 13.00  
Cucumbers, Fennel, Red Chili Honey, Grilled Bread

Black Eyed Pea Hummus & Baba Ghanoush 12.00 ≈  
Pickled Vegetables, Naan Bread

Firecracker Shrimp 14.00  
Grilled Pineapple, Green Onions, Red Chili Sauce, Sesame Seeds

Margarita Chicken Flatbread 12.00  
Fontina, Mozzarella, Tomato, Basil Pesto

Parmesan Truffle Fries 11.00  
Black Garlic, Jalapeño Buttermilk Ranch

## Soups

Soup of the Day Cup 7.00 Bowl 9.00

Lobster Crab Chowder Bowl 15.00  
Dry Sack Sherry, Brioche Croutons

## Salads

Mixed Greens, Apples and Goat Cheese Small 10.00 Large 12.00 ≈ GF  
Candied Walnuts, Pomegranate, White Balsamic Vinaigrette

Iceberg Wedge Small 9.00 Large 11.00  
Bacon, Niçoise Olives, Roquefort Cheese, Tomato Peppercorn Dressing  
Add Chicken 5 Add Shrimp 7

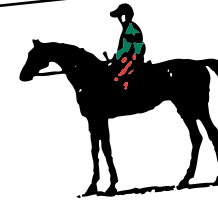
Spicy Asian Chicken 15.00 ≈  
Mandarin Oranges, Napa & Red Cabbage, Spicy Pecans,  
Watermelon Radish, Sweet Soy Dressing

Lobster Cobb 19.00  
Avocado, Blue Cheese, Egg, Green Beans, Niçoise Olives, Bacon,  
Tomatoes, Champagne Vinaigrette

The Jockey Club  
AT THE GRAND STAND

Menu

The Jockey Club  
AT THE GRAND STAND



Served from  
11:00 a.m. until  
5:00 p.m.

## Sandwiches

All Sandwiches Served With French Fries

Blackened Mackinac Whitefish 14.00  
Lettuce, Onion, Tomato, Ciabatta,  
Lemon Caper Remoulade

Jockey Black Angus Beef Burger\* 15.00  
Apple Smoked Bacon, Cheddar, Lettuce,  
Brioche Bun, Tomato Jam

Crab Meat Grilled Cheese 16.00  
Asparagus, Caramelized Onions,  
Sourdough Bread, Romesco Sauce

Crispy Chicken Sandwich 14.00  
B&B Pickles, Cabbage Slaw, Brioche Roll,  
BBQ Sauce

Roasted Turkey Club 13.00  
Avocado, Bacon, Lettuce, Swiss Cheese,  
Tomato, Whole Wheat or White

Roast Beef & Gruyère 15.00  
Caramelized Onions, Sautéed Mushrooms,  
Hoagie Roll, Horseradish Mayo

Wild Mushroom  
Roasted Vegetable Panini 11.00  
Havarti Cheese, Ciabatta, Truffle Pesto

Shrimp Tacos ≈  
Two Tacos 8.00 Three Tacos 12.00  
Black Beans, Mango Cilantro Slaw,  
Soft Flour Tortilla, Tomatillo Remoulade

## Desserts

11.00 Each

Grand Pecan Ball  
Chocolate Sauce GF

Pie of the Day

Grand Marnier Crème Brûlée  
Pistachio Madeleine

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Can be cooked to order. Please alert your server to any food allergies.

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



GF Many of Our Dishes can be Adjusted to be Gluten Free