

## Appetizer

**Jumbo Shrimp  
and Lobster Cocktail** <sup>GF</sup> ≈  
*Cucumber, Mango, Mint,  
Lime Coconut Dressing*  
13.00

**Smoked Mackinac Trout**  
*Dill Aioli, Pickled Radish, Pumpernickel*  
13.00

**Creamy Chicken Liver  
and Pork Pate**  
*Cherry-Fig Relish, Grilled Bread*  
14.00

**Bavarian  
Pretzel Basket**  
*Caraway, Sea Salt,  
Three Mustards*  
10.00

**Green Chili and Goat Cheese  
Cornbread Skillet**  
*Roasted Apple Honey Butter*  
10.00

**French Escargots**  
*Garlic Butter*  
14.00

## Soups

**Austrian Steak Soup**  
*Bacon Lardons, Croutons*  
Cup 9.00 Bowl 12.00

**Roasted Butternut Squash** <sup>GF</sup> ≈  
*Toasted Pumpkin Seeds*  
Cup 8.00 Bowl 10.00

**Lobster-Shrimp Chowder**  
*Pernod Cream*  
Bowl 15.00

## Salads

**Heirloom Cherry Tomatoes  
& Watermelon** <sup>GF</sup> ≈  
*Feta Cheese, Mixed Greens,  
Pickled Shallots, White Balsamic Dressing*  
11.00

**Roasted Golden Beets** <sup>GF</sup> ≈  
*Farm Egg, Frisee, Pickled Radish,  
Hazelnuts, Parsley Vinaigrette*  
14.00

**Caesar Salad\***  
*Hearts of Romaine, White Anchovies, Seasoned Croutons, Aged Asiago*  
12.00

## Entrées

**Herb Crusted Mackinac Whitefish Filet** ≈ 29.00  
*Tomato Jam, Yukon Mashed Potatoes, Lemon Butter*

**Crispy Chicken Schnitzel** 28.00  
*Apple-Fennel Slaw, Butter Spätzle, Wild Mushroom Demi-Glace*

**Lobster Mac & Cheese** 36.00  
*Aged White Cheddar, Smoked Gouda, Penne Pasta, Porcini Mushrooms, Corn Bread Crumbs*

**Poached Scottish Salmon\*** <sup>GF</sup> ≈ 33.00  
*Yukon Mashed Potatoes, Chili Coconut Cream, Ratatouille Provencal*

**Duck Confit Leg** 30.00  
*Faro Piccolo, Garlic, Puy Lentils, Red Wine Duck Jus*

**Hungarian Beef Goulash** 38.00  
*Butter Spätzle, Tender Beef Chunks, Spicy Paprika, Onion Sauce*

**Veal Medallions Saltimbocca** <sup>GF</sup> 42.00  
*Prosciutto, Black Truffle Polenta, Sage-Red Wine Jus*

**Braised USDA Prime Beef Short Rib** 48.00  
*Spätzle, English Peas, Pearl Onions, Wild Mushrooms*

**Prime New York Strip Steak\*** <sup>GF</sup> 46.00  
*Balsamic Onions, Black Truffle Polenta, Cognac-Green Peppercorn Sauce*

**Braised Michigan Lamb Shank** 41.00  
*Pepper Mint Gremolata, Red Cabbage, Yukon Mashed Potatoes, Rosemary Lamb Sauce*

### Chef's Special Of The Evening

Parties of 8 persons or more will be combined on one check.

\*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.**<sup>SM</sup> Blue Cross Blue Shield of Michigan and Grand Hotel agree that healthy choices lead to a Grand Life.



<sup>GF</sup> Many of our dishes can be adjusted to be gluten free.