

# DINNER

## STARTERS

**Crispy Calamari**  
Sweet Chili Dipping Sauce, Wasabi Aioli  
15

**Soft Pretzel Sticks**  
Mornay Sauce, Whole-Grain Mustard  
12

**Bob's Buffalo Wings**  
Traditional or Boneless  
Carrots and Celery Sticks  
Blue Cheese or Ranch Dressing  
14

**Soup of the Day**  
cup 7 / bowl 9

**Vidalia Onion Soup**  
Brown Bread, Gruyere Cheese  
cup 8 / bowl 10

**Grass-Fed Beef and Bison Chili**  
Pickled Fresno, Jalapeño Cheese  
Garlic Crema  
bowl 14

**Basket of Corn Tortilla Chips** ≈  
Pico de Gallo, Guacamole  
11

**Lobster and Crab Dip**  
Grilled Mushrooms, Peppers  
Green Onions, Pita Triangles  
15

**Vegetable Egg Rolls**  
Cabbage-Carrot Slaw  
Sriracha Rémoulade  
11

## SALADS

**Wedge Salad**  
Iceberg, Blue Cheese Crumbles  
Bacon, Red Wine Dressing  
small 10 / entrée 13

**Mango Chicken Salad**  
Mixed Greens, Cashews, Green Onions  
Aged Balsamic Vinaigrette  
small 13 / entrée 16

**Greek Salad**  
Romaine, Cucumbers, Tomatoes  
Shaved Onions, Feta Cheese, Olives  
Lemon Herb Vinaigrette  
small 10 / entrée 13

**Smoked Trout Salad** ≈  
Roasted Beets, Avocado, Radish  
Caper Aioli  
15

*Add to any salad: Chicken 6 / Grilled Shrimp 10*

## SANDWICHES & FAVORITES

**Trapper Burger\* or  
Trapper Chicken Sandwich**  
Bacon, Cheddar Cheese  
Brioche Bun, BBQ Sauce  
14.50

**Fried Chicken Breast**  
Avocado, Tomato, Smoked Gouda  
Pretzel Bun, Red Onion Jam  
15

**Jack & Bleu Wagyu Burger\***  
Blue Cheese Sauce  
Caramelized Onions  
Brioche Bun, Truffle Mayo  
18

*All Sandwiches are served with a choice of French Fries or Coleslaw*

**Gate House Nachos**  
Ground Beef or Chicken  
Queso, Refried Beans, Guacamole  
Pico De Gallo, Sour Cream  
small 12 / large 16

**Pistachio Crusted Mackinac Whitefish**  
Wild Rice, Green Beans  
Caper Butter Sauce  
29

**Baby Back Ribs**  
Coleslaw, Fries  
Signature BBQ Sauce  
Half Rack 18 Full Rack 24

**Spice Rubbed Rotisserie Half Chicken**  
Mashed Potatoes, Green Beans  
Maple Jus  
23

**Grilled Angus N.Y. Strip Steak\***  
Mashed Potatoes, Tobacco Onions  
Green Peppercorn Sauce  
35

**Roasted Beets and ≈  
Mushroom Quinoa Bowl**  
Sun Dried Tomatoes, Cashews  
Artichokes, Goat Cheese  
Chimichurri Sauce  
17

**Fish and Chips**  
Beer Battered New England Haddock  
French Fries, Malt Vinegar  
Tartar Sauce  
21

**Rigatoni Bolognese**  
Spicy Italian Sausage, Onions  
Mushrooms, Peppers  
Reggiano Cheese  
19

*Gluten free options are available upon request.  
Please ask your server.*

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



*To share an entrée, please add a 3.00 charge.*