

# 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

**Fresh Soup of the Day**  
Bowl \$9

Garlic Hummus, Olives,  
Eggplant Tapenade, Pita Bread \$13

Tortilla Chips, Guacamole,  
Pico de Galo \$11 <sup>GF</sup> ≈

Fried Calamari,  
Pickled Cucumbers, Sweet Chili Sauce \$14

## Salads

Crisp Romaine Leaves, Tomatoes, Olives,  
Croutons, Parmesan Dressing \$13

Tomato, Mozzarella, Baby Spinach, Honey-Thyme Dressing \$13

Fresh Fruits and Berries, Strawberry-Mint yogurt \$12 <sup>GF</sup> ≈

## Sandwiches and Entrées

All Sandwiches are Served with Choice of Chips or Fresh Fruit

**Three Cheese Grilled Cheese,**  
Farm Bread \$12

**Spaghetti Pomodoro**  
Veal Meatballs, Garlic Bread \$18

**Snake River Farm Steak Burger\***  
Lettuce, Tomato, Tillamook Cheddar \$15

**Mackinac Whitefish**  
Herb Butter, Fingerling Potatoes, Vegetables \$32 <sup>GF</sup>

**Classic Club Sandwich**  
Turkey, Bacon, Tomatoes, Lettuce,  
Choice of White, Wheat or Rye \$13

**Grilled Prime NY- Strip**  
Tobacco Onions, Vegetables, Pommies Frites \$44

**Beef Kosher Hotdog**  
Deviled Eggs, Potato Chips \$9

**Roasted Half Chicken**  
Mushrooms, Golden Quinoa, Vegetables \$24 <sup>GF</sup> ≈

## Desserts

**Grand Pecan Ball**  
Chocolate Sauce \$13

**Cheesecake of the Day**  
Creme Anglaise

## Late Night

*Please call the Manager on duty (through the operator) for food service 10 pm to 5 am*

Garlic Hummus, Olives, Eggplant Tapenade, Pita Bread \$13

Tortilla Chips, Guacamole, Pico de Gallo \$10

Seasonal Fruits & Berries, Strawberry-Mint yogurt \$13 ≈

Roasted Turkey Wrap, Lettuce, Tomatoes, Swiss, Pickle, Chips \$9

House Smoked Salmon, Traditional Garnishes, Bagel, Herb Remoulade \$16

Three Jumbo Chocolate Chip Cookies \$7

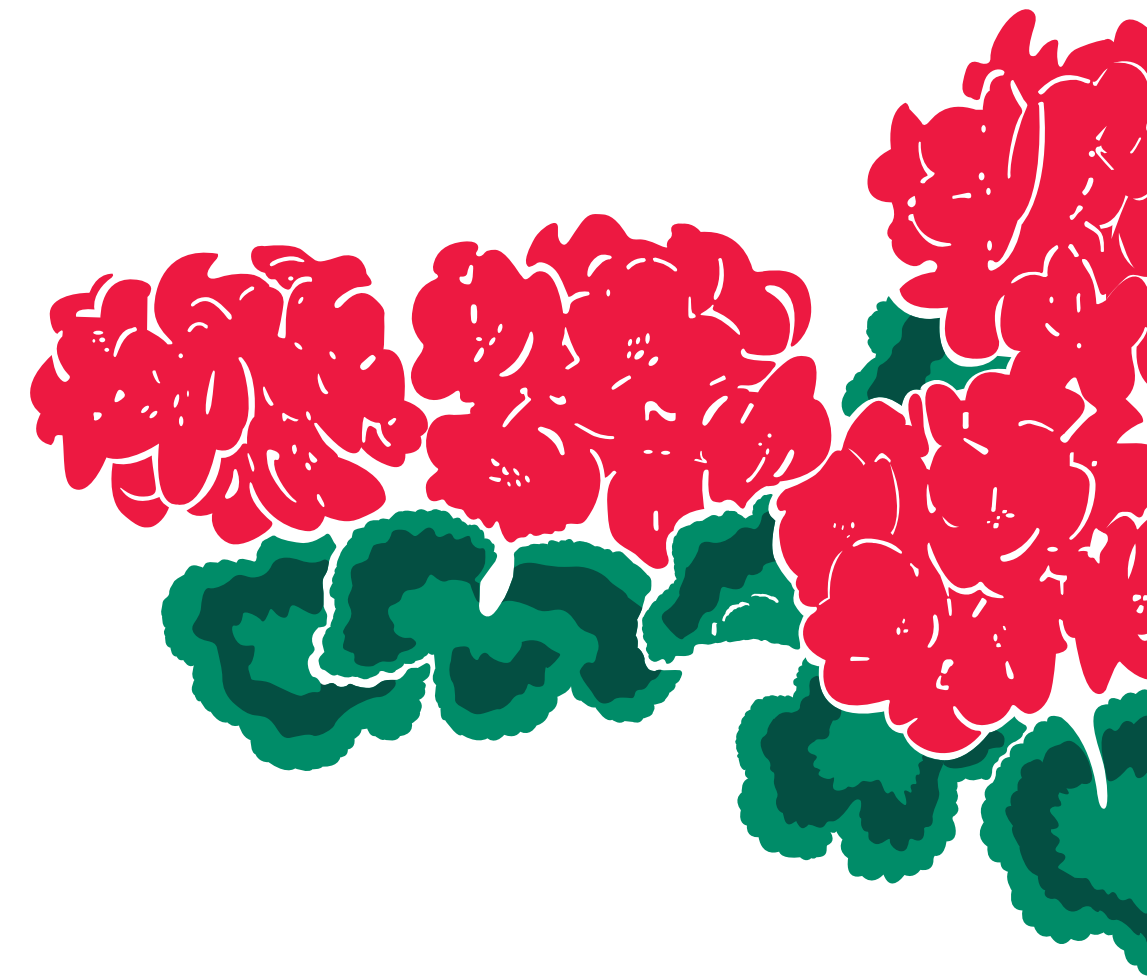
# Desserts

VANILLA BEAN CRÈME BRÛLÉE  
Blood Orange Madeleine

WHITE CHOCOLATE CHEESECAKE  
Pistachio Crumble

CHESTNUT TIRAMISU  
Kahlua Espresso Sauce

# GUEST ROOM DINING



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



# 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 APPLE CIDER <sup>GF</sup> ≈
- HOUSE SMOKED ATLANTIC SALMON <sup>GF</sup> ≈  
Goat Cheese, Jalapeño Corn Cake, Herb Remoulade
- SEASONAL MELON COCKTAIL <sup>GF</sup> ≈  
Lemon Panna Cotta
- LOBSTER & ASPARAGUS QUICHE  
Espelette Pepper, Verbena Cream
- PATE MAISON <sup>GF</sup>  
Pastrami Aioli, Pickled Mustard Seeds, Roasted Beets

### Soups

- FIVE ONION BISQUE  
Fontina-Thyme Croutons
- CHILLED STRAWBERRY & RHUBARB <sup>GF</sup> ≈  
Golden Raisins, Tapioca
- ROASTED CHICKEN BROTH  
Truffle Chicken Quenelles

### Salad

- BOUQUET OF MIXED GREENS <sup>GF</sup> ≈  
Dried Cherries, Mozzarella, Pecans  
Raspberry Vinaigrette

### Entrées

- PARMESAN-HERB CRUSTED MICHIGAN WHITEFISH <sup>GF</sup> ≈  
Mashed Potatoes, Pomegranate Relish, Tarragon Veloute
- BOURBON GLAZED BERKSHIRE PORK TENDERLOIN & BELLY  
Grit Cake, Black Eyed Peas, Kona Coffee BBQ
- COLORADO LAMB CHOPS\*  
Corn-Merguez Bread Pudding, Ratatouille, Pumpkin Seed Chimichurri
- SPICED MAGRET DUCK BREAST\* <sup>GF</sup> ≈  
Grit Cake, Braised Savoy Cabbage, Fig Port Sauce
- BLACK ANGUS PRIME RIB OF BEEF\*  
Mashed Potatoes, Horseradish Puffs, Rosemary-Garlic Jus
- WILD MUSHROOM RAVIOLI  
Beluga Lentils, Black Walnuts, Grana Padano Cream

# 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 RASPBERRY JUICE <sup>GF</sup> ≈
- SNAKE RIVER FARMS WAGYU BEEF TARTAR\*  
Cured Yolk, Toast Points, Smoked Vidalia Aioli
- MAPLE GRILLED PINEAPPLE SPEARS  
Hazelnut Oil, Prosciutto, Focaccia
- CRAB & SHRIMP COCKTAIL <sup>GF</sup> ≈  
Celery Root Salad, Sriracha Cocktail Sauce
- ROASTED CHICKEN AVOCADO EGG ROLL  
Eggplant Caponata, Hoisin-Ginger Soy Sauce

### Soup

- MAINE LOBSTER BISQUE  
Rock Shrimp Beignets
- CHILLED POTATO-LEEK <sup>GF</sup>  
Puffed Wild Rice, Parsley Oil
- CHAMPAGNE & CHESTNUT CREAM  
Gruyere Cheese Crostini

### Salad

- HEIRLOOM TOMATO SALAD <sup>GF</sup> ≈  
Goat Cheese, Pine Nuts, Shredded Kale, Watermelon Radish  
White Balsamic Dressing

### Entrées

- MICHIGAN RAINBOW TROUT <sup>GF</sup>  
Fingerling Potatoes, Roasted Parsnips, Caper-Lemon Sauce
- SPINACH PINE NUT STUFFED CHICKEN BREAST  
Anson Mills Polenta, Chicken Leg Bolognese, Truffle Beurre Blanc
- BLACK ANGUS BEEF MEDALLION\* & BRAISED CHEEK  
Fingerling Potatoes, Mushroom Ragout, Bordelaise Sauce
- MUSTARD CRUSTED LAMB SHORT LOIN\*  
Anson Mills Polenta, Kohlrabi, Irish Stew
- VEAL SCALOPINI & CRISPY SWEETBREADS  
Saffron Celeriac Puree, Swiss Chard, Marsala Cream
- GRILLED VEGETABLE STACK <sup>GF</sup> ≈  
Crisp Olives, Sweet Corn Relish, Nasturtium Pesto

# 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 <sup>GF</sup> ≈
- SMOKED MUSCOVY DUCK BREAST ≈  
Beetroot Jelly, Wheat Berries, Celeriac Remoulade
- BURGUNDY ESCARGOT  
Goat Cheese, Parsley Butter
- JUMBO SHRIMP COCKTAIL MARTINI <sup>GF</sup> ≈  
Artichoke Salad, Tomato, Bloody Mary Cocktail Sauce
- AHÍ TUNA CRUDO\* <sup>GF</sup> ≈  
Mango, Shoyu Lime Citronette

### Soup

- ROASTED BEEF BONE BROTH  
Herb Celestine
- CHILLED BUTTERNUT SQUASH <sup>GF</sup>  
Crystallized Ginger
- WILD MUSHROOM BISQUE <sup>GF</sup>  
Sherry Cream

### Salad

- BABY ICEBERG WEDGE <sup>GF</sup> ≈  
Tomatoes, Bacon, French Feta, Golden Raisins  
Greek Goddess Dressing

### Entrées

- SPRUCE TIP SYRUP GLAZED ATLANTIC SALMON\*  
Farro Verde, Puy Lentils, Pommery Mustard Sauce
- FIVE SPICE MARINATED BERKSHIRE PORK LOIN\*  
Savory Bread Dumplings, Braised Collard Greens
- LEMON HERB BAKED ORGANIC BREAST OF CHICKEN <sup>GF</sup>  
Root Vegetable Gratin, Onion Rosemary Cream
- BRAISED BONELESS BEEF SHORT RIB  
Yukon Gold Mashed Potatoes, Carrots, Pearl Onions,  
Bacon Lardon, Burgundy Wine Sauce
- PRETZEL CRUSTED VENISON CUTLETS\*  
Savory Bread Dumplings, Red Cabbage, Juniper Demi Glaze
- RAINBOW QUINOA TOFU BOWL <sup>GF</sup> ≈  
Cashews, Edamame, Pomegranate, Ginger Miso Dressing

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.

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

≈ 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> Gluten Free

A nonprofit corporation and independent licensee of the Blue Cross and Blue Shield Association