



Prix Fixe Menu

Available After 5:30 pm
\$48

Choice of One of Each Category
No Splitting or Substitutions Please

Starters

Chilled Jumbo Shrimp ≈ ^{GF}
Wakame Seaweed Salad, Cocktail Sauce

Jockey Club House Salad ≈ ^{GF}
Mixed Greens, Cucumbers, Pickled Red Onions, Sweet Potato,
Black Walnuts, Tomatoes, Aged Balsamic Dressing

Cup of Soup of the Day

Entrées

Baked Mackinac Whitefish Filet ≈ ^{GF}
Wild Rice, Rock Shrimp-Corn Succotash, Onion Beurre Blanc

Snake River Farms Wagyu Burger*
Fried Egg, Gruyere Cheese, Tomato Bacon Jam, French Fries, Brioche Bun

Thyme & Garlic Chicken Stack
Wild Rice, Roasted Root Vegetables, Chicken Pan Sauce

6 oz. Black Angus Beef Filet Mignon* ^{GF}
Cipollini Onions, Chef's Potato and Vegetable of the Day

Desserts

Grand Pecan Ball ^{GF}
Chocolate Sauce

Milk Chocolate Napoleon
Strawberry Coulis

^{GF} Gluten Free Options Available. Please ask your Server.

GRAND HOTEL, MACKINAC ISLAND



The Jockey Club
AT THE GRAND STAND





The Jockey Club

Starters

Ahi Tuna Crudo* ≈ ⊕	15.00
Coconut, Cucumbers, Mango, Rice Crisp, Miso Soy Dressing	
Smoked Asian Pork Belly	14.00
Carrot Ginger Puree, Toasted Cashews, Sweet Sesame Glaze	
Wagyu Beef Tartar* ≈	18.00
Capers, Red Onions, Shaved Parmesan, Crostini	
Chilled Jumbo Shrimp ≈ ⊕	16.00
Wakame Seaweed Salad, Cocktail Sauce	
Half Dozen Oysters*	18.00
Raw or Roasted Chili Garlic Butter, Hard Cider Mignonette	
Warm Mediterranean Olive Medley ⊕	9.00
Garlic Rosemary Marcona Almonds	

Soups

Soup of the Day	7.00 Cup	9.00 Bowl
Lobster & Crayfish Bisque, Cognac	9.00 Cup	12.00 Bowl

Salads

Salt Baked Beet & Fennel Salad ⊕	Half 10.00	Full 13.00
Bacon Lardons, Candied Pistachios, Goat Cheese, Honey Crisp Apples, Champagne Vinaigrette		
Jockey Club House Salad ≈ ⊕	Half 9.00	Full 12.00
Mixed Greens, Cucumbers, Pickled Red Onions, Sweet Potato, Black Walnuts, Tomatoes, Aged Balsamic Dressing		
Lobster Chopped Salad ≈ ⊕	16.00	
Avocado, Egg, Heirloom Tomato, Napa Cabbage, Creamy Grapefruit Dressing		

All Grand Hotel Guests under the MAP or FAP Plan Can Choose One from Three Categories

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Please alert your server to any food allergies.

Chef's Signature Specials

Baked Mackinac Whitefish Filet ≈ ⊕	29.00
Wild Rice, Rock Shrimp-Corn Succotash, Onion Beurre Blanc	
Grilled Spanish Octopus	28.00
Marble Potato Salad, Chimichurri	
Thyme & Garlic Chicken Stack	23.00
Wild Rice, Roasted Root Vegetables, Chicken Pan Sauce	
White Cheddar Truffle Mac & Cheese Casserole	19.00
Wild Mushrooms, Asparagus, Panko Crumbles	
Snake River Farms Wagyu Burger*	22.00
Fried Egg, Gruyere Cheese, Tomato Bacon Jam, French Fries, Brioche Bun	
	Add Foie Gras 40.00
BBQ Baby Back Ribs	Half Rack 18.00
Coca Cola Black Beans, French Fries	
	Full Rack 24.00
Spice Crusted Venison Medallions*	38.00
Red Cabbage, Roasted Chestnuts, Spätzle	
Grilled Canadian Lobster Tail ≈ ⊕	80.00
Asparagus, Kaffir Butter	
	MAP Surcharge 30.00
Braised Lava Lake Lamb Shank	34.00
Merguez Sausage, White Beans, Rosemary Jus	
10 oz. Black Angus Beef Filet Mignon* ⊕	56.00
Cipollini Onions, Green Peppercorn Sauce	
14 oz. Snake River Farms New York Strip Steak*	58.00
Mirin Glazed Mushrooms, Sauce Bordelaise	
16 oz. Porterhouse Pork Chop* ⊕	44.00
Bacon Lardons, Mustard Greens, Apricot Glace	
18 oz. Black and Blue Dry Aged Bone-In New York Strip Steak*	85.00
Black Garlic, Tobacco Onions, Creamy Gorgonzola Sauce	
	MAP Surcharge 35.00

All Steaks and Chops are served with Chef's Potato and Vegetable of the Day

Desserts

Cheesecake of the Day	13.00	Milk Chocolate Napoleon
Vanilla Sauce		Strawberry Coulis
Grand Pecan Ball ⊕	Chocolate Sauce	
	Small 8.00 Large 13.00	

⊕ Many of our dishes can be adjusted to be Gluten Free

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



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

