

## 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 SCALLOPINI & CRISPY SWEETBREADS  
Saffron Celeriac Puree, Swiss Chard, Marsala Cream

GRILLED VEGETABLE STACK <sup>GF</sup> ≈  
Crisp Olives, Sweet Corn Relish, Nasturtium Pesto



\*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.