

Appetizers

Smoked Norwegian Salmon ^{GF}

*Jalapeno Cake, Shaved Fennel,
Dill Remoulade*

15.00

Jumbo Shrimp & Lump Crab Cocktail ^{GF} ≈

Celeriac Slaw, Chili Cocktail Sauce

16.00

Tempura of Quail

*Green Tomato Jam, Goat Cheese,
Espresso Barbecue Sauce*

12.00

Baked French Escargot

*Garlic Cream, Mushrooms,
Pearl Onions, Puff Pastry*

15.00

Chicken Liver Parfait

*Port Wine Jelly, Spiced Apricot
Chutney, Garlic Toast*

13.00

Bavarian Pretzel Basket

Caraway Butter, Grainy Mustard

12.00

Soups

Austrian Steak Soup

Speck Croutons

Cup 9.00 Bowl 12.00

Whitefish Bisque

Parsley Crostini

Cup 8.00 Bowl 11.00

Chilled Sweet Potato-Leek Soup ^{GF}

Pumpkin Seed Granola

Cup 7.00 Bowl 10.00

Salads

Baby Spinach and Poached Pear ^{GF}

*Candied Walnuts, Roquefort Cheese,
Roasted Shallot Dressing*

14.00

Romaine Hearts

*Farm Bread Croutons, Grana Padano,
Olives, Mustard Vinaigrette*

12.00

Heirloom Tomato Caprese ^{GF} ≈

Basil, Fresh Mozzarella, Aged Balsamic Dressing

13.00

Entrées

Pan Seared Mackinac Whitefish Filet ^{GF} ≈

Broccolini, Roasted Fingerling Potatoes, Green Onion Soubise

29.00

Lobster Claw Macaroni & Cheese

Parsnips, Sun Dried Tomatoes, White Cheddar Mornay

38.00

Baked Faroe Island Salmon Filet* ^{GF} ≈

Roasted Fingerling Potatoes, Shiitake Mushrooms, Hazelnut Parsley Pesto

34.00

Spinach Florentine Ravioli

Artichokes, Basil, Garlic, Grana Padano, Tomatoes

22.00

Roasted Free Range Half Chicken

Cranberry Beans, Smoked Gouda Grit Cake, Mushroom Demi Glaze

23.00

Crispy Maple Leaf Farms Duck Breast*

Collard Greens, Savory Bread Pudding, Port Wine Sauce

36.00

Käse Spätzle Casserole

Bacon, Crispy Onions, Warm Potato Salad

28.00

Grilled New York Strip Steak* ^{GF}

Wild Mushrooms, Yukon Gold Potato Puree, Green Peppercorn Sauce

46.00

Smoked Berkshire Pork Loin

Braised Red Cabbage, Brown Butter Spätzle, Vidalia Onion Jam

35.00

Classic Wiener Schnitzel

Warm Potato Salad, Cranberry Sauce

34.00

Black Angus Beef Medallion* & Shrimp Brochette ^{GF}

Broccolini, Yukon Gold Potato Puree, Caper Butter, Jack Daniels Demi-Glacé

52.00

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



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^{GF} Many of our dishes can be adjusted to be gluten free.