

# The Jockey Club

## Appetizers

Poached Peel & Eat Shrimp ≈ <sup>GF</sup>	15.00
<i>Plantain Chips, Cocktail Sauce</i>	
Smoked Chicken Wings	13.00
<i>Carrots, Celery Sticks, Bourbon BBQ Sauce, Frank's Hot Sauce</i>	
Crispy Asian Pork Belly	14.00
<i>Toasted Cashews, Carrot Ginger Puree, Sweet Sesame Soy Glaze</i>	
Black Eyed Pea Hummus ≈	11.00
<i>Carrots, Celery, Cucumber, Pita Bread</i>	
Truffle Cheese Fries	12.00
<i>Green Onions, Tomato, White Truffle Aioli, Point Reyes Blue Cheese Sauce</i>	
Warm Mediterranean Olive Medley <sup>GF</sup>	9.00
<i>Garlic Rosemary Marcona Almonds</i>	

## Soup

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

## Salads

Napa Cabbage & Quinoa Chopped Salad <sup>GF</sup>	Half 12.00	Full 15.00
<i>Blue Cheese Crumbles, Onions, Pumpkin Seeds, Radish, Sun Dried Tomato, Cucumber Yogurt Dressing</i>		
Salt Baked Beet & Fennel Salad <sup>GF</sup>	Half 10.00	Full 13.00
<i>Bacon Lardons, Candied Pistachios, Goat Cheese, Honey Crisp Apples, Champagne Vinaigrette</i>		
Jockey Club House Salad ≈ <sup>GF</sup>	Half 9.00	Full 12.00
<i>Mixed Greens, Black Walnuts, Cucumbers, Pickled Red Onions, Sweet Potato, Tomatoes, Aged Balsamic Dressing,</i>		
Add to any of the above: Chicken 6.00 or Shrimp 10.00		
Crisp Tortilla Bowl Salad	12.00	
<i>Avocado, Field Greens, Pico de Gallo, White Corn, Queso Panela, Black Beans, Smoked Adobe Pepper Cream</i>		

Add Chicken or Beef Chili 6.00

# The Jockey Club AT THE GRAND STAND



Served from  
11:00 a.m. until  
5:00 p.m.

## Sandwiches

All Sandwiches are Served with Seasoned French Fries

Jockey Club Steak Burger *	16.00	Blackened Mackinac Whitefish ≈ GF	16.00
<i>Red Onions, Roma Tomato, Romaine</i>		<i>Jicama Slaw, Mango Salsa, Caper Remoulade, Brioche Bun</i>	
Grilled Michigan Lamb Burger *	15.00	Maine Lobster Roll	18.00
<i>Onions, Roasted Vegetables, Smoked Gouda, Black Garlic Aioli</i>		<i>Butter Lettuce, Dill, Tomato, Meyer Lemon Mayo</i>	
Crispy Chicken Biscuit	16.00	Pork Belly Reuben	15.00
<i>Caramelized Onions, Gravy, Poblano Butter, Cheddar Cheese Biscuit</i>		<i>Sauerkraut, Swiss, Russian Dressing, Dark Rye</i>	
Grilled Vegetable Wrap ≈	14.00	Braised Wagyu Short Rib & White Cheddar Panini	17.00
<i>Eggplant, Mushrooms, Squash, Zucchini, Hummus</i>		<i>Crisp Onions, Mushrooms, Roasted Peppers, Ciabatta Roll</i>	
Artisan Grilled Cheese	14.00		
<i>Pimento, Gruyere and Swiss Cheese, Tomato, Bacon Marmalade, Sour Dough</i>			

## Desserts

Grand Pecan Ball	Pie of the Day	13.00	Grand Marnier	13.00
<i>Chocolate Sauce</i> GF			<i>Crème Brûlée</i>	
Small 9.00 / Large 13.00			<i>Pistachio Madeleine</i>	

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



GF Many of Our Dishes can be Adjusted to be Gluten Free