



## APPETIZERS

SPARKLING MICHIGAN RASPBERRY JUICE <sup>GF</sup>≈

SNAKE RIVER FARMS WAGYU BEEF TARTARE\*  
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

## SOUPS OR SALAD

MAINE LOBSTER BISQUE  
Rock Shrimp Beignets

CHILLED POTATO-LEEK <sup>GF</sup>  
Puffed Wild Rice, Parsley Oil

CHAMPAGNE & CHESTNUT CREAM  
Gruyere Cheese Crostini

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



\*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.



## 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 Purée, 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.