



## Appetizers

### Smoked Norwegian Salmon <sup>GF</sup>

*Jalapeno Cake, Shaved Fennel,  
Dill Remoulade*

15.00

### Jumbo Shrimp &

### Lump Crab Cocktail <sup>GF</sup> ≈

*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 <sup>GF</sup>

*Pumpkin Seed Granola*

Cup 7.00 Bowl 10.00

## Salads

### Baby Spinach and Poached Pear <sup>GF</sup>

*Candied Walnuts, Roquefort Cheese,  
Roasted Shallot Dressing*

14.00

### Romaine Hearts

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

12.00

### Heirloom Tomato Caprese <sup>GF</sup> ≈

*Basil, Fresh Mozzarella, Aged Balsamic Dressing*

13.00



## Entrées

<b>Pan Seared Mackinac Whitefish Filet</b> <sup>GF</sup> ≈	29.00
<i>Broccolini, Roasted Fingerling Potatoes, Green Onion Soubise</i>	
<b>Lobster Claw Macaroni &amp; Cheese</b>	38.00
<i>Parsnips, Sun Dried Tomatoes, White Cheddar Mornay</i>	
<b>Baked Faroe Island Salmon Filet*</b> <sup>GF</sup> ≈	34.00
<i>Roasted Fingerling Potatoes, Shiitake Mushrooms, Hazelnut Parsley Pesto</i>	
<b>Spinach Florentine Ravioli</b>	22.00
<i>Artichokes, Basil, Garlic, Grana Padano, Tomatoes</i>	
<b>Roasted Free Range Half Chicken</b>	23.00
<i>Cranberry Beans, Smoked Gouda Grit Cake, Mushroom Demi Glaze</i>	
<b>Crispy Maple Leaf Farms Duck Breast*</b>	36.00
<i>Collard Greens, Savory Bread Pudding, Port Wine Sauce</i>	
<b>Grilled New York Strip Steak*</b> <sup>GF</sup>	46.00
<i>Wild Mushrooms, Yukon Gold Potato Puree, Green Peppercorn Sauce</i>	
<b>Smoked Berkshire Pork Loin</b>	35.00
<i>Braised Red Cabbage, Brown Butter Spätzle, Vidalia Onion Jam</i>	
<b>Hungarian Beef Goulash</b>	36.00
<i>Thyme Butter Spätzle, Red Cabbage, Paprika Crème Fraîche</i>	
<b>Classic Wiener Schnitzel</b>	34.00
<i>Warm Potato Salad, Cranberry Sauce</i>	
<b>Black Angus Beef Medallion* &amp; Shrimp Brochette</b> <sup>GF</sup>	52.00
<i>Broccolini, Yukon Gold Potato Puree, Caper Butter, Jack Daniels Demi-Glacé</i>	

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.**<sup>SM</sup> Blue Cross Blue Shield of Michigan and Grand Hotel agree that healthy choices lead to a Grand Life.



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<sup>GF</sup> Many of our dishes can be adjusted to be gluten free.