



The Jockey Club

Starters

Ahi Tuna Crudo* ≈ (GF) 15.00
Coconut, Cucumbers, Mango, Rice Crisp, Miso Soy Dressing

Smoked Asian Pork Belly 14.00
Carrot Ginger Puree, Toasted Cashews, Sweet Sesame Glaze

Wagyu Beef Tartar* ≈ 18.00
Capers, Red Onions, Shaved Parmesan, Crostini

Chilled Jumbo Shrimp ≈ (GF) 16.00
Wakame Seaweed Salad, Cocktail Sauce

Half Dozen Oysters* 18.00
Raw or Roasted
Chili Garlic Butter, Hard Cider Mignonette

Warm Mediterranean Olive Medley (GF) 9.00
Garlic Rosemary Marcona Almonds

Soups

Soup of the Day 7.00 Cup 9.00 Bowl

Lobster & Crayfish Bisque, Cognac 9.00 Cup 12.00 Bowl

Salads

Salt Baked Beet & Fennel Salad (GF) Half 10.00 Full 13.00
Bacon Lardons, Candied Pistachios, Goat Cheese, Honey Crisp Apples, Champagne Vinaigrette

Jockey Club House Salad ≈ (GF) Half 9.00 Full 12.00
Mixed Greens, Cucumbers, Pickled Red Onions, Sweet Potato, Black Walnuts, Tomatoes, Aged Balsamic Dressing

Lobster Chopped Salad ≈ (GF) 16.00
Avocado, Egg, Heirloom Tomato, Napa Cabbage, Creamy Grapefruit Dressing

Chef's Signature Specials

Baked Mackinac Whitefish Filet ≈ (GF) 29.00
Wild Rice, Rock Shrimp-Corn Succotash, Onion Beurre Blanc

Grilled Spanish Octopus 28.00
Marble Potato Salad, Chimichurri

Thyme & Garlic Chicken Stack 23.00
Wild Rice, Roasted Root Vegetables, Chicken Pan Sauce

White Cheddar Truffle Mac & Cheese Casserole 19.00
Wild Mushrooms, Asparagus, Panko Crumbles

Snake River Farms Wagyu Burger* 22.00
Fried Egg, Gruyere Cheese, Tomato Bacon Jam, Add Foie Gras 40.00
French Fries, Brioche Bun

BBQ Baby Back Ribs Half Rack 21.00
Coca Cola Black Beans, French Fries

Spice Crusted Venison Medallions* 38.00
Red Cabbage, Roasted Chestnuts, Spätzle

Grilled Canadian Lobster Tail ≈ (GF) 80.00
Asparagus, Kaffir Butter
Surcharge 30.00
MAP

Braised Lava Lake Lamb Shank 34.00
Merguez Sausage, White Beans, Rosemary Jus

Porterhouse Pork Chop* (GF) 44.00
Bacon Lardons, Mustard Greens, Apricot Glace

Black Angus Beef Filet Mignon* (GF) 56.00
Cipollini Onions, Green Peppercorn Sauce

Snake River Farms New York Strip Steak* 58.00
Mirin Glazed Mushrooms, Sauce Bordelaise

Braised USDA PRIME Boneless Beef Short Rib 32.00
Golden Yukon Potato Purée, Tobacco Onions, Barolo Sauce

All Steaks and Chops are served with Chef's Potato and Vegetable of the Day

Desserts

Cheesecake of the Day
Vanilla Sauce
13.00

Milk Chocolate Napoleon
Strawberry Coulis
13.00

Grand Pecan Ball (GF)
Chocolate Sauce
Small 9.00 Large 13.00

All Grand Hotel Guests under the MAP or FAP Plan Can Choose One from Three Categories

*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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Prix Fixe Menu

Available After 5:30 pm
\$48

Choice of One of Each Category
No Splitting or Substitutions Please

Starters

Chilled Jumbo Shrimp ≈ (GF)
Wakame Seaweed Salad, Cocktail Sauce

Jockey Club House Salad ≈ (GF)
Mixed Greens, Cucumbers, Pickled Red Onions, Sweet Potato,
Black Walnuts, Tomatoes, Aged Balsamic Dressing

Cup of Soup of the Day

Entrées

Baked Mackinac Whitefish Filet ≈ (GF)
Wild Rice, Rock Shrimp-Corn Succotash, Onion Beurre Blanc

Snake River Farms Wagyu Burger*
Fried Egg, Gruyere Cheese, Tomato Bacon Jam, French Fries, Brioche Bun

Thyme & Garlic Chicken Stack
Wild Rice, Roasted Root Vegetables, Chicken Pan Sauce

Braised USDA PRIME Boneless Beef Short Rib
Golden Yukon Potato Purée, Tobacco Onions, Barolo Sauce

Desserts

Grand Pecan Ball (GF)
Chocolate Sauce

Milk Chocolate Napoleon
Strawberry Coulis

(GF) Gluten Free Options Available. Please ask your Server.

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