

DINNER

Available from 5 pm until 9 pm

STARTERS

Crispy Calamari

Cherry Peppers, Marinara Sauce
11

Hummus Plate ≈

Cucumber, Tomato, Feta Cheese
Warm Pita Bread
9

Coconut Crusted Shrimp

Roasted Peanut Coleslaw
Pineapple Relish, House Dipping Sauce
13

Soup of the Day

cup 6 / bowl 8

Three Cheese White Onion Soup

Garlic Croutons
cup 6 / bowl 8

Basket of Corn Tortilla Chips

with Jalapeño Salsa 7
with Chili Con Queso 8

Crab Rangoon

Sweet Chili Sauce
10

Bob's Buffalo Wings

Traditional or Boneless
Buttermilk Blue Cheese
Frank's Red Hot Sauce
10

Loaded Fries

Bacon, Tomatoes, Cheese Sauce
Buttermilk Ranch
10

SALADS

Loaded Wedge

Iceberg, Bacon, Pecans
Roquefort Cheese and Tomatoes
Buttermilk-Ranch or Thousand Island
9

Caesar Salad

Romaine, Roasted Garlic, Croutons
Anchovies, Parmesan Dressing
11

Greek Salad GF ≈

Romaine, Cucumbers, Peppers
Feta Cheese, Olives, Tomatoes
Lemon Vinaigrette
13

Add Chicken or Calamari To Any Salad Additional \$4.00

SANDWICHES AND BURGERS

Trapper Burger* or Trapper Chicken Sandwich

BBQ Sauce, Bacon and Cheese
Sesame Bun
14

Snake River Farms Wagyu Burger*

Kurobuta Bacon, Caramelized Onions
Roquefort Cheese, Sesame Bun
18

Homemade Turkey Burger

Goat Cheese, Red Pepper Relish
Sesame Bun
14

Spicy Chicken

Pepper Jack Cheese
Frank's Red Hot Sauce, Pretzel Bread
14

All Sandwiches and Burgers are served with French Fries.

FAVORITES

Blackened Prime Rib GF

Garlic Mashed Potatoes
Vegetable Du Jour, Lime Herb Butter
26

Jack Daniels Baby Back Ribs

French Fries and Coleslaw
Half Rack 13 Full Rack 24

Niman Ranch Farm Pork Chop

Root Vegetable Hash, Fried Onion Stack
Mustard Demi-glace
19

Nachos Con Carne

Jalapeño Cheese, Black Beans
Guacamole and Pico De Gallo
Choice of Chicken or Beef
14

Grilled Chicken Breast GF ≈

Lemon-Caper Butter
Potatoes, Spinach, Mushrooms
17

Stuffed Sea Salt Baked Potato

Cheddar Cheese, Bacon
Caramelized Onions, BBQ Sauce
Choice Of Shaved Beef or Grilled Chicken
14

Spinach and Cheese Ravioli

Mushrooms, Tomato Sauce
Toasted Pine Nuts
16

Broiled Mackinac Whitefish

Roasted Potatoes
Romesco Sauce
21

Fish and Chips

Beer-Battered Icelandic Cod
Tartar Sauce, Cocktail Sauce
Coleslaw
16

DESSERT

Grand Pecan Ball, Fudge Sauce
Cheesecake of the Day, Fruit Coulis
Apple Pie, Heavy Cream
9

Parties of 8 or more will be placed on one check.

To share an entrée, please add a 3.00 charge.

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



≈ Live Healthy. Live Grand.™ Blue Cross Blue Shield of Michigan and Grand Hotel agree that healthy choices lead to a Grand Life.



A nonprofit corporation and independent licensee of the Blue Cross and Blue Shield Association

GF Gluten-Free



SPECIALTY DRINKS

The Classic Bloody Mary

Belvedere Vodka, Premium Bloody Mary Mix, served with Green Olives and Pickled Asparagus

The Pickled Bloody Mary

A Zestier take on the Classic: Belvedere Vodka, Premium Bloody Mary Mix and Tomato Juice infused with Horseradish, Pickle Juice and Jalapeños, garnished with a Pickle

The Golden Margarita

Our Mackinac version of a Southwest classic: Jose Cuervo Especial Tequila, Sour Mix, Orange Juice and Lime Juice, with a splash of Grand Marnier and a Lime wedge

The Grand Cosmopolitan

Belvedere Citrus Vodka and Cranberry Juice with a splash of Grand Marnier and Lemon Twist

The Mackinac Fudge Martini

Godiva Liqueur and Smirnoff Vanilla Vodka, sprinkled with Grand Hotel Fudge Sauce

The Famous Rum Runner

Three types of Rum: Bacardi Superior, Captain Morgan Spiced and Myers's Dark, with Blackberry Brandy and Creme de Banana, blended with Orange Juice and a special Jamaican fruit blend

Electric Lilac Lemonade

Simply Shocking Lemonade: Belvedere Citrus Vodka and Blue Curaçao, with Lemonade and a splash of Grenadine, garnished with a Lemon wheel

Carmen Miranda Rum Punch

A Fiesta of Fruit Flavors: Cruzan Banana, Coconut and Pineapple Rums, plus Triple Sec Orange Liqueur mixed with Orange and Pineapple Juices, splashed with Grenadine

Grand Celebration Cocktail

In honor of Grand Hotel's 125th Birthday in 2012. Celebrate with Veuve Clicquot Champagne that we have Splashed with Grand Marnier and finished with a Candied Orange Peel

The Mackinac Raspberry Martini

Raspberry Vodka chilled and shaken, and served with Infused Raspberries

Summer Time Sangria

A light, crisp suggestion for summer: Pinot Grigio with Pineapple Juice over ice

Iced Tea Cooler

A Cool Refreshing Combination of Iced Tea Vodka, Peach Juice, Mint Leaves with a splash of Pineapple Juice over ice

Ultimate Pomegranate

Three Olives Rang Tang Vodka and Michigan-Made Thatcher's Organic Pomegranate, Cranberry Juice, Cointreau, and Club Soda in a Neon-Sugar rimmed glass

The Mackinac Blueberry Martini

Stoli Blueberry Vodka infused and garnished with Wild Blueberries and served ice cold

Raspberry Gummy Berry

A Berry Nice Mix of Hard Luck Redfish Vodka, Raspberry Vodka, Peach Schnapps, Sweet and Sour Mix, a splash of Cranberry Juice and Gummy Bear Sinker

BEER

Bottled Beer

Grand Hotel Big Porch Ale
 Budweiser Heineken
 Bud Light Miller Lite
 Coors Light Strong Bow Cider
 Corona Twisted Tea
 Labatt Labatt Light
 Henry Weinhard's Private Reserve
 New Belgium Fat Tire
 Beck's Non/Alcohol

Draught Beer

(16 oz. Pint or 22 oz. Glass)

Bell's Oberon Bell's 2-Hearted Ale
 Bud Light Miller Lite
 Guinness Stella Artois
 Labatt Blue Summer Shandy
 Cheboygan Brewing Co.
 Lighthouse Amber Ale
 Pabst Blue Ribbon
 Rogue Dead Guy

Non-Alcoholic Beverages

Red Bull
 1919 Draft Root Beer
 1919 Draft Root Beer Float
 Virgin Strawberry Daquiri and Piña Colada
 Frozen Pineapple Orange Smoothie
 Ice Cream Milkshakes
 Chocolate, Vanilla or Strawberry
 Coca-Cola Brand Soft Drinks

WINE

Proudly Serving Grand Hotel Label Wines

		Bottle	Glass
Bin 4001	Grand Hotel L.Mawby Blanc de Blanc, Leelanau Peninsula N.V.	48	
Bin 4000	Grand Hotel L.Mawby Blanc de Blanc, Leelanau Peninsula N.V. 375 ml	28	
Bin 158	Grand Hotel M. Trinchero <i>Chardonnay</i> , Napa Valley CA	48	12
Bin 409	Grand Hotel M. Trinchero <i>Moscato</i> , Napa Valley CA	40	10
Bin 406	Grand Hotel M. Trinchero <i>Pinot Grigio</i> , Napa Valley CA	40	10
Bin 813	Grand Hotel M. Trinchero <i>Pinot Noir</i> , Napa Valley CA	48	12
Bin 906	Grand Hotel M. Trinchero <i>Merlot</i> , Napa Valley CA	48	12
Bin 1004	Grand Hotel M. Trinchero <i>Cabernet Sauvignon</i> , Napa Valley CA	48	12

Our Wines are Arranged from Light to Full-Bodied

SPARKLING WINES AND CHAMPAGNE

		Bottle	Glass
Bin 4002	Good Harbor Sleeping Bare Dunes "Blanc de Blanc," Leelanau Peninsula	40	
Bin 54	Santa Margherita <i>Prosecco</i> , Veneto Italy	40	10
Bin 6	Veuve Clicquot "Yellow Label" Brut, Champagne France	75	18
Bin 10-c	Roederer "Cristal" Brut, Champagne France	380	

WHITES

Bin 4009	Château Grand Traverse <i>Semi-Dry Riesling</i> , Old Mission Peninsula	30	7
Bin 403	Maso Canali <i>Pinot Grigio</i> , Trentino Italy	42	
Bin 255	Duckhorn <i>Sauvignon Blanc</i> , Napa Valley CA	70	
Bin 506-c	Joseph Drouhin <i>Pouilly-Fuissé</i> , Burgundy France	46	11
Bin 357	Concha Y Toro Marques de Casa Concha <i>Chardonnay</i> , Maipo Chile	32	
Bin 166	Stag's Leap Wine Cellars <i>Chardonnay</i> , Napa Valley CA	65	15
Bin 154	Cakebread Cellars <i>Chardonnay</i> , Napa Valley CA	55	11

REDS

Bin 4025	Château Chantal "Trio" <i>Red Blend</i> , Old Mission Peninsula MI	42	10
Bin 818	Argyle Reserve <i>Pinot Noir</i> , Willamette Valley OR	85	
Bin 827	Belle Glos "Meiomi" <i>Pinot Noir</i> , Sonoma Coast CA	46	11
Bin 855	XY Zinfandel "100 Year old vines" Dry Creek CA	95	
Bin 1012	Charles Krug <i>Cabernet Sauvignon</i> , Yountville CA	65	15
Bin 1024-c	Far Niente <i>Cabernet Sauvignon</i> , Napa CA	180	
Bin 1863	Villa Cerna <i>Chianti Classico Riserva</i> , Tuscany Italy	50	12
Bin 2205	Termes "Numanthia" <i>Tempranillo</i> , Rioja Spain	45	