

## Starters

### Smoked Michigan Lake Trout <sup>GF</sup>

Crispy Jalapeño Corn Cake,  
Caper Rémoulade  
13.00

### Escargots en Croute

Cremini Mushrooms, Pearl Onions,  
Parsley-Garlic Butter  
14.00

### Duck Confit Rilette

Caramelized Pear, Crostini,  
Port Aspic  
15.00

### Gulf Shrimp & Lobster Cocktail

Celeriac, Herb Aioli,  
Cocktail Sauce  
16.00

### Pretzel Basket, Fleur de Sel

Sharp Beer Cheddar,  
Sweet Bacon Jam, Mustard Sauce  
11.00

### Chef's Selection Of East Coast Oysters\*

Half Dozen 12.00  
Dozen 23.00

## Soups

### Maine Lobster Bisque

Smoked Trout Roe  
Cup 9.00 Bowl 11.00

### White Onion Soup

Brioche Crouton, Gruyere Cheese  
Cup 8.00 Bowl 10.00

### Austrian Steak Soup

Bacon Lardons, Espelette Crema  
Bowl 12.00

## Salads

### Salt Roasted Beets & Stilton

Almonds, Oranges,  
Pickled Fennel, Banyuls Vinaigrette  
13.00

### Classic Wedge Salad

Black Olives, Boiled Egg, Oven Dried Tomatoes,  
Smoked Bacon, Gorgonzola Dressing  
11.00

### Baby Spinach

Candied Pecans, Mushrooms, Red Onions, Whipped Goat's Cheese, Cranberry Dressing  
11.00

## Entrées

### Baked Herb Crusted Whitefish Filet

Shiitake Mushrooms & Farro Verde, Fava Beans, Lobster Butter Broth

28.00

### Atlantic Salmon\*

Fingerling Potatoes, White Bean-Corn Succotash, Onion Soubise

32.00

### Filet Mignon\* 8 Oz.

Potato Purée, Tobacco Onions, Blackberry Demi Glaze

46.00

### Prime New York Strip Steak\* 12 Oz.

Fingerling Potatoes, Stewed Mushrooms, Bone Marrow Butter

49.00

### Pan Seared Chicken Breast

Eggplant Caponata, Potato Purée, Lemon Caper Sauce

24.00

### Braised Colorado Lamb Shank

Potato Purée, Merquez, Mint Gremolata

38.00

### Hungarian Beef Goulash

Thyme Butter Spätzle, Red Cabbage, Paprika Crème Fraîche

36.00

### Smoked Kurobuta Pork Belly

Thyme Butter Spätzle, Collard Greens, Ginger-Soy Sauce

26.00

### Spiced Pan Seared Duck Breast\*

Shiitake Mushrooms & Farro Verde, Red Cabbage, Plum Sauce

29.00

### Niman Ranch Crispy Pork Schnitzel

Cucumber & Potato Salad, Lingonberry Jam, Horseradish

28.00

### Lobster Bolognese

Egg Pappardelle, Butternut Squash, Chestnuts

42.00

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.



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