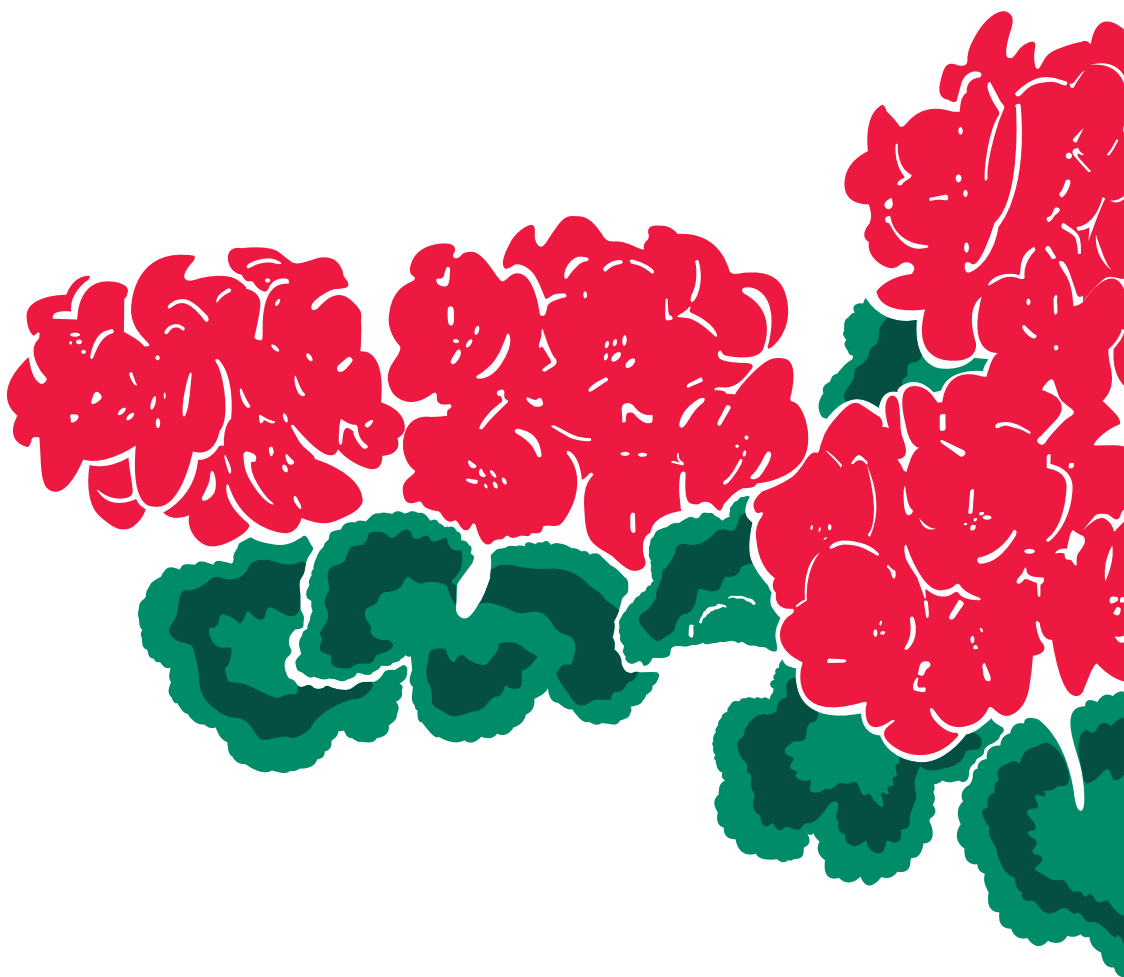


# GUEST ROOM DINING



Grand Hotel®

MACKINAC ISLAND  
MICHIGAN



# *À La Carte*

*Not Part of the Modified American Plan*

*Please call extension 600 for food service*

*Available from 11 am until 10 pm*

## *Soups & Starters*

**Fresh Soup of the Day \$9**  
Bowl

**Margarita Flatbread \$14** (V)  
Mozzarella, San Marzano  
Tomato, Basil

**Korean Chicken Wings \$16**  
Gojuchang, Toasted  
Sesame, Scallion

**Hand Pulled Burrata \$16** (V)  
Oven Cured Tomato,  
Micro-Arugula, Farm Bread

## *Sandwiches & Entrées*

All Sandwiches are Served with Choice of Chips or Fresh Fruit

**Griddled Three Cheese Sandwich \$13** (V)  
Swiss, Havarti, Pepper Jack,  
Tomato Jam, Country Bread

**Eastern Market Grind Grand Burger \$17**  
Plath's Bacon, Iceberg Lettuce,  
Heirloom Tomato, Brioche Bun

**Lake Huron Club Sandwich \$15**  
Oven Roasted Turkey, Plath's Bacon,  
Smoked Ham, Heirloom Tomato,  
Iceberg, Michigan Cherry Mayo  
Choice of Multi Grain, White, or Rye Bread

**Smoked Massey's Whitefish Salad \$16**  
Heirloom Tomato, Iceberg Lettuce,  
Lemon Oil, Multi Grain Bread

**Stuffed Napa Cabbage \$26** (GF) (V)  
Eggplant, Wild Mushroom,  
Wild Rice, Tomato Water,  
Crispy Shallot

**Mackinac Whitefish \$33** (GF)  
Herb Butter, Fingerling Potato, Asparagus

**Broiled Ribeye \$40** (GF)  
Eastern Market Spice,  
Fingerling Potato, Asparagus,  
Demi-Glace

**Roasted Half Chicken \$28** (GF)  
Double L Farms, Fingerling Potato,  
Asparagus, Chicken Jus

## *Late Night*

**Massey's Whitefish Dip \$14**  
Crackers & Crudites

**Olio's Cured Meat & Cheese \$18**  
Crackers & Mustard

**Seasonal Fruits & Berries \$12** (GF) (V)

**Roasted Turkey & Gouda Cheese Sandwich \$14**  
Michigan Cherry Mayo, Iceberg Lettuce, Heirloom Tomato, Multi Grain Bread

**Smoked Ham & Swiss Cheese Sandwich \$14**  
Stone Ground Mustards, Iceberg Lettuce, Heirloom Tomato, Country Loaf Bread

# Desserts

Grand Pecan Ball \$13 <sup>GF</sup> <sup>V</sup>  
Chocolate Sauce

Cheesecake of the Day \$13  
Crème Anglaise



# Dinner

## MENU ONE

*As Grand Hotel has three rotating dinner menus, please call the Main Dining Room at extension 600 for the menu of the evening.  
\$8.00 per person room service charge.*

### Appetizers

#### Massey Smoked Trout Rillettes (GF)

Pomme Gaufrette, Bowfin Caviar, Herbed Crème Fraiche

#### Green Falafel (GF)

Avocado Tzatziki, Garlic Tahini, Jalapeno

#### Lamb Carpaccio

Garbanzo Bean, Pea Tendril, Harissa, Fennel Cracker

#### Head Cheese

Pickled Woodland Mushroom, Smoked Grain Mustard, Lavosh

#### Shrimp Ceviche (GF)

Avocado Vinaigrette, Chili Corn Nuts, Cilantro, Lime Oil

### Soups or Salad

#### Chilled Cucumber Soup (GF) (V)

Pickled Red Onions, Sourdough Croutons, Dill Oil

#### Minestrone Del Contadino

Spinach, Parmesan Oil, Crackling

#### Charred Kale Salad (GF) (V)

Citrus, Green Tahini, Carrot, Sesame

#### Fennel, Tomato & Grapefruit (GF) (V)

Frisée, Balsamic Pearls, Avocado Dressing

### Entrées

#### Poached Rolled Whitefish Almandine (GF)

Pomme Pave, Sauce Vierge

#### Wild Boar Chop (GF)

Sautéed Woodland Mushrooms and English Peas, Shallot Jam, Morel Madeira Cream Sauce

#### Beef Wellington

Black Truffle Creamed Spinach, Bacon Lardons, Sauce Foyot

#### Michigan Cherry Lacquered Duck Breast

Masa Gnocchi, Charred Pickled Onion, Freeze Dried Corn, Ancho Demi

#### Mackinac Honey Glazed Rock Hen (GF)

Braised Swiss Chard, Rainbow Carrots, Natural Jus

#### Honeynut Squash, Radicchio & Miso (V)

Pine Nut, Farro, Comice Pear, Chive

# Dinner

## MENU TWO

As Grand Hotel has three rotating dinner menus, please call the Main Dining Room at extension 600 for the menu of the evening. \$8.00 per person room service charge.

### Appetizers

#### Romano Monkfish

Truffle Aioli, Micro-Celery

#### Rabbit Terrine

Foie Gras Mousse, Michigan Wildberry Mustard, Sourdough

#### Frog Legs

Carolina Gold Rice, Sauce Étouffée, Crispy Crawfish

#### Michigan Family Farms Grass Fed Beef Tartare

Pumpkin Seed, Radish, Pickled Onion, French Mustard, Bearnaise, Lavosh

#### Heirloom Tomato Terrine (V)

Sherry Vinegar Caviar, Micro Basil, EVOO Powder, Everything Cracker

### Soups or Salad

#### Chilled English Pea Soup (GF) (V)

House Crème Fraiche, Tarragon Oil

#### Roasted Curried Cauliflower Soup (GF) (V)

Grilled Lemon Oil, Toasted Honey Mustard Seeds

#### Berry Citrus & Heirloom Tomato Salad (GF) (V)

Basil Oil Powder, Dehydrated Mozzarella Chips, Tomato Water, White Balsamic and Black Berry Gastrique

#### Charred Hearts of Palm (GF) (V)

Frisée, Oil Cured Tomato, Micro Arugula, Spanish Olive Oil, Sherry Vinegar Reduction

### Entrées

#### Maple Glazed Michigan Lake Trout (GF)

Braised Cabbage, Smoke Pork Belly, Fried Fingerling Potato Coins, Chive Garlic Cream

#### Braised Moussaka Stuffed Braciolo

Ricotta Farro "Risotto," Crispy Fried Garbanzo Beans, Root Vegetable Demi

#### Roasted Chicken & Smoked Sausage

Three Cheese Grits, Corn Bread Crumble, Sage Brown Sauce

#### Fennel Crusted Lamb Chops

Goat Cheese Spoon Bread, Green Tomato, Mint Chutney, Fig Demi

#### Porchetta (GF)

Cassoulet, White Anchovy, Broccolini, Mustard and Sage Cream Sauce

#### Stuffed Napa Cabbage (GF) (V)

Eggplant, Wild Mushroom, Wild Rice, Tomato Water, Crispy Shallot

Dinner is served from 6:30 to 8:45 pm • This is part of the Modified American Plan. • All guests are welcome to order off of these dinner menus. Please call extension 600 to verify what menu is being offered this evening. If your visit does not include the Modified American Plan, there is a \$75 per person charge. Plus 6% tax.

\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Please alert your server to any food allergies.

# Dinner

## MENU THREE

As Grand Hotel has three rotating dinner menus, please call the Main Dining Room at extension 600 for the menu of the evening.  
\$8.00 per person room service charge.

### Appetizers

#### Hamachi Crudo <sup>GF</sup>

Thai Chili, Fermented Citrus, Avocado, Orange

#### Wagyu Tataki

Shishito Slaw, Roasted Onion Ponzu, Sesame

#### Chicken Liver Mousse

Pickled Blackberry, Cracklings, Smoked Salt, Lavosh

#### Miso Glazed Eggplant <sup>V</sup>

Watermelon Radish, Pickled Cucumber, Fennel, Black Barley

#### Shrimp Cocktail <sup>GF</sup>

Horseradish Cocktail, Remoulade, Micro Celery, Lemon

### Soups or Salad

#### Chilled Artichoke & Fennel Soup <sup>V</sup>

House Yogurt, Fennel Pollen, EVOO

#### Chicken Consommé

Corn Scented Oil, Manchego Profiterole, Celery Root

#### Tuscan Kale Salad <sup>GF</sup> <sup>V</sup>

Roquefort, Spiced Roasted Walnut, Asian Pear, Cranberry Vinaigrette

#### Swiss Chard & Yellow Plantain <sup>GF</sup> <sup>V</sup>

Sumac, Fennel, Blueberry, Citronette

### Entrées

#### Eagle Creek Trout

Barley & Woodland Mushroom "Risotto," Asparagus, Blue Crab, Tomato, Hollandaise

#### Herb Crusted Prime Rib

Horseradish Yorkshire Pudding, Asparagus Confit Garlic, Rib Jus

#### Double L Farms Pistachio Stuffed Chicken Breast <sup>GF</sup>

Succotash, Grand Mole, Confit Citrus Baby Beet

#### Spiced Ash Venison Loin

Barley & Woodland Mushroom "Risotto," Pickled Blackberry, Demi-Glace

#### Salmon en Croute

Pea and Tarragon, Roasted Pearl Onion, Smoked Vidalia Demi

#### Miso Polenta & Tofu <sup>V</sup>

Asparagus, Scallion, Snap Pea, Toasted Sesame, Crispy Shitake