



**GRAND TRAVERSE
RESORT AND SPA**

IN-ROOM DINING BREAKFAST

Breakfast is available Saturday & Sunday 7am-11:00am.

Call ext. 6390 to place your order. Please allow 30 minutes for delivery. State sales tax, 19% gratuity and a \$2 delivery charge will be added to your bill for all room service orders.

Parfait Bowl 8

vanilla yogurt, fresh berries, granola

Banana Bread with Espresso Cream 10

toasted banana bread,
espresso infused mascarpone,
oven roasted buckwheat, honey

Oatmeal 10

dried dates and apricots, brown sugar
coconut flakes

Breakfast Special 19

two eggs any style, canadian bacon,
cherrywood smoked bacon, sausage links,
served with crispy breakfast potatoes
and choice of toast

Eggs Benedict 17

canadian bacon, toasted english muffin,
poached egg, hollandaise,
served with crispy breakfast potatoes

Build Your Own Omelet 18

choice of three ingredients
served with crispy breakfast potatoes
and choice of toast

additional ingredients 1

bacon, ham, sausage, mushroom,
spinach, tomato, pepper, onion,
jalapeno, swiss, monterey, cheddar

Croque Madame 19

sourdough, sliced ham, gruyere,
sauce mornay, fried egg

Open Face BLT 18

grilled baguette, poached egg, bacon,
tomato, hollandaise, farmers lettuces

Griddled Pancakes 16

orange glaze, signature granola

Huevos Rancheros 18

fried corn tortilla, eggs your way,
homestyle black beans, rancho sauce,
cotija, radish, avocado, cilantro

SIDES

Bacon 6
Sausage 5
Crispy Breakfast Potatoes 5
Toast 4
Avocado 4
Fresh Fruit 7
Egg 2

KIDS MENU

Pancakes 10

whipped cream, maple syrup,
fresh berries, powder sugar

French Toast 10

maple syrup, cinnamon cream,
fresh fruit

Cheddar Scrambled Eggs 10

served with fresh fruit

BEVERAGES

Milk, Assorted Juices 4
*orange, apple, grapefruit,
cranberry, tomato*

Hot chocolate, Gourmet Hot Tea, Coffee 4

Executive Chef Auston Minnich | Sous Chef Ryan Swenson

* Notice: These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 5/2/2024

IN-ROOM DINING DINNER MENU

Dinner available Thursday-Saturday 5pm-10pm

Call ext. 6390 to place your order. Please allow 30 minutes for delivery.

STARTERS

Grilled Artichoke

grated parmesan, fine herbs, lemon oil,
crispy garlic 18

Traditional Chicken Wings

6 wings for 12 | 12 wings for 18
with celery, carrots, and ranch and choice of
sauce: buffalo, parmesan garlic, BBQ, Nashville

Chicken Quesadilla

caramelized onion, grilled chicken, smoked gouda,
roasted peppers 14

Taproom Cheesy Bread

premium cheese blend, parmesan,
herb garlic butter 14

HOUSEMADE PIZZA

BBQ Chicken Pizza

grilled chicken, bbq base, red onion, cilantro 18

Vegetarian

green pepper, onion, mushroom, black olives,
tomato 14

Meat Lovers

pepperoni, sausage, ham, and bacon 22

Build Your Own Pizza

cheese pizza 12 | toppings 4 each
toppings: sausage, ham, bacon, pepperoni,
grilled chicken, artichoke, olives, onion,
mushroom, green pepper
choice of sauce: traditional pizza sauce,
pesto, white sauce, BBQ

SOUP & SALADS

Courgette, Leek and Goats Cheese Soup

rustic cracker, fresh basil, pepitas 14

Classic Caesar Salad

crisp romaine, parmesan, shaved crouton 14
add grilled chicken breast 9

Strawberry Gem

whipped feta, caramelized pearl onion, honey granola,
bruleed strawberry, white balsamic vinaigrette 16

HANDHELDS

substitute for side salad 7

NIIJII Burger

seasoned beef, smoked gouda, frisee, caramelized
onion, fried egg, poblano aioli
served with fries 22

Grilled Chicken Ciabatta

basil pesto, sun dried tomato, arugula,
pickled red onion, fresh mozzarella
served with fries 24

Bacon Grilled Three Cheese

gouda, classic cheddar, swiss, applewood smoked bacon,
fresh basil on sourdough bread
served with traditional tomato sauce & fries 19

ENTREES

AVAILABLE AFTER 5:00 PM

Roasted Half Chicken

carrot puree, summer squash, pickled radish,
pecans, hot honey 34

Grilled Salmon

garlic parmesan rice, zucchini, herbed shallot frisee,
lemon beurre blanc 40

Outside Skirt Steak

soft cheesy grits, bacon lardon swiss chard,
sherry vinegar demi 45

Angel Hair Pomodoro

house made sauce, blistered tomato, fresh basil,
burrata cheese, olive oil 28

DESSERT

Fruit Pavlova

crème fraiche and keylime filling, passion fruit, berries 12

Trio of Craquelin Choux Puffs

cherry, lemon, chocolate 12

KIDS MENU

Ages 12 and under.

Mac and Cheese & Fries 14

Chicken Tenders & Fries 16

Grilled Cheese & Fries 8

Personal Cheese Pizza 12

Side Salad 7 | Side Caesar 8

Pepsi products, juices, beer, wine, and
cocktails are available. Please ask your
server for current selections.