

NIIJII

RESTAURANT

NIIJII Restaurant was designed with cultural touches celebrating the heritage of our owners, the Grand Traverse Band of Ottawa and Chippewa Indians. Niijii is the Anishinaabe spelling for "friend."

STARTERS

CHARCUTERIE BOARD

artisan meats and cheeses, smoked fish jerky, fig jam, whole grain mustard, seasonal accompaniments 26

AHI POKE NACHOS

crisp wonton chips, marinated ahi tuna, serrano pepper, scallion, sriracha aioli 23

GRILLED ARTICHOKE

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

ROASTED BONE MARROW

fresh popovers, roasted garlic, tomato dulce, parsley 24

SOUPS AND SALADS

COURGETTE, LEEK AND GOATS CHEESE SOUP

rustic cracker, fresh basil, pepitas 14

STRAWBERRY GEM

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

HEIRLOOM TOMATO SALAD

sliced seasoned tomato, buffalo mozzarella, red onion, frisee, pistachio crumble, violet mustard, olive oil 17

PETITE ROMAINE

shaved parmesan, herbed panko, lemon zest, summer truffle vinaigrette 18

MAIN STAYS

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

TACOS AL PASTOR

marinated pork, shaved shallot, micro cilantro, chipotle lime crème, cabbage slaw 20

BACON GRILLED THREE CHEESE

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

ENTREES

SERVED AFTER 5:00PM

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

DESSERTS

FRUIT PAVLOVA

crème fraiche and key lime filling, passion fruit, berries 12

CHOCOLATE SKOOKIE

vanilla ice cream, shaved chocolate 13

TRIO OF CRAQUELIN CHOUX PUFFS

cherry, lemon, chocolate 12

** Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Be advised, groups larger than 8 are susceptible to an automatic service charge of 20%. Checks may not be split for groups of 8 or larger. Thank you 4/29/24*

Executive Chef Auston Minnich | Sous Chef Ryan Swenson