



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, 22% gratuity and a \$2 delivery charge will be added to your bill for all room service orders.

****delivery to the outside condos is unavailable****

FRESH STARTS

Parfait Bowl 8

greek yogurt, honey granola crumb,
seasonal accompaniments

Seasonal Oats Bowl 8

with rotating accompaniments

Spruce Continental 8

seasonal fruit plate, side of greek yogurt,
served with choice of toast

CLASSICS

First Tee Breakfast 14

2 eggs any style, home fries, choice of
bacon or sausage and toast

Bent Grass Burrito 14

al pastor pork, egg, fried potato,
cheddar cheese, red onion, chipotle sauce

Build Your Own Omelet 18

served with breakfast potatoes and
choice of toast

additional ingredients 1

bacon, ham, mushrooms, peppers, onion,
spinach, tomato, monterey jack cheese,
cheddar cheese

MORNING DELIGHTS

served with fruit & choice of bacon or sausage

Maple Brulée French Toast 16

three maple custard infused french toast

Short Stack 15

three warm spice infused pancakes

Enhance Your Morning Delight

Add Stuffers & Toppers 2 Each

berries | hazelnuts | whipped peanut butter |
whipped nutella | seasonal jam cream cheese

HANDHELDS

Classic Breakfast Sandwich 14

egg, bacon, cheddar cheese, croissant
served with breakfast potatoes

Not a McMuffin 8

egg, bacon, cheddar cheese, english muffin

BENEDICTS

served with breakfast potatoes

Classic 18

poached egg, ham, english muffin,
fontina cheese sauce

Garden 18

poached egg, sautéed mushrooms, spinach,
english muffin, fontina cheese sauce

Fire Roasted Chicken 18

poached egg, pulled chicken, english muffin,
fontina cheese sauce

Smoked Trout 20

poached egg, smoked trout spread,
english muffin, fontina cheese sauce

SIDES

Bacon 6

Sausage 5

Breakfast Potatoes 5

Toast 4

Fresh Fruit 7

Egg 4

KIDS MENU

served with choice of bacon, sausage,
breakfast potatoes or fruit

Scrambled Eggs 10

Pancakes 10

whipped cream, maple syrup, powder sugar

Maple Brulée French Toast 10

two maple custard infused french toast,
maple syrup

BEVERAGES

Milk, Lemonade, Juice 4

juice selections

orange, apple, grapefruit, cranberry, tomato

Coffee, Decaf, Gourmet Hot Tea 4

Chef de Cuisine Ryan Swenson | Executive Chef Auston Minnich

* 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. 4/26/25



IN-ROOM DINING DINNER

Dinner available Thursday - Saturday 5PM - 10PM

Call ext. 6390 to place your order. Please allow 30 minutes for delivery. State sales tax, 22% gratuity and a \$2 delivery charge will be added to your bill for all room service orders.

****delivery to the outside condos is unavailable****

STARTERS

Traditional Chicken Wings

6 wings for 12 | 12 wings for 18
with celery and ranch
choice of sauce: buffalo, BBQ, Korean

Chicken Quesadilla

caramelized onion, grilled chicken,
smoked gouda, roasted peppers 18

Fried Cheese Curds

served with peppercorn ranch 16

Braised Duck Flatbread

adobo duck, queso blanco, red onion, roasted
red peppers, arugula, jalapeno crema 16

Korean Tacos

smoked tamari glazed chicken, kimchi,
cilantro lime sauce 14

SALADS

add protein to any salad

grilled chicken 8 | salmon 12

Caprese salad

heirloom tomato, fresh buffalo burrata,
garden basil, EVOO 14

Pecel

cold rice noodle salad, lettuce boat,
carrots, scallions, peanut dressing 12

Aged Parmesan Caesar Salad

romaine lettuce, aged parmesan cheese,
herbed crumbs, caesar dressing 14

HANDHELDS

served with chips
substitute for fries 3 or side salad 7

Taproom Burger

arugula, tomato, candied bacon
swiss cheese 18

NIIJII Burger

gouda cheese, arugula, tomato,
red onion, truffle bacon aioli 18

Burger of the Week

ask your server for the weekly special 18

Braised Duck Torta

adobo duck, cilantro, pickled red onion,
black bean puree, queso blanco 20

Chicken Caesar Wrap

grilled chicken, romaine lettuce,
parmesan cheese, caesar dressing 16

PIZZA

Vegetarian

green peppers, red onion, mushroom,
diced tomato, black olives 20

Meat Lovers

pepperoni, sausage, ham, bacon 22

CBR

chicken, bacon, ranch 20

Build Your Own Pizza

cheese pizza 18 | toppings 3 each
toppings: pepperoni, bacon, chicken, ham,
sausage, black olives, red onion, mushroom,
green peppers, roasted red peppers,
tomato, pineapple, arugula, parmesan
choice of sauce: marinara, ranch, BBQ
add truffle oil 5

Taproom Cheesy Bread

cheese blend, parmesan, herb garlic butter 14

ENTREES

Available 5:00 PM - 9:00 PM

Butcher's Cut

market cut of beef, crafted seasonal sides 45

TC Caponata

roasted local eggplant, red onion, squash,
garlic, tomato, cherry, basil, salted bread 25

Maple Bay Chicken

24 hour lemon brined chicken,
black rice risotto, golden beets 30

DESSERT

Pistachio Cannoli

ricotta filling, chocolate, pistachio 10

Churro

deep fried fritter, cinnamon sugar,
espresso chocolate sauce 10

Pastel de Nata

flaky warm spice infused crust,
custard center 10

KIDS MENU

Chicken Tenders & Fries 16

Grilled Cheese & Fries 8

Personal Cheese Pizza 12

**Pepsi products, juices, beer, wine, and cocktails are available.
Please ask your server for current selections. 7/11/2025**