

# NIIJII

## RESTAURANT

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

### BREAKFAST SERVED 7 AM - 11 AM

#### 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

#### MORNING DELIGHTS

served with maple syrup, 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

#### 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 | spinach | tomato |  
onion | monterey jack cheese | cheddar cheese

\* 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 22%. Checks may not be split for groups of 8 or larger. Thank you 4/26/25

**Chef de Cuisine Ryan Swenson | Executive Chef Auston Minnich**

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#### 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

#### HANDHELDS

##### CLASSIC BREAKFAST SANDWICH 14

egg, bacon, cheddar cheese, croissant

served with breakfast potatoes

##### NOT A MCMUFFIN 8

egg, bacon, cheddar cheese, english muffin

#### SIDES

##### BACON 6

##### SAUSAGE 5

##### BREAKFAST POTATOES 5

##### TOAST 4

##### FRESH FRUIT 7

##### EGG 4

#### BEVERAGES

##### MILK, LEMONADE, JUICE 4

juice selections

orange, apple, grapefruit, cranberry, tomato

##### COFFEE, HOT TEA 4

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## HOLIDAY MENU

### SOUP & SALAD

#### WINTER GREENS SALAD

dried cherries, roasted sweet potato, candied almonds,  
sweet onions, goat feta dressing 14  
add grilled chicken 8 | salmon 12

#### ROASTED GARLIC BISQUE

roasted garlic cream soup, chives 10

### MAINS

#### LANGOS

flat potato fritter, prosciutto, roasted garlic tomato jam 14

#### POLPO

braised spanish octopus fire charred, kalamata olives,  
roasted tomato, zucchini, onion, red wine broth 18

#### CURRY WORST

sliced german sausage, spiced ketchup, curry powder dust  
served with fries 16

#### KASESPATZLE

egg noodle drops, butterkase cheese sauce, fried onion straws 22

#### PLATO DE CARNE AL HORNO

choice of roasted pork or braised venison,  
served with potato, cabbage, onion 38

### DESSERT

#### WAFFLES

choice of topper, nutella, hazelnut, strawberry jam,  
or lingonberry jam 12

#### GERMEN APPLE STRUDEL

fresh flaky pastry, ginger gold apple, golden raisins, walnut filling 14

#### GINGERBREAD TRES LECHES

dulce de leche, whipped topping 12

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