

# N I I J I I

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## RESTAURANT

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

### BREAKFAST SERVED 7 AM - 11 AM

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#### FRESH STARTS

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##### 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

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#### MORNING DELIGHTS

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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

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#### CLASSICS

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##### 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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**DINNER SERVED 5 PM - 9 PM**

### STARTERS

**ROASTED TOMATO BISQUE 8**

**WILD MUSHROOM SOUP 10**

**AGED PARMESAN CAESAR SALAD**

romaine lettuce, aged parmesan cheese,  
herbed crumbs, caesar dressing 14  
*add grilled chicken 8 | salmon 12*

**FRIED PORK DUMPLINGS**

served with chili dipping sauce 14

**(6) KOREAN BBQ CHICKEN WINGS**

topped with scallions, sesame seeds 14

**KOREAN TACOS**

smoked tamari glazed chicken,  
kimchi, cilantro lime sauce 14

### HANDHELDS

**SERVED WITH CHIPS | UPGRADE FRIES 3**

**NIIJII BURGER**

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

**SMOKED CORNED BEEF SANDWICH**

house smoked corned beef,  
whole grain mustard, swiss cheese,  
braised red cabbage 20

**CURRYWURST**

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

### ENTREES

**BUTCHER'S CUT**

market cut of beef, served with crafted seasonal sides 45

**PLATO DE CARNE**

roasted pork, potatoes, cabbage, onion 38

**TC CAPONATA**

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

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## DESSERT MENU

### PISTACHIO CANNOLI

ricotta filling, chocolate, pistachio 10

### GINGERBREAD TRES LECHES

dulce de leche, whipped topping 12

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**Executive Chef Auston Minnich | Pastry Chef Lisa Clark**