

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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DINNER SERVED 5 PM - 9 PM

SOUP & SALAD

AGED PARMESAN CAESAR SALAD

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

ROASTED TOMATO BISQUE 8

WILD MUSHROOM SOUP 10

STREET FOOD

FRIED PORK DUMPLINGS

served with chili dipping sauce 14

FRIED PLANTAINS

chili brown butter, toasted nuts 12

KOREAN BBQ CHICKEN WINGS

6 Korean BBQ wings, topped with
scallions, sesame seeds 14

GRINGAS

al pastor pork, jack cheese, pineapple,
cilantro, chili sauce 12

POLLO ASADO TOSTADA

smoked citrus chicken, cilantro,
pickled red onion, queso jack cheese,
fried corn tortilla 14

KOREAN TACOS

smoked tamari glazed chicken,
kimchi, cilantro lime sauce 14

HANDHELDS

SERVED WITH CHIPS | UPGRADE FRIES 3

STEAK SANDWICH

sliced steak, mozzarella, chimichurri,
caramelized onion, short roll 20

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

ENTREES

BUTCHER'S CUT

market cut of beef
served with crafted seasonal sides 45

MARKET FISH

market cut of fish
served with crafted seasonal sides 40

FRIED CHICKEN & WAFFLE

sugar pearl waffle, fried chicken thigh,
pecan maple sauce 30

TC CAPONATA

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

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Executive Chef Auston Minnich | Chef de Cuisine Ryan Swenson

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DESSERT MENU | 10

PISTACHIO CANNOLI

ricotta filling, chocolate, pistachio

CHURRO

deep fried fritter, cinnamon sugar,
espresso chocolate sauce

PASTEL DE NATA

flaky warm spice infused crust,
custard center

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Executive Chef Auston Minnich | Pastry Chef Lisa Clark