

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."

FRESH STARTS

PARFAIT BOWL

greek yogurt, honey granola crumb, fresh berries, fresh mint 8

AVOCADO TOAST

avocado, pickled red onion, lemon arugula, cherry tomatoes 14
add poached egg 3

OVERNIGHT OATS

coco nib, granola, strawberry, honey 12

MORNING DELIGHTS

served with maple syrup, fruit, choice of bacon or sausage

COCONUT CHALLAH FRENCH TOAST

vanilla custard dipped challah, banana, chopped hazelnut, coconut whip 18

SHORT STACK

three fluffy buttermilk pancakes 15

ENHANCE YOUR MORNING DELIGHT ADD STUFFERS & TOPPERS 2 EACH

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

SIDES

BACON 6

SAUSAGE 6

BREAKFAST POTATOES 5

TOAST 4

FRESH FRUIT 7

EGG 3

CLASSICS

TRADITIONAL NIIJII BREAKFAST

2 eggs any style, breakfast potatoes, choice of bacon or sausage links and toast 14

SMOKED NORWEGIAN SALMON BENEDICT

dill hollandaise, sliced smoked salmon, pickled red onions, poached egg, served with breakfast potatoes 17

CLASSIC BENEDICT

canadian bacon, english muffin, hollandaise sauce, poached egg, served with breakfast potatoes 15

BREAKFAST SANDWICH

croissant, eggs, bacon, cheddar cheese, served with breakfast potatoes 14

SMOKED BRISKET HASH BOWL

smoked brisket, home fries, fried egg, cheddar cheese, chipotle bbq, scallion 16

SOUTHWEST BREAKFAST BURRITO

chorizo, egg, avocado, tomato, red onion, crispy potatoes served with fresh fruit 15

(3) BREAKFAST SAUSAGE TACOS

scrambled eggs, sausage, aged cheddar, pico de gallo, sriracha ranch, warm flour tortillas 14

BUILD YOUR OWN OMELET

served with breakfast potatoes and choice of toast 16

ADDITIONAL INGREDIENTS 1 EACH

bacon | ham | mushrooms | peppers | spinach | tomatoes | onions | sausage | monterey jack cheese | cheddar cheese

BEVERAGES

MILK, LEMONADE, JUICE 4

juice selections
orange, apple, grapefruit, cranberry, tomato

COFFEE, HOT TEA 4

* 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 subject to an automatic service charge of 20%. Checks may not be split for groups of 8 or larger. Thank you 3/13/26

Chef de Cuisine Bryan Petrick | Executive Chef Auston Minnich

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DINNER SERVED 5 PM - 9 PM

STARTERS

TRADITIONAL CHICKEN WINGS

6 wings for 12 | 12 wings for 18
choice of: buffalo, BBQ, truffle parmesan
served with celery, carrots, and ranch

WAFFLE FRY NACHOS

lettuce, tomato, red onion,
black olives, queso, jack cheese 16
add chicken 8 | add chorizo 8

SWEET & SMOKY WAFFLE FRIES

sweet & smoky seasoning,
parmesan, roasted garlic aioli 14

BAVARIAN SOFT PRETZEL

salted, served with queso cheese dip
& whole grain mustard 14

FRIED GARLIC CHEESE CURDS

served with peppercorn ranch 16

QUESO DIP

served with house made seasoned chips 10

(3) CHORIZO TACOS

spanish chorizo, avocado, chipotle crema,
red cabbage, monterey jack cheese 18

SOUP & SALAD

SOUP OF THE DAY 8

SWEET CORN & GREEN CHILE CHOWDER 9

NIIJII SALAD

arugula & mixed greens, pickled red onion,
gorgonzola, pecans, cucumber,
local cherry vinaigrette 16

CAESAR SALAD

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

ADD PROTEIN TO ANY SALAD
GRILLED CHICKEN 8 | SALMON 12

HANDHELDS

SERVED WITH CHIPS | UPGRADE FRIES 3

NIIJII BURGER

fig jam, truffle pecorino, arugula, red onion 18

CLASSIC BURGER

romaine lettuce, cheddar, tomato,
red onion, roasted garlic aioli, potato bun 18

CHICKEN CAESAR WRAP

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

BBQ BRISKET SANDWICH

house smoked brisket, chipotle BBQ,
melted gorgonzola, onion rings 22

CUBANO

smoked pork, sliced pickles, dijon mustard,
swiss cheese, toasted hoagie roll 18

CORNED BEEF REUBEN 20

artisan rye bread, shaved corned beef,
sauerkraut, swiss cheese, thousand island

ALL VEGGIE GRINDER

tomato, red onion, spinach, black olives,
green peppers, mozzarella,
sun-dried tomato pesto, hoagie roll, served hot 14

ITALIAN GRINDER

pepperoni, italian sausage, ham, lettuce,
tomato, red onion, banana peppers,
mozzarella cheese, sub dressing, hoagie roll,
served hot 16

ENTREES

SERVED WITH HOUSE SALAD, CHOICE OF DRESSING

STEAK FRITES

char-grilled wagyu hanger steak,
house seasoned fries, chimichurri,
roasted garlic aioli 38

TAGLIATELLE BOLOGNESE

rich italian sausage & ground pork ragu,
tagliatelle pasta, fresh shaved parmesan,
fresh basil 30

CHICKEN CAPRICCIOSA

crispy fried chicken cutlet, basil oil arugula,
shaved red onion, roma tomatoes 28

SAUSAGE PEPERONATA

grilled italian sausage, creamy asiago polenta,
peperonata sauce 30

ATLANTIC SALMON

seared salmon, parmesan herb fingerlings,
seasonal vegetable 28

GNOCCHI POMODORO

potato gnocchi, house made pomodoro sauce,
fresh shaved parmesan 26

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DESSERT MENU | 10

CHOCOLATE PEANUT BUTTER PIE

peanut butter filling, graham cracker crust, chocolate ganache layers, chocolate sauce

LEMON RASPBERRY CHEESECAKE

limoncello, raspberry glaze, lemon gel, fresh raspberries

CLASSIC CRÈME BRULÉE

vanilla bean custard, chantilly cream, fresh berries

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Executive Chef Auston Minnich | Pastry Chef Lisa Clark