



Open for Dinner 5:30 p.m. Daily

(906) 847-3331 • www.grandhotel.com

### ∞ Appetizers ∞

<b>Woods House Smoked Salmon, Crispy Sun Choke Potato Cakes</b> <i>Fresh Horseradish and Cucumber Raita</i>	10.00
<b>Batter Fried Lobster Tail, Jicama and Asian Pear Salad</b> <i>Lime Sauce</i>	15.00
<b>Terrine of Eggplant, Chevre and Peppers</b> <i>Tomato Confit</i>	8.50
<b>Braised Venison Shank, Candied Fennel</b> <i>Juniper Reduction</i>	12.00
<b>Chilled Prawns, Jumbo Lump Crab and Oysters</b> <i>Assorted Dipping Sauces</i>	12.00

### ∞ Soups ∞

<b>Austrian Steak Soup</b>	8.00
<b>Chef's Soup of the Day</b>	7.00
<b>Gazpacho</b> <i>Chipotle Crème Fraîche</i>	7.00

### ∞ Salads ∞

<b>Romaine Hearts with Shaved Parma Ham and Garlic Toast</b> <i>Parmesan-Curry Dressing</i>	9.00
<b>Baby Spinach, Strawberries, Feta Cheese and Toasted Walnuts</b> <i>Ponzu Dressing</i>	8.50
<b>Field Greens and Brie Cheese Beignet</b> <i>Sherry Wine Vinaigrette</i>	10.00

### ∞ Entrées ∞

<b>Seared Mackinac Whitefish Tail, Candied Onion Tart</b> <i>Red Wine-Beet Sauce</i>	24.00	<b>Pistachio Crusted Colorado Rack of Lamb, Ratatouille</b> <i>Natural Jus</i>	35.00
<b>Chili Rubbed Kobe Beef Flank Steak, Bacon-Tomato Grits</b> <i>Wasabi-Ginger Remoulade</i>	28.00	<b>Roasted Root Vegetables and Tofu</b> <i>Pastry Vol-Au-Vent, Marsala Sauce</i>	16.00
<b>Grilled Beef Tenderloin, Warm Stilton Blue Cheese</b> <i>Wild Mushroom Sauté</i>	32.00	<b>Grilled Niman Ranch Pork Tenderloin, Rosemary Fingerling Potatoes</b> <i>Huckleberry Jus</i>	19.00
<b>Braised Veal Osso Bucco, Grilled Polenta</b> <i>Lemon Gremolata</i>	30.00	<b>Apple Smoked Wild Boar Chop, Caraway Sauerkraut</b>	34.00
<b>Iron Skillet Half Chicken, Braised Collard Greens</b> <i>Mushroom Broth</i>	18.00	<b>Fricassee of Green Rabbit Curry and Jerusalem Artichokes</b> <i>Coconut Basmati Rice</i>	27.00
		<b>Broiled Alaskan Halibut, Lentils</b> <i>Charred Tomato Jus</i>	26.00