



Open for Dinner 5:30 p.m. Daily

(906) 847-3331 • www.grandhotel.com

∞ Appetizers ∞

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

∞ Soups ∞

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

∞ Salads ∞

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

∞ Entrées ∞

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