



The Jockey Club
AT THE GRAND STAND

Come try our new menu for the 2005 season

For reservations,
call (906) 847-3331, Ext. 512

Public Welcome
Casual Attire

Soups

Chef's Soup of the Day	7.00
White Corn and Lobster Chowder <i>Parmesan Crostini</i>	8.00

Salads

Crisp Romaine Lettuce <i>Traditional Caesar Dressing</i>	9.50
Tomato-Mozzarella <i>Basil-Aged Balsamic Vinaigrette</i>	8.50

Appetizers

Mackinac Whitefish Beignet <i>Roasted Tomato-Basil Sauce</i>	12.00
Buttermilk Marinated Fried Calamari <i>Sweet Thai Chili Sauce</i>	11.00
Carpaccio of Kobe Beef <i>Truffle Emulsion</i>	15.00
Thin Crust Pizza with Duck Confit and Chevre <i>Sun-Dried Tomato Compote</i>	10.00
Roasted Root Vegetable and Smoked Chicken Quesadilla <i>Green Chile Salsa</i>	9.00

Entrées

Baked Filet of Mackinac Whitefish <i>Lemon and Saffron Emulsion</i>	22.00	House-Made Veal Meatloaf <i>Wild Mushroom-Roasted Tomato Gravy</i>	18.00
Seared Red Snapper Filet, Wilted Spinach <i>Cucumber and Horseradish Sauce</i>	28.00	Pesto Crusted Chicken Breast <i>Caramelized Onion Reduction</i>	21.00
Grilled Tenderloin of Beef, Roquefort Gratin <i>Cognac Sauce</i>	30.00	Bone-in Beef Rib Eye, Roasted Garlic <i>Natural Jus</i>	32.00
Grilled Five Spice Rubbed Breast of Duck <i>Mango-Chili Sauce</i>	25.00	Oven-Roasted Colorado Rack of Lamb <i>Blackberry Cassis Reduction</i>	35.00
		Roasted Asparagus Lasagna <i>Garlic-Asiago Cream Sauce</i>	19.00

Desserts

Grand Hotel Pecan Ball, <i>Fudge Sauce</i>	7.00
Crème Caramel, <i>Golden Pineapple Essence</i>	7.00
Chocolate Cake, <i>Crème Anglaise</i>	7.00


Grand Hotel
MACKINAC ISLAND