

STARTERS

Fried Calamari,
Spicy Marinara Sauce and Cajun Aioli \$9

Bob's Boneless Chicken Wings,
Maytag Blue Cheese Dipping Sauce \$8

Shrimp "Martini,"
Spicy Cocktail Sauce \$10

Roasted Garlic Hummus and Tabbouleh,
Fresh Cut Veggies, Crisp Pita Chips \$8

Chili Cheese Fries \$7

Beef or Chicken Nachos \$13

Mozzarella Sticks,
Spicy Marinara Sauce and Mango Salsa \$8

SALADS

Gate House Chopped Salad, Cucumbers, Feta Cheese and Tomatoes, Shallot-Balsamic Vinaigrette \$9	Gate House Caesar Salad \$8 with Blackened Chicken \$10 with Grilled Shrimp \$12
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Iceberg Wedge,
Red Onions and Ham Cracklings,
Homemade Thousand Island Dressing \$6

DESSERT

Grand Hotel Pecan Ball, Fudge Sauce \$8
Carrot Cake, Rum Butterscotch Sauce \$7.50
Strawberry Cheesecake \$7.50
Vanilla Crème Brûlée \$7.50
Seasonal Berries and Fruit \$7.50
1919 Draught Root Beer Float \$4

SOUPS

Soup of the Day
cup \$6 / bowl \$8

Country Potato Soup
cup \$6 / bowl \$8



Located On Cadotte Avenue
MACKINAC ISLAND
906-847-3772

Available from 5-10 p.m.

SANDWICHES AND BURGERS

Spicy Chicken Breast on Pretzel Bread, Gouda Cheese and Creamy Coleslaw \$9
Roasted Turkey and Avocado Croissant with Feta Cheese and Sprouts, Red Onion Aioli \$9

Trapper Burger,* BBQ Sauce, Bacon and Cheese \$8

Trapper Chicken, BBQ Sauce, Bacon and Cheese \$8

Vegetarian Burger, Lettuce, Tomato, Onion \$7

All Sandwiches and Burgers are served with French Fries

GATE HOUSE SPECIALITIES

Knife and Fork Barbecued Pork Ribs, Vegetables and French Fries \$16

Center Cut Grilled Filet Mignon,* Pinot Noir Sauce and Baked Potato \$28

Homemade Veal Meatloaf, Portobello Sage Gravy, Creamy Mashed Potatoes \$22

Haddock Fish Fry, Tartar Sauce and French Fries \$16

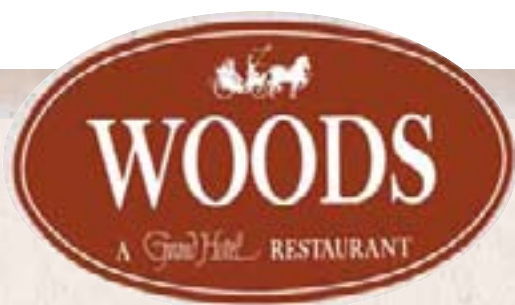
Herb-Basted Mackinac Whitefish, Grilled Shrimp, Shallot Riesling Sauce \$20

Roasted Amish Half Chicken, Rice and Beans, Fried Plantains, Rosemary Jus \$17

Lobster and Portobello Pasta, Tomatoes, Onions and Peppers, Caper Cream Sauce \$22

House Specials of the Day

**Can be cooked to order*



Open for Dinner 5:30 p.m. Daily

(906) 847-3331 • www.grandhotel.com

Appetizers

Smoked Brook Trout
Celeric Salad and Horseradish Cream8.00

Chef's Collection of Artisan Cheeses
Toasted Walnut Bread9.00

Smoked Salmon and Potato Pancakes
Capers and Sour Cream12.00

Shrimp Cocktail
Creamy Brandy Sauce13.00

Escargots in the Shell
Garlic Butter13.00

Wild Mushroom and Basil Stew
Puff Pastry Crisp8.00

Salads

Country Farm Bread Salad
Cucumbers and Bacon Lardon10.00

Woods Chef Salad
Fig Balsamic Dressing10.00

Roasted Red Beets and Shaved Onions
Horseradish Dressing10.00

Soups

Chilled Potato-Leek Soup <i>Crème Fraîche</i>	Cup 6.00	Bowl 8.00
Chef's Soup of the Day	Cup 6.00	Bowl 8.00
Austrian Steak Soup	Cup 7.00	Bowl 9.00

Entrées**European Specialties**

Wiener Schnitzel - Scalloped Veal Lightly Breaded and Pan Sautéed
Potato Salad27.00

Pfeffer Steak* - Grilled Filet Mignon with
Brandy-Green Peppercorn Sauce
Parsley Potatoes32.00

Sauerbraten - Beef Roasted in Red Wine and Root Vegetables
Red Cabbage and German Noodles30.00

Hungarian Goulash - Diced Prime Beef Stew with
Garlic and Paprika
German Noodles26.00

Bratwurst - Savory Grilled Veal Sausage
Potato Salad, Sauerkraut and Fried Onions20.00

Schweinebraten - Slow Roasted Pork Loin with Caraway Jus
Sauerkraut and Parsley Potatoes24.00

Zander Filet - Walleye Pike Sautéed in a Lemon-Caper Reduction
Parsley Potatoes22.00

Käse Spaetzle - Baked German Noodle Casserole with
Cheese and Onions19.00

Continental Entrées

Filet of Michigan Whitefish on Crabmeat and Fennel Succotash
Yellow Tomato Gazpacho23.00

Woods Crispy Lobster Tail on Seaweed and Cabbage Slaw
Green Curry-Peanut Dip40.00

Herb Roasted Half Chicken
Mushroom Gravy20.00

Braised Lamb Shank, Five Bean Ragout
Garlic and Cabernet Reduction29.00

Venison Chop* and Rabbit Sausage with Orange Relish
Mushroom-Pomegranate Syrup32.00

Portobello and Roasted Eggplant Strudel
Creole Mustard Sauce19.00