



**GRAND TRAVERSE
RESORT AND SPA**

IN-ROOM DINING BREAKFAST

Breakfast is available Saturday & Sunday 7am-11:00am.

Call ext. 6390 to place your order. Please allow 30 minutes for delivery. State sales tax, 19% gratuity and a \$2 delivery charge will be added to your bill for all room service orders.

FRESH STARTS

Parfait Bowl 8

vanilla yogurt, fresh berries, granola

Oatmeal 10

seasonal accompaniments, brown sugar, coconut flakes

Warm Biscuits 8

made to order with fresh seasonal jam

Seasonal Fresh Fruit Platter 14

CLASSICS

First Tee Breakfast 14

2 eggs any style, home fries, choice of bacon or sausage and toast

Bent Grass Burrito 14

al pastor pork, egg, fried potatoes, cheddar cheese, onion, chipotle sauce

Build Your Own Omelet 18

choice of three ingredients served with breakfast potatoes and choice of toast

additional ingredients 1

bacon, ham, sausage, mushroom, spinach, tomato, pepper, onion, swiss cheese, monterey jack cheese, cheddar cheese

MORNING DELIGHTS

served with fruit & choice of bacon or sausage

The Bear Breakfast 15

one cinnamon infused belgian waffle

Maple Brulée French Toast 16

three maple infused french toast

Short Stack 15

three buttermilk pancakes

HANDHELDS

served with breakfast potatoes

Classic Breakfast Sandwich 14

bacon, egg, cheese, croissant

Fried Chicken Monte Cristo 18

brined chicken thigh, cherry jam, swiss cheese, french toast

BENEDICTS

served with breakfast potatoes

Classic 18

poached eggs, ham, english muffin topped with a fontina cheese sauce

Garden 18

poached eggs, sautéed mushrooms, spinach, english muffin topped with a fontina cheese sauce

Short Rib 20

poached eggs, pulled short rib, english muffin topped with a fontina cheese sauce

SIDES

Bacon 6

Sausage 5

Breakfast Potatoes 5

Toast 4

Fresh Fruit 7

Egg 4

KIDS MENU

served with choice of bacon, sausage, breakfast potatoes or fruit

Scrambled Eggs 10

Pancakes 10

whipped cream, maple syrup, powder sugar

Cub Waffle 10

cinnamon infused waffle, maple syrup

BEVERAGES

Milk, Lemonade, Juice 4

*juice selections
orange, apple, grapefruit, cranberry, tomato*

Coffee, Decaf, Gourmet Hot Tea 4

Executive Chef Auston Minnich | Chef de Cuisine Ryan Swenson

* Notice: These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 12/3/2024



GRAND TRAVERSE
RESORT AND SPA

IN-ROOM DINING DINNER

Dinner available Thursday - Saturday 5PM - 10PM

Call ext. 6390 to place your order. Please allow 30 minutes for delivery. State sales tax, 19% gratuity and a \$2 delivery charge will be added to your bill for all room service orders.

STARTERS

Traditional Chicken Wings

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

Chicken Quesadilla

caramelized onion, grilled chicken,
smoked gouda, roasted peppers 18

Crispy Brussel Sprouts

maple brown butter, pumpkin seeds, feta 16

Fried Cheese Curds

served with peppercorn ranch 16

SOUP & SALAD

*add protein to any salad
grilled chicken 8 | salmon 12*

Roasted Apple Squash Soup

topped with double cream & candied bacon 14

Classic Caesar Salad

crisp romaine, parmesan, herbed crumbs 14

Red Wine Poached Pear Salad

artisan head lettuce, spiced red wine balsamic,
pecans, red onion, goat cheese 16

HANDHELDS

*served with chips
substitute for fries 3 or side salad 7*

Taproom Burger

boursin cheese spread, arugula, tomato,
candied bacon 18

Fried Chicken Sandwich

hot honey slaw, tomato, red onion 18

Cherry Swiss Melt

caramelized onion, cherry jam, sourdough 16
add bacon 3

BLT Wrap

pecanwood bacon, romaine lettuce,
tomato, ranch 16

PIZZA

BBQ Chicken Pizza

grilled chicken, bbq base, red onion, cilantro 18

Vegetarian

green pepper, onion, mushroom,
black olives, tomato 18

Meat Lovers

pepperoni, sausage, ham, and bacon 22

Build Your Own Pizza

cheese pizza 16 | toppings 3 each
toppings: sausage, ham, bacon, pepperoni,
grilled chicken, artichoke, olives, onion,
mushroom, green pepper
choice of sauce: pizza sauce, pesto, BBQ

Taproom Cheesy Bread

premium cheese blend, parmesan,
herb garlic butter 14

ENTREES

available after 5:00 PM

Seared Chicken Breast

peppered cream kale, roasted fingerlings 30

Short Rib

pumpkin risotto, demi, snap peas,
spiced kale chips 30

Squash Ravioli

warm spice brown butter, amaretto cookie,
sage 28

Chili Glazed Salmon

fingerling potato, kale 35

DESSERTS

Maple Pecan Cheesecake 12

sour cream glaze, pecans

KIDS MENU

Chicken Tenders & Fries 16

Grilled Cheese & Fries 8

Personal Cheese Pizza 12

**Pepsi products, juices, beer, wine, and cocktails are available.
Please ask your server for current selections.**