



**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.

Parfait Bowl 8

vanilla yogurt, fresh berries, granola

Oatmeal 10

seasonal accompaniments, brown sugar,
coconut flakes

First Tee Breakfast 14

2 eggs any style, home fries,
choice of meat

The Bear Breakfast 15

one cinnamon infused belgian waffle,
choice of meat, fresh fruit

Bent Grass Burrito 14

al pastor pork, avocado, fried potatoes,
cheddar cheese, onion, ranchero sauce

Al Pastor Hash 14

shredded slow cooked pork, potato,
2 eggs over easy, pickled onion,
sliced avocado, ranchero sauce

Build Your Own Omelet 18

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

additional ingredients 1

bacon, ham, sausage, mushroom,
spinach, tomato, pepper, onion,
serrano peppers, swiss, monterey, cheddar

SIDES

Bacon 6
Sausage 5
Crispy Breakfast Potatoes 5
Toast 4
Avocado 4
Fresh Fruit 7
Egg 4



KIDS MENU

Pancakes 10

whipped cream, maple syrup, powder sugar
choice of meat, fruit, or breakfast potatoes

Cub Waffle 10

cinnamon infused waffle, maple syrup
choice of meat, fruit, or breakfast potatoes

Scrambled Eggs 10

choice of meat, fruit, or breakfast potatoes



BEVERAGES

Milk, Assorted Juices 4
*orange, apple, grapefruit,
cranberry, tomato*

Hot chocolate, Gourmet Hot Tea, Coffee 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. 7/10/2024*

IN-ROOM DINING DINNER MENU

Dinner available Thursday-Saturday 5pm-10pm

Call ext. 6390 to place your order. Please allow 30 minutes for delivery.

STARTERS

Traditional Chicken Wings

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

Chicken Quesadilla

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

Salsa Frio

heirloom corn, roasted black bean, cheddar, avocado,
cilantro, breadcrumbs, house potato chips
served chilled 18

HOUSEMADE 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: traditional pizza sauce,
pesto, BBQ

Taproom Cheesy Bread

premium cheese blend, parmesan,
herb garlic butter 14

SOUP & SALADS

Add protein to any salad
grilled chicken 8 | salmon 12

Courgette, Leek and Goats Cheese Soup

rustic cracker, fresh basil, pepitas 14

Classic Caesar Salad

crisp romaine, parmesan, herbed crumbs 14

Strawberry Gem

whipped feta, caramelized pearl onion, honey granola,
bruleed strawberry, white balsamic vinaigrette 16

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

HANDHELDS

substitute for fries 4 or side salad 7

NIIJII Burger

seasoned beef, smoked gouda, frisee, caramelized
onion, fried egg, poblano aioli
served with chips 22

Grilled Chicken Ciabatta

basil pesto, sun dried tomato, arugula,
pickled red onion, fresh mozzarella
served with chips 24

Bacon Grilled Three Cheese

gouda, classic cheddar, swiss, applewood smoked bacon,
fresh basil on sourdough bread
served with traditional tomato sauce & chips 19

Jambon Beurre

prosciutto, brie, mustard herb butter, arugula,
on french bread, served with chips 21

ENTREES

AVAILABLE AFTER 5:00 PM

Seared Chicken Breast

peppered cream kale, roasted purple fingerlings 30

Seared Salmon

garlic parmesan rice, zucchini, herbed shallot frisee,
lemon beurre blanc 40

Beef Hanger Steak

soft cheesy grits, bacon lardon swiss chard,
sherry vinegar demi 45

Angel Hair Pomodoro

house made sauce, blistered tomato, fresh basil,
burrata cheese, olive oil 28

DESSERT

Trio of Craquelin Choux Puffs

cherry, lemon, chocolate 12

KIDS MENU

Ages 12 and under.

Chicken Tenders & Fries 16

Grilled Cheese & Fries 8

Personal Cheese Pizza 12