



**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

Smoked Trout Dip

topped with roasted red pepper relish
served with everything crackers 16

SALADS

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

Beet Salad

honey roasted beets, goat cheese,
arugula, red onion, oat crumble 15

Aged Parmesan Caesar Salad

romaine lettuce, aged parmesan cheese,
herbed crumbs, caesar dressing 14
make into a wrap 2

HANDHELDS

served with chips
substitute for fries 3 or side salad 7

Taproom Burger

boursin cheese spread, arugula, tomato,
candied bacon 18

Steak Sandwich

sliced steak, mozzarella, chimichurri,
roasted garlic short roll 20

Shrimp Bahn Mi

lemon shrimp, chipotle mayo,
pickled ginger, carrot salad 18

BLT Wrap

pecanwood bacon, romaine lettuce,
tomato, ranch 16

PIZZA

BBQ Chicken

BBQ sauce, grilled chicken, red onion 18

Vegetarian

green peppers, red onion, mushroom,
diced tomato, black olives 20

Meat Lovers

pepperoni, sausage, ham, bacon 22

CBR

ranch, chicken, bacon 20

Build Your Own Pizza

cheese pizza 16 | toppings 3 each
toppings: pepperoni, bacon, chicken, ham,
sausage, black olives, red onion, mushroom,
green peppers, roasted red peppers,
tomato, pineapple, arugula, parmesan
choice of sauce: marinara, ranch, BBQ
add truffle oil 5

Taproom Cheesy Bread

cheese blend, parmesan, herb garlic butter 14

ENTREES

available after 5:00 PM

Joyce Farms Chicken

aged leland cheddar grit, seasonal vegetable,
roasted red pepper relish 25

Butcher Cut of the Day

fried truffle fingerlings, seasonal vegetable 35

Charleston Coast Shrimp & Grits

lemon and smoked piquillo pepper,
tomato sauce, aged leland cheddar grit 25

Chicken Alfredo

roasted chicken, tagliatelle, garlic, cream,
breadcrumbs, aged parmesan cheese 20

DESSERT

Honey Panna Cotta

fig mousse, honey tuile 10

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. 3/23/2025