

N I I J I I

RESTAURANT

NIIJII Restaurant was designed with cultural touches celebrating the heritage of our owners, the Grand Traverse Band of Ottawa and Chippewa Indians. Niijii is the Anishinaabe spelling for "friend."

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

MORNING DELIGHTS

The Bear Breakfast 15

one cinnamon infused belgian waffle
served with bacon or sausage and fruit

Maple Brulée French Toast 16

three maple infused french toast
served with bacon or sausage and fruit

Short Stack 15

three buttermilk pancakes
served with bacon or sausage and fruit

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 potato, cheddar cheese, red 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, peppers, onion, jalapeno,
swiss cheese, monterey jack cheese, cheddar cheese

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Be advised, groups larger than 8 are susceptible to an automatic service charge of 20%. Checks may not be split for groups of 8 or larger. Thank you 12/1/24

Executive Chef Auston Minnich | Chef de Cuisine Ryan Swenson

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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

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

SIDES

bacon 6

sausage 5

crispy breakfast potatoes 5

toast 4

fresh fruit 7

egg 4

BEVERAGES

milk, lemonade, juice 4

juice selections

orange, apple, grapefruit, cranberry, tomato

coffee, hot tea 4

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STARTERS

ROASTED CRANBERRY WHIPPED FETA
topped with pumpkin seeds 17

CRISPY BRUSSEL SPROUTS
maple brown butter, pumpkin seeds, feta 16

SOUPS AND SALADS

ROASTED APPLE SQUASH SOUP
topped with double cream & candied bacon 14

RED WINE POACHED PEAR SALAD
artisan head lettuce, spiced red wine balsamic,
pecans, red onion, goat cheese 16

CLASSIC CAESAR SALAD
romaine lettuce, parmesan cheese,
herbed crumbs 14

ADD PROTEIN TO ANY SALAD
grilled chicken 8 | salmon 12

HANDHELDS

SUBSTITUTE FRIES FOR 3

FRIED CHICKEN SANDWICH
hot honey slaw, tomato, red onion
served with chips 18

SHORT RIB MELT
sourdough, horseradish cream, cheddar, scallion
served with chips 18

ENTREES

SERVED AFTER 5:00PM

SEARED CHICKEN BREAST
peppered cream kale, roasted fingerlings 30

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

SQUASH RAVIOLI
spiced brown butter, amaretto cookie, sage 28

CHILI GLAZED SALMON
fingerling potato, kale 35

DESSERTS

SEASONAL SKOOKIE 13
MAPLE PECAN CHEESECAKE 12

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