



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**

greek yogurt, honey granola crumb,  
seasonal accompaniments

**Seasonal Oats Bowl 8**

with rotating accompaniments

**Spruce Continental 8**

seasonal fruit plate, side of greek yogurt,  
served with choice of toast

## 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**

served with breakfast potatoes and  
choice of toast

**additional ingredients 1**

bacon, ham, mushrooms, peppers, onion,  
spinach, tomato, monterey jack cheese,  
cheddar cheese

## MORNING DELIGHTS

served with fruit & choice of bacon or sausage

**Maple Brulée French Toast 16**

three maple custard infused french toast

**Short Stack 15**

three warm spice infused pancakes

**Enhance Your Morning Delight  
Add Stuffers & Toppers 2 Each**

berries | hazelnuts | whipped peanut butter |  
whipped nutella | seasonal jam cream cheese

## HANDHELDS

**Classic Breakfast Sandwich 14**

egg, bacon, cheddar cheese, croissant  
served with breakfast potatoes

**Not a McMuffin 8**

egg, bacon, cheddar cheese, english muffin

## BENEDICTS

served with breakfast potatoes

**Classic 18**

poached egg, ham, english muffin,  
fontina cheese sauce

**Garden 18**

poached egg, sautéed mushrooms, spinach,  
english muffin, fontina cheese sauce

**Fire Roasted Chicken 18**

poached egg, pulled chicken, english muffin,  
fontina cheese sauce

**Smoked Trout 20**

poached egg, smoked trout spread,  
english muffin, 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

**Maple Brulée French Toast 10**

two maple custard infused french toast,  
maple syrup

## BEVERAGES

**Milk, Lemonade, Juice 4**

juice selections  
orange, apple, grapefruit, cranberry, tomato

**Coffee, Decaf, Gourmet Hot Tea 4**

Chef de Cuisine Ryan Swenson | Executive Chef Auston Minnich

\* 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. 4/26/25



# 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

### Truffle Fries

parmesan cheese, truffle oil, salt,  
white pepper 14

### 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

arugula, tomato, candied bacon  
swiss cheese 18

### NIIJII Burger

gouda cheese, arugula, tomato,  
red onion, truffle bacon aioli 18

### Burger of the Week

*ask your server for the weekly special 18*

### Steak Sandwich

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

### Smoked Trout BLT

smoked trout spread, candied bacon,  
arugula, tomato, roasted garlic short roll 18

## 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

chicken, bacon, ranch 20

### Build Your Own Pizza

cheese pizza 18 | 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 Ieland 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 Ieland 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. 5/1/2025**