

Egg-**STRAORDINARY** Rolls



At The Grant Hotel & Venue

Buffalo Chicken Egg Rolls - 13

Chicken, cream cheese, cheddar, buffalo sauce, green onion. Served with choice of ranch or blue cheese.

Cheese Steak Egg Rolls - 12

Roast beef, peppers, onion, cheese. Served with horsey dipping sauce.

Rueben Egg Rolls - 12

Corned beef, sauerkraut, aged swiss. Served with thousand island dipping sauce.

Shrimp Rangoon Egg Rolls - 14

Shrimp, cream cheese, peppers. Served with sweet ginger chili dipping sauce.

Egg Roll Special

Ask your server about the egg roll special.

Fall Drinks



Pumpkin Spice Espresso Martini – 11

Chai Tea Martini – 9

Caramel Apple Moscow Mule – 10

Apple Cider Old Fashion – 12

Fall Sangria – 9

Rogue Pumpkin Patch Ale - 6.50

Smooth and malty with real pumpkin and a touch of spice, brewed from Rogue's own patch.

Starcut Donut Apple Cider – 5

Sweet and crisp Michigan cider with notes of cinnamon sugar and fresh-baked donuts.

Blake's American Apple Cider - 6.50

Classic semi-sweet hard cider made from handpicked Michigan apples. Refreshing and balanced.

Atwater Vanilla Java Porter – 6

Rich and roasty porter with layers of vanilla and coffee for a smooth, dessert-like finish.



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Appetizers

Bacon Wrapped Jalapeno Poppers -16

Cream cheese, cheddar, cajun seasonings, wrapped in bacon. Served with a raspberry reduction sauce.

Mushroom Feta Flatbread -14

Fresh made naan flatbread topped with feta, seasoned mushrooms, steamed arugula, pickled onions, white truffle oil. Gluten-Free flatbread add - 4.

Margherita Flatbread -15

Traditional style; fresh buffalo mozzarella, basil, tomato, balsamic glaze.

Gluten-Free flatbread add - 4.

Prosciutto Artichoke Flatbread -16

Flatbread layered with basil pesto, savory prosciutto, artichokes, and shaved parmesan.

Gluten-Free flatbread add - 4.

Blistered Brussel Sprouts -13

Crisp on the outside and tender on the inside. Tossed in honey dijon mustard, truffle oil, topped with balsamic drizzle.

Garlic Parmesan Duck Wings -10

Cooked to perfection, coated in our garlic parm sauce and baked again.

Baked Goat Cheese -13

Mixed with diced sweet bell peppers and herbs, flatbread chips, served hot and topped with roasted pistachios and Mystic Microgreens

Parmesan Truffle Fries -9

Shoestring fries, coated lightly in truffle oil, dusted with parmesan cheese, herbs, and spices.

Twice Cooked Wings -19

Fried, seasoned, then baked to finish. Your choice of cajun dry rub, lemon zest hot sauce, peruvian pepper, moonshine barbecue, or our deadly ghost pepper sauce. 

Sandwiches & Wraps

Served with choice of side salad or fries.

Substitute a cup of soup -2. Gluten-Free bread add -3.

Wagyu Burger -18

Local raised FI wagyu, grilled onions & mushrooms, smoked gouda, garlic aioli, all on a sesame brioche bun (or build your own).

~ Vander Farmers / Sturgis, MI

Prosciutto On Focaccia -15

Freshly sliced imported prosciutto, tomato basil focaccia, grilled onions, arugula, stone ground mustard, fresh mozzarella cheese.

Lemon Pepper Chicken -15

Marinated and grilled chicken breast, cheddar, onions, pickles, sriracha aioli, sesame brioche bun or spinach wrap.

Deluxe Grilled Cheese -13

Texas toast, bacon, american, gouda, swiss, serve w/ sundried tomato-cream dipping sauce.

BLT -15

Texas toast, cajun and brown sugar-bacon, sriracha aioli, lettuce, beefsteak tomatoes.

Veggie Wrap -15

Spinach wrap, cucumbers, avocados, onions, fresh sprouts, lettuce, beefsteak tomatoes. Choice of dressing.

Mac & Cheese

Pulled Pork Mac and Cheese -16

Slow roasted pork, 3 cheese mac, green onions, bacon bits.

Topped with your choice of barbecue or lemon zest hot sauce.

Back To The Basics Mac & Cheese -9

A creamy four-cheese classic made for pure comfort. American, cheddar, parmesan and gouda.

 Denotes Spicy Food

* We are not a gluten-free restaurant and cannot ensure that cross-contamination will never occur. We have processes in place to minimize that from happening but there is gluten in the kitchen.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

20% Gratuity automatically added to parties of 8 or more people.



At The Grant Hotel & Venue

Entrees Available after 4pm

Most dinners are served with a fresh house salad, choice of dressing, choice of potato, and a seasonal vegetable. Substitute a cup of soup to any entrée. Side of baked mac and cheese offered as upgrade with dinner add - 2

Raspberry Chicken - 27

Walnut and panko coated chicken cutlets, sauteed and topped with a raspberry reduction.

Pesto Chicken Pasta - 29

Linguine, basil pesto, parmesan, romano, topped with baby chives and roasted tomatoes.

Bourbon Pork Chop Flambe - 28

Center cut pork loin, lightly floured and sauteed with mushrooms and garlic, dusted with brown sugar and roasted to finish.

Blackened Salmon - 30

Coated in cajun seasoning and seared until blackened, cooked to your liking.

Pecan Glazed Salmon - 32

Fresh Atlantic salmon, grilled to your liking, ask to add red pepper flakes for a pleasantly spicy kick.

Cajun Shrimp Alfredo - 30

Garlic, onion, peppers, blackened seasoning, green onions, peppadew peppers, cream, parmesan, with linguine. (No potato)

Ribeye w/ Bone Marrow Butter - 40

14 oz Ribeye grilled to your liking, mushrooms, with our herbed compound bone marrow butter melting on top.

Risotto & Squash - 26

Wild mushroom risotto, cream and cheese stuffed into an acorn squash.

Desserts

Bacon Pecan Caramel Brownie - 10

Triple chocolate brownie with bits of bacon inside and out. Add vanilla ice cream - 2.

Flourless Chocolate Cake - 12

Rich, dense chocolate cake drizzled with raspberry sauce.

Churromisu - 12

Our spin on the traditional tiramisu, crispy churros soaked in coffee liquor, topped with hazelnut cream, coco powder and cinnamon.

Cheesecake - 9

Rich New York style cheesecake or ask about our weekly special flavor.

Soups & Salads

Add chicken - 5 or salmon - 9 to any salad

Caesar Salad - 14

Romaine, mixed greens, baby arugula, avocado, tain, authentic dressing, parmesan, croutons.

Must Be Fall Salad - 17

Mixed greens, dried cranberries, apple slices, walnuts, crumbled goat cheese, sweet honey mustard dressing.

Greek Antipasta - 14

Olives, cucumbers, artichokes, onion, garlic, roasted tomatoes, and crumbled feta served on a small bed of arugula.

The Big Salad - 12

Cherry tomatoes, cucumbers, onion, croutons, choice of dressing.

Side Salad - 3.50

Cherry tomatoes, cucumbers, onion, croutons, choice of dressing.

Daily Soups Cup-5 Bowl-10

(Ask your server for the soup of the day)

Kids

Kids Cheese Pizza - 12

10" hand-tossed pizza with four cheeses and red sauce. (No Fries)

Kids Cheeseburger - 8

Cheese, ketchup, mustard, pickles, lettuce. Served w/ fries.

Kids Chicken Tenders - 10 (Adult Portion - 14)

Hand cut, freshly breaded. Served w/ fries

Kids pasta - 10

Homemade cream, cheddar, and parmesan. (No Fries)

Kids Mac & Cheese - 9

American, cheddar, parmesan and gouda. (No Fries)

Kids Grilled Cheese - 8

American cheese, texas toast. Served w/ fries.

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