

# GANDERS

GRAND RAPIDS

## STARTERS

Spinach Artichoke Dip | 14  
served with warm naan V

Wings | 14  
8 wings choice of  
mild, hot, or BBQ  
served with celery sticks

Burnt Ends | 17  
8 oz brisket smoked for 12 hours  
topped with BBQ GF

Truffled Brussels | 14  
fried brussels tossed with  
truffle oil and parmesan GF/V

Fire Cracker Walleye Bites | 17  
cajun tempura battered  
served with remoulade

Edamame | 9  
pan fried with hot chili oil, topped with  
vanilla salt and red pepper flakes GF/V

Nachos | 14  
tri color tortillas, queso, onion, jalapenos  
tomatoes, black olives, sour cream V  
add ground beef or chicken | 4

## PASTAS

Rigatoni al Forno | 21  
baked rigatoni, bell peppers, onion, artichoke  
grape tomato, Italian sausage marinara

Brown Butter Gnocchi | 21  
wild mushrooms, spinach, garlic, parmesan V

## SOUP

Soup du Jour | 6  
French Onion Soup | 10  
5 Meat Chili | 10  
Add Bread Bowl | 3

## SALADS

Classic Caesar | 12  
chopped romaine, parmesan  
garlic crouton, hard-boiled egg

Cobb | 14  
romaine, bacon, tomato, cucumber  
avocado, hard-boiled egg, bleu cheese, crouton

Michiganders Greens | 14  
mixed greens, dried cherries, chevre  
candied pecans, sherry maple vinaigrette GF/V

Grain Power Bowl | 15  
kamut, farro, tri color quinoa, napa cabbage  
poached sweet potato, roasted garbanzos  
topped with poached egg  
sriracha aoli dressing V

Add Chicken 6 | Salmon 8 | Shrimp 10

## PIZZAS

Margherita | 15  
basil, Ovalini mozzarella  
roma tomatoes, balsamic glaze V

Pepperoni Pizza | 14  
A DoubleTree classic

Mediterranean | 15  
spinach, feta, artichokes, black olives V

GF=Gluten Free V=Vegetarian  
Gluten Free bread and pizza crust available upon request

Ask your server about menu items prepared to order. Consuming undercooked meats,  
eggs & seafood may increase your risk for food borne illness

# GANDERS

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## H A N D H E L D S

All served with french fries

### Fish & Chips | 19

fried cod, remoulade, coleslaw

### Texas BBQ Burger | 18

bacon, onion straws, cheddar cheese, BBQ sauce, lettuce, tomato, onion, brioche bun

### Ganders Burger | 16

cheddar cheese, lettuce  
tomato, onion, brioche bun

### Spicy Chicken Sandwich | 15

grilled chicken, bacon, habanero cheese guacamole, lime crema, lettuce, tomato, onion

### Ganders Reuben | 16

caraway bread, corned beef  
swiss cheese, sauerkraut, 1000 island

### Philly Cheesesteak | 17

chopped ribeye, sauteed onions  
white american, Amoroso roll

### Gourmet Grilled Cheese | 14

parmesan crusted sourdough, provolone  
swiss, american, pesto, spinach, tomato V

## E N T R E E S

### NY Stilton Striploin | 37

grilled, topped with blue cheese butter  
wedge of Stilton, garlic mashed potato  
seasonal vegetables GF

### Filet Mignon Au Poivre | 35

8 oz Filet, garlic mashed potato  
brandy cream sauce, seasonal vegetables GF

### Lake Perch | 31

yellow belly lake perch flash fried  
served with fries, seasonal vegetables

### Walleye Grenoble | 27

pan seared walleye, lemon caper  
grenoble sauce, parmesan couscous,  
seasonal vegetables

### Chicken Vesuvio | 25

airline chicken breast, peas  
garlic, white wine, roasted potato GF

### Chicken Piccata | 27

herbed pappardelle pasta  
lemon caper sauce

### Pork Jager Schnitzel | 26

fried pork cutlet, hunter sauce  
braised red cabbage and spaetzle

## D E S S E R T

### Tiramisu | 9

lady fingers, coffee, cream  
rum, cocoa powder, whipped cream V

### Apple Cobbler | 8

apples, cinnamon, butter, nutmeg, topped  
with streusel topping and baked to perfection,  
served with whipped cream V

### Seasonal Cheesecake | 8

whipped cream

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## DRAFT BEER

3 Floyd's Gumballhead Wheat 5.6% | 7  
white wheat, refreshing with lemony finish

Bell's Brewery 2 Hearted IPA 7% | 7  
dry hopped w/100% centennial hops

Rhinegeist Juicy Truth 6.5% | 7  
Hazy IPA, juicy pineapple and bright citrus

Short's Psychedelic Cat Grass 7.6% | 7  
triple dry hopped American IPA

Short's Belaire Brown 7% | 7  
American Brown Ale, full bodied and easy

Perrin Black  
light bodied crisp dark ale 5.8% | 7

Three Blondes Soulless Amber 7.2% | 7  
robust, malty, hints of roasted barley

Kickstand Long Strange Trip 9.9% | 7  
Belgian Tripel, complex spice of yeast and hops

Cedar Springs Original Kusterer 5.3% | 7  
Weissbier, nuttiness, almond and banana

Archival Brewing Therese's Green 4.8% | 7  
Oktoberfest, mildly carbonated,  
notes of caramel

Oddside Bean Flicker Blonde Nitro 4.5% | 7  
blonde ale with coffee

Anheuser-Busch Bud Light 4.2% | 6  
no explanation needed

## BOTTLES / CANS

Short's Soft Parade Shandy | 6  
Old Nation Brewing M-43 New England IPA | 8  
New Belgium (CO) Voodoo Ranger  
Fruit Force IPA | 6  
Victory Brewing (PA) Sour Monkey Tripel | 6  
Archival Cloud Piercer NZ Pilsner | 6  
Cheboygan Blood Orange Honey Wheat | 6  
Bell's American Amber | 6  
Founder's Porter | 6  
New Holland Dragon's Milk | 8

## CIDERS

Sierra Rose | 6  
Blackberry, Raspberry  
Vander Mill Hard Apple | 6

## NON-ALCOHOLIC

Athletic Brewing Run Wild IPA | 5  
Athletic Brewing Upside Dawn Golden | 5

## DOMESTIC BOTTLES

Budweiser | 4  
Bud Light | 4  
Miller Lite | 4  
Coors Light | 4  
Michelob Ultra | 4  
Labatt Blue | 4  
Sam Adams | 5  
Blue Moon | 5  
Corona | 5  
Modelo | 5  
Heineken | 5  
Stella Artois | 5

## OTHERS

Press Blackberry Hibiscus Seltzer | 6  
High Noon | 6.50  
Pineapple, Black Cherry, Peach  
Finnish Long Drink | 7  
Sakebomb Peach Smash | 5

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## WHITE WINE

Art of the Earth, Pinot Grigio 9 | 32  
Sicily, Italy  
pear, ginger, pineapple

Bowers Harbor, Unoaked Chardonnay 10 | 36  
Old Mission Peninsula, Michigan  
lime, green apple, pear

Kendall-Jackson, Chardonnay 12 | 44  
Sonoma Valley, California  
pineapple, mango, vanilla

Babich, Sauvignon Blanc 10 | 36  
Marlborough, New Zealand  
juicy with lime and mineral finish

Mosketto, Moscato 8 | 28  
Piedmont, Italy  
white flowers, peach, zesty citrus

Chateau Grand Traverse, Riesling 12 | 44  
Old Mission Peninsula, Michigan  
pear, meyer lemon, honey

## RED WINE

La Crema, Pinot Noir 15 | 56  
Sonoma Coast, California  
cherry, pomegranate, sweet tobacco

Acuma, Red Blend 10 | 36  
Jumilla, Spain  
red and black fruit, medium to full body

Chateau Des Moulins, Bordeaux 11 | 40  
Bordeaux, France  
juicy, floral and spicy, notes of berry and thyme

Hahn, GSM 11 | 40  
Grenache, Syrah, Mourvedre, California  
Rhône inspired, fruity and tannic

Costa Di Bussia, Barbera d'Alba 13 | 48  
Piedmont, Italy  
12 months in French oak, notes of wild strawberry

Big Red Monster, Cabernet Sauvignon 13 | 48  
Paso Robles, California  
blackberry, pepper, plum

Callia, Syrah/Malbec 11 | 40  
San Juan, Argentina  
raspberry, ripe cherry and chocolate

Santa Maria la Palma, Cannonau 10 | 36  
Sardinia, Italy  
from the blue zone, cherry, raspberry, balanced tannin

## BUBBLY

St. Julian, Brut 8 | 28  
Paw Paw, MI  
citrus and fruity

La Marca, Prosecco | 12  
Veneto, Italy  
lemon, green apple, honey

## COCKTAILS

Kalimotxo Rum and Coke | 11  
rum, red wine, coke and bitters

Apple Cider Margarita | 12  
Espolon tequila, triple sec, lime juice, apple cider

Brazilian Martini | 13  
McQueen and the Violet Fog sugarcane gin, vermouth

Autumn Leaves | 14  
Appleton rum, cognac, peach liquor, cinnamon simple

Apple Dumplin' Mocktail | 6  
apple cider, apple juice, orange juice, cranberry juice  
and cinnamon simple

White Fall Sangria | 12  
white wine, vodka, triple sec, cinnamon simple

Apple Cider Mule | 14  
vodka or whiskey, apple cider and ginger beer

Part Time Lover | 15  
Blanco tequila, Aperol, St. Germain, lemon, bitters

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## P I Z Z A S

*Gluten Free Crust available*

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