

# GANDERS

GRAND RAPIDS

## BREAKFAST CLASSICS

### Eggs Benedict | 14

English muffin, Canadian bacon  
poached eggs, hollandaise

### The All American | 14

two eggs, choice of sausage, bacon or ham  
breakfast potatoes, choice of toast

### Pancakes | 12

three buttermilk pancakes, butter, maple syrup  
choice of plain or fresh blueberry

### The Sammy | 12

grilled sourdough, turkey sausage or bacon  
cheese, choice of egg, aioli

### Biscuits & Gravy | 14

home made sausage gravy, 2 biscuits  
two eggs, breakfast potatoes

### Belgian Waffle | 11

maple syrup, butter, whipped cream

## ALA CART

Toast . Bagel . English Muffin | 3

Breakfast Potatoes | 4

Bacon, Sausage, Ham | 4

Fresh Fruit Cup | 4

Turkey Sausage | 4

1 Egg | 3

## BEVERAGES

Coffee | 3

Juice | 3 small | 4 large

Cranberry . Apple . Orange . V8

Hot Tea | 3

Lemonade | 2

Iced Tea | 3

Soft Drinks | Coke Products | 2

Sparkling or Still water | 3

## BUFFET

### Continental 12 | Child 8

Fresh fruit, cold cereal, yogurt, oatmeal  
pastries, breakfast breads  
coffee & juice

### The Grand 15 | Child 10

continental buffet items, bacon, eggs  
breakfast potatoes, sausage,  
cinnamon french toast

Add omelette, pancakes or waffle | 7

## SPECIALTIES

### Corned Beef Hash | 14

fresh corned beef, sauteed onions  
choice of egg, choice of toast, breakfast potatoes

### Breakfast Burrito | 12

egg, bacon, sausage, potato  
peppers, onions, swiss cheese

### Philly Breakfast Sandwich | 14

chopped ribeye, 2 fried eggs  
American cheese on a bagel

## OMELETTES

### Build your own | 16

Choice of cheese + 3 ingredients,  
each additional item is \$1  
served with breakfast potatoes and toast

**Vegetables:** spinach, tomato, mushroom  
bell peppers, onion, asparagus

**Protein:** ham, sausage, bacon, turkey sausage

**Cheese:** swiss, cheddar, pepperjack, provolone  
chevre, bleu cheese, mozzarella, cream cheese

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## 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

G R A N D R A P I D S

## 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 Zombie Dust 6.5% | 7  
medium body citra hop Pale Ale

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

Old Nation Low Orbit 4.5% | 7  
full bodied New England IPA

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

Brewery Vivant Ski Patrol 6.1% | 7  
Winter Wheat with cardamom and orange peel

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

Archival Brewing The Duke Says Nein 6% | 7  
Kottbusser, brewed with wheat, oats, honey and molasses. A clean Ale

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 | 7

Founder's Porter | 6

Founder's All Day IPA | 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

Noel Mocktail | 6  
sparkling water, OJ, cranberry juice, ginger syrup

Cranberry Margarita | 12  
Espolon tequila, triple sec, lime juice, cranberry juice

Naughty but Nice | 12  
American Fifth Rye Whiskey, ginger syrup, cranberry

Sugarcane Christmas Martini | 13  
McQueen and the Violet Fog sugarcane gin, vermouth,  
ginger simple syrup

Fireplace Fizz Mule | 14  
vodka, fireball, ginger beer

Rudolph's Tippy Punch | 11  
Vodka, cranberry, OJ, ginger ale

Frosty the Snowman | 13  
Rumchata and Kahlua

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white american, Amoroso roll

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

## P I Z Z A S

*Gluten Free Crust available*

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