



Sandwiches

Photography by Jean Orians

25 Kitchen + Bar

\$8.00

Braised Sobie Meats pork shoulder, on Wealthy Street challah bread topped with Michigan cherry apple chutney, smothered with smoked Gouda and Kowalski honey dijon.



4th Street Deli

\$5.75 1/2 sandwich

Chorizo kapusta, honey garlic mustard, queso fresco cheese and ham on a marble rye sub.



Bar Divani

***A Dip into the Grand* \$10.99**

Pork confit, smoked apple gastrique, crispy onions, fresh chevre on an artisan baguette. Served with a spiced porked jus.



Birch Lodge

***Medical Mile Burger* \$6.99**

1/3 lb. burger topped with pulled pork bbq, sharp cheddar and a fried egg. Served with beer battered fries.



Bistro Bella Vita

\$10.99

Roasted Pine Crest beef, pickled vegetables, charred onion, Dancing Goat Creamery goat cheese spread, Earth Keeper Farm lettuces on a hoagie roll.



Brann's Sizzling Steaks and Sports Grille

\$8.99

Our Hand Carved Corned Beef Reuben is a true labor of love. We start of each day by slow roasting a beef brisket for hours. The meat is seasoned to perfection with our secret blend, then sliced and served on grilled rye bread - loaded with Swiss cheese, sauerkraut and thousand island dressing.



Brewery Vivant

DLT "Holy Roller" \$12.00

Crispy duck cracklin', baby bibb lettuce, fried green tomato, Michigan cherry butter on a brioche roll.



Bulls Head Tavern

Michigan Reuben \$7.00

Oven roasted turkey breast, havarti cheese, homemade apple and cherry slaw, fat free cherry vinaigrette served on honey wheat swirl bread.



Charley's Crab

\$13.00

Pretzel encrusted Founders Ale beer battered walleye, sundried cherry aioli and red cabbage and mustard coleslaw on our famous Charley's bread.



Cherry Street Deli

\$6.75 1/2 sandwich

Gouda
Red onions
Avocado
Nutmeg
Dill havarti
Roasted red peppers
Artichokes
Pastrami
Infused sriracha mayo
Dijon mustard
Salami



CitySen Lounge in CityFlats Hotel

\$6.00

French toast style cinnamon and sugar swirl bread served open face with Michigan blueberry compote, Hudsonville vanilla ice cream and lemon curd.



Cottage Bar

West Michwich \$6.00

Turkey, grilled onion, bacon, Gouda, Mrs. Dog's Mustard, lettuce and tomato on a pretzel bun. Served with cottage fries.



Courtyard by Marriott

\$ no price listed

100% beef, Michigan made hot dog stuffed with swiss cheese, wrapped in bacon and served on a poppy seed bun with red pepper mustard and sauerkraut.



Downtown Big Boy

Slim Jim **\$7.99**

Lean ham, Swiss cheese, tomato, lettuce and special sauce on a grilled roll. Served with fries.



Downtown Subway

The Griff **\$4.00 1/2 sandwich**

Italian sausage, ham, pepperoni, on 6 inch or foot long bread. Topped with marinara sauce and mozzarella cheese with green peppers, onions and black olives. Served toasted.



Founders Brewing Company

The Devil Dancer **\$8.75**

Sliced roasted chicken, muenster and pepperjack cheese, jalapeno, chipotle and banana peppers, red onions and homemade chipotle mayo piled on a Nantucket Bakery french roll.



Gardellas

Heartside Heartstopper **\$9.00**

A 10 inch sub of pulled pork, Michigan cherry ham, Michigan bacon, Michigan cheese and topped with a local egg.



GP Sports

The Westsider **\$7.99**

Toasted house-made butter hoagie filled with grilled Kielbasa, marinated onions, Chef Dan's coleslaw, & topped with jalapeño poppers. Served with a cilantro pesto & fries.



Grand Central Market

The 57 Monroe **\$5.99 1/2 sandwich**

Stone House Bakery red pepper and asiago cheese focaccia bread, Michigan Turkey Producers smoked turkey breast, Dancing Goat Creamery fresh chevre, Mud Lake Farms LLC mixed artisan lettuces, housemade pesto with Michigan basil, Old World Olive Press vinaigrette, tomato and sweet red onion. Served with chips and local pickle spear.



Grand Woods Lounge

\$9.25

Mounds of stacked ham, topped with a fried egg, crispy fried leeks and smothered with melted Gouda. Served on dark rye with whole grain mustard and spiced cherry preserves.



Green Well Gastro Pub

The Schmeiderwich \$10.99

Slow braised crispy Creswick Farms pork belly, Grassfields gouda, Michigan Apple & Ingraberg Farms cabbage-radish slaw, Nantucket Bakery's Hopcat spent grain & Michigan Maple hoagie bun, Doodles Sugar Bush maple-Detroit ale mustard and Rawkowski Farms fried egg.



Served with in house made El Milagro white corn tortilla chips.

Hopcat

Sloppy Crack Fry Sandwich \$6.00

Homemade Sloppy Joe, jalapenos, a full order of crack fries, soft beer cheese on a brioche bun.

Sandwich \$4 when ordered with a beer.



JW Marriott/six.one.six

Croque GR \$14.00

Sliced Quincy Street ham, Wealthy Street sourdough bread, Brownwood Farms "Kream" mustard, Farm Country Cheddar, Trillium Haven Farm egg, bridled to perfection.



McFaddens Restaurant and Saloon

The Grand Stack \$8.99

Thin-sliced prime rib, horseradish cheddar mashed potatoes, haystack onions, rich beef gravy, all stacked between two pieces of Nantucket cheese garlic bread.



Monarch's Club

The Grand Monarch \$6.95

Local fresh kielbasa, homemade kapusta, tomato and our own cole slaw snuggled with honey roasted Michigan raised turkey served on a toasted Van's Bakery bun, gently touched with a zesty Olive Oil then topped with our own tangy horseradish sauce.



O'Tooles Public House

\$9.75

Under a Founders Pale Ale battered onion ring sits a delicious, locally raised chuck patty, topped with aged white cheddar, housemade jalapenos, thick cut Sobie bacon and smothered in our "secret smokey tomato" sauce. All packed on top of a Nantucket Bakery bun.



Omelette Shoppe

Michigan Street Reuben \$8.99

Slow-roasted, hand-pulled tender corned beef, sliced dill pickles, sweet & tangy homemade mustard and Great Lakes Swiss cheese all on RW Bakers marbled rye bread made in Muskegon, Michigan.



One Trick Pony

West Michigan Whitefishwich \$9.00

Deep fried hickory rubbed Lake Michigan whitefish with Dutch apple slaw and a Traverse City dried cherry aioli, finished with shredded lettuce. Served with french fries and garnished with two asparagus fries.



Ottawa Tavern

\$9.25

Grilled marinated chicken breast, sliced proscuitto, Michigan cherry compote, Dancing Goat Creamery goat cheese spread, arugula on Wealthy Street Bakery hearty wheat bread.



Peppinos

The Grand Peppino \$7.99

Six (6) ounces of rustic, roasted turkey breast piled high and complemented with our very own Michigan Cherry Mayonnaise, Smoked Gouda & gourmet Apple Slaw – fresh from *the Ridge*. Finished with 3 strips of Michigan Hickory Smoked Bacon and heaped on toasted Artisan Ciabatta bread. Cranberry Chutney to garnish. This sandwich is a sensational blend of locally produced baked goods, fruits and livestock. Sweet. Tart. Exceptional.



Ricos Deli/Liquid Cargo

A Memory of Thanksgiving \$7.95

A generous portion of hand carved turkey breast topped with creamy havarti, layered with homemade stuffing on hand cut potato bread. Accented with cranberry aioli. Panini pressed to perfection and complimented with a turkey jus lie.



Ritz Koney Bar and Grille

\$7.99

Grilled salmon on Monte Cristo style dark rye, amply glossed with our amazing sweet sauce, light, thinly sliced red onion, tomato slice, adorned with fresh arugula.



Riverfront Cafe

\$7.49

Grilled chicken breast, with melted Dutch Gouda, spinach and red onions; topped with our delicious homemade cherry chutney all on a wheat bollo roll



Rockwell/Republic

\$9.00

Otto Farms mouth-watering chicken breast confit, world reknown Traverse City cherries, Michigan fine herbs, fresh dill, Ferris cashews, house made sriracha aioli, served on Nantucket Bakery's cranberry/walnut bread.



Rocky's Bar and Grill

Meatball Chili Combo \$6.95

Italian meatballs, Texas style chili, havarti cheese, homemade dressing on sourdough bread.



Rowster New American Coffee

New American PB&J \$6.00

Koeze's Sweet Ella's organic peanut butter blended with cream cheese, paired with fruit preserves and seasonal berries on Nantucket Baking Company's challah bread.



Saint Mary's Health Care

\$4.25

Grilled Michigan turkey with sweet cherries, apples and fresh herbs from our garden, smothered with blueberry goat cheese, fire roasted sweet vidalia onions, greens, cabbage and carrots tossed with a light blueberry vinaigrette, all layered inside Nantucket Bakery's multigrain toast.



San Chez

Chicken and Apple Sandwich **\$8.99**

Chicken and Apple Sandwich - Grilled Chicken with bacon, apples, pecans and organic greens topped with swiss and manchego cheese, pesto and horseradish aioli served on whole wheat.



Schnitz Deli

\$6.95

Sliced chicken breast, onions, peppers, portabella mushrooms, swiss cheese, feta/Greek dressing all grilled and served on a Schnitz Bakery french roll.



Skywalk Deli

The GR Melting Pot **\$6.25**

Locally made chorizo sausage topped with a homemade sweet potato pierogi, Dutch Edam cheese, roasted red pepper and olive tapenade and a spicy Asian aioli on a grilled German Kaiser roll.



Stella's Lounge

Parmesan Roast Beef Club **\$8.95**

Parmesan Roast Beef Club - Premium roast beef, crispy bacon, swiss cheese, lettuce, tomato and spicy avocado ranch on Parmesan encrusted french bread



Sundance Grill

Yellow Belly Lake Perch Reuben **\$8.99**

Lightly dusted and golden brown yellow belly lake perch caught in the fresh waters of Lake Michigan, Lowell 's Lighthouse thousand island dressing, creamy cole slaw and Midwest Swiss cheese all on RW Bakers marbled rye bread made in Muskegon , Michigan .



Taco Boy

\$ no price listed

Slow cooked white meat chicken tenders with fajita veggies, cheese and Ranch dressing on a bun.

Tavern on the Square

\$8.95

Faygo Root Beer braised brisket smothered with Faygo barbeque sauce, topped with local farm slaw on a soft white bun. Served with hand cut french fries.



TGI Fridays Downtown

\$7.99

Grilled steak, grilled peppers and onions, lettuce and garnish served on a grilled pita. Served with your selection of sauce: Jack Daniels glaze, Jack Daniels BBQ or Asian Habachi.



The B.O.B. - Bobarinos

The G-Wrap \$6.75

Crispy seared Big B Farms pulled pork, spiced barbeque sauce, local andouille sausage, spicy pickle "slaw" on BBQ spiced Naan bread



Winchester

Winchester Smoked Brisket \$9.00

Hand sliced, smoked in house local beef brisket, served with creamy Moody Blue cheese slaw, Michigan tomato smoked aioli, fried farm fresh egg, and Founder's Brewery spent beer grain bun baked by Nantucket Bakery. Served with plaintain chips.



Z's Bar and Restaurant

Z's Grandwich Grinder \$6.50 1/2 sandwich

A 12 inch sub bun loaded with salami, pepperoni, ham, roast beef, and mozzarella. Baked to perfection then filled with lettuce, tomato, black olives, banana peppers and drizzled with Italian dressing. Served with fries.

