

YOUNG ADULT MENU

SERVED DAILY FROM 11:00 AM – 10:00 PM

Includes beverage and choice of fries or fruit cup

Stack of Pancakes 11

Michigan maple syrup, bacon, choice of sausage or ham

Cheeseburger 12

Lettuce, tomato, cheddar, French fries

Frank Pizza 12

Pepperoni, mozzarella, marinara sauce

Chicken Strips 12

BBQ, ranch, French fries

Mac & Cheese 11

PB & J 8

White bread, peanut butter, grape or strawberry jelly

DESSERTS

SERVED DAILY FROM 11:00 AM – 10:00 PM

Michigan Apple Galette 8

Macintosh, Northern Spy & Granny Smith apples, sweet dough, vanilla bean ice cream

Bourbon Butter Pecan Torte 8

Brown butter cake, caramelized praline pecans, bourbon Bavarian cream

Café Patrón 8 GFA

Milk chocolate coffee mousse, salted caramel, chocolate cookie

Chocolate Cherry Bread Pudding 8

Cherries, fudge, chocolate Traverse City cherry ice cream

Deconstructed Crème Brûlée 8 GFA

Tahitian vanilla, shortbread cookie, seasonal fruit

Beignets 8

Apple pie, raspberry, chocolate dipping sauce

Chocolate Caramel Cake 12

Three layer chocolate cake, ganache mousse, housemade salted caramel

Chef Mark's Limited Edition Cheesecake 8

Crafted each month using fresh local ingredients of the season

Park 600 Ice Cream 7 GFA

Ask your server about today's fresh selection of ice cream, sorbet

LATE NIGHT MENU

SERVED DAILY FROM 10:00 PM – 3:00 AM

Craft Your Own Burger* 15

Sirloin patty, LTO, housemade bun, sea salt fries

Additional Toppings: Bacon 2 | Fried Egg 2 | Grilled Onions 2 | Mushrooms 2 | Cheese 1 | Avocado 2

Chopped Chicken Caesar Salad* 15

Romaine, shaved parmesan, croutons, anchovy, Caesar dressing

Chicken Tenders 14

Four hand-breaded strips, fries, BBQ sauce

BEVERAGES

SERVED DAILY FROM 11:00 AM – 12:00 AM

BEER SELECTIONS

Bottled

Miller Lite | Bud Light | Budweiser | Coors Light | Labatt Blue 5

Corona Extra | Bell's Amber | Red Stripe | Heineken | Harp | Amstel Light 6

Michigan Craft Pack 24

Four Michigan craft brews, housemade kettle chips, herb dip

WHITE WINE

| | Glass | Bottle |
|---|-------|--------|
| Mawby Sparkling SEX Rosé, Michigan | 9 | 36 |
| Gancia Moscato d'Asti, Italy | 9 | 36 |
| Gancia Prosecco, Italy | 9 | 36 |
| Chateau Grand Traverse Riesling, Michigan | 10 | 39 |
| Stellina di Notte Pinot Grigio, Italy | 9 | 36 |
| 13 Degrees Sauvignon Blanc, New Zealand | 9 | 36 |
| Robert Mondavi Chardonnay, California | 8 | 34 |
| Sonoma-Cutrer Chardonnay, California | 13 | 52 |

RED WINE

| | Glass | Bottle |
|--|-------|--------|
| Doña Paula Malbec, Argentina | 8 | 34 |
| Elouan Pinot Noir, Oregon | 10 | 40 |
| Belle Glos, Clark & Telephone Pinot Noir, California | 15 | 58 |
| Yalumba Shiraz, Australia | 9 | 36 |
| Marques de Caceres Rioja, Spain | 11 | 42 |
| St. Francis Merlot, California | 10 | 39 |
| Shatter Grenache, France | 12 | 46 |
| 10 Span Cabernet, California | 8 | 34 |
| Smith & Hook Cabernet, California | 13 | 52 |



IN-ROOM DINING

Dial 8766

“If you have the opportunity to do amazing things in your life, I strongly encourage you to invite someone to join you.”

–Simon Sinek

If you have any concerns regarding food allergies, please alert your server prior to ordering. *May contain raw ingredients or cooked to your preferences. Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illnesses.

All orders include a \$4.00 delivery charge, tax, 20% service charge.

BREAKFAST

SERVED DAILY FROM 6:00 AM – 11:00 AM

Country Breakfast* 15

Two eggs any style, toast, rosemary potatoes and choice of: applewood smoked bacon, ham, chicken-apple sausage or pork sausage

Royal Park Eggs Benedict* 18

Canadian bacon, English muffin, hollandaise sauce, rosemary redskin potatoes

Three Egg Omelet 16

Served with rosemary redskin potatoes, choice of three toppings: ham, bacon, sausage, peppers, tomato, onion, asparagus, spinach, cheddar, Swiss, toast | **over three toppings 1 each**

Pancakes 14

Choice of bacon, sausage or ham, Michigan maple syrup

Belgian Waffle 15

Strawberries, whipped cream, Michigan maple syrup

Egg White Frittata 15

Ham, Swiss, onions, asparagus, toast

The New Yorker* 21

Sliced smoked salmon, New York-style bagel, sliced tomato, red onion, capers, diced cooked egg

Steak & Eggs* 23

Two eggs any style, 4 oz. grilled filet mignon, wild mushrooms, rosemary redskin potatoes, toast

Oatmeal 8

Hot steamed milk, raw brown sugar, raisins, cinnamon

Bircher Muesli 10

Fresh seasonal berries, yogurt, granola

SIDES

Breakfast Meat 5

Applewood smoked bacon, pork or chicken sausage, ham

Toast 3

White, wheat, rye, pumpernickel, gluten-free

SUN UP BEVERAGES

Detroit Roasted Coffee Cup 4

26 oz. Pot of Detroit Roasted Coffee 8

20 oz. French Press Service for Two 14

Espresso or Cappuccino 6

Mighty Leaf Tea Service for One 5

Green tea, Earl Grey or organic breakfast

Juice 5

Orange, grapefruit, cranberry

Soda 4

Pepsi products

Water 4

Badoit Sparkling or Fiji 330ml

ALL-DAY DINING

SERVED DAILY FROM 11:00 AM – 10:00 PM

SHAREABLES

Smoked Chicken Tequila Quesadilla 14

Smoked chicken, roasted peppers, onions, pepper-jack cheese, pico, sour cream, guacamole

PEI Mussels* 15 GFA

Coconut curry almond sauce, grilled naan bread

Baked Double Cream Brie 13 GFA

Stone fruit chutney, pistachio and orange crackers

Crispy Calamari 13 GF

Vegetable stir-fry, Vietnamese chili sauce

Monthly Cheese & Butchery Board 22 GFA

Selection of two cheeses, cured meats

Smoked Michigan Whitefish Spread 18 GF

Sea salt potato chips

SOUPS & SALADS

Baked French Onion Soup 9

Provolone, Gruyère, Swiss, parmesan crust

Bev's Chopped Cobb Small 8 | Large 14 GF

Romaine, spring greens, cucumbers, grape tomatoes, carrots, hard-boiled egg, beets, bleu cheese crumbles, Gorgonzola dressing

Caesar* Small 8 | Large 14 GFA

Romaine, shaved parmesan, croutons, anchovy, Caesar dressing

Kale & Farro Salad 14 GFA

Butternut squash hummus, raisin, pumpkin seed, pear, rye bread croutons, balsamic apple cider dressing

Harvest 14 GF

Romaine, arugula, goat cheese, dried cherries, spiced pecans, balsamic herb vinaigrette

Quinoa Power 14 GF

Kale, arugula, romaine, cranberry hazelnut quinoa, red beets, carrots, snap peas, orange agave vinaigrette

Add

Steak* 9 | Chicken 5 | Salmon* 7 | Sliced Avocado 4 | Falafel 5

SANDWICHES

Tuna Salad Croissant 14

Albacore salad, butter croissant, lettuce, tomato, fresh fruit, berries

Open-Faced Smoked Salmon* 15

Smoked salmon, herbed goat cheese, arugula, red onion, fried capers, dill mustard, Swiss, multigrain bread, warm potato salad

Royal Park Club 12 GFA

Smoked turkey, ham, bacon, basil mayo, LTO, warm pretzel bun

Craft Your Own Burger* 15 GFA

Sirloin patty, LTO, housemade bun, sea salt fries

Additional Toppings: Bacon 2 | Fried Egg 2 | Grilled Onions 2 | Mushrooms 2 | Cheese 1 | Avocado 2

Veggie Burger 15

Churrasco sauce, yabbouleh salad, spicy guacamole, LTO, truffle aioli

Corktown Chicken Wrap 12

Crispy chicken strips, pepper-jack cheese, lettuce, tomato, avocado, chipotle mayonnaise

OVEN

Gluten-free crust available

Frank 15

Best darned pepperoni pizza ever

Formaggio 14

Mozzarella, pecorino, provolone, parmesan, fresh herbs

Greektown 15

Spinach, wild mushrooms, artichokes, tomatoes, red peppers, basil pesto, goat cheese, mozzarella

MAINS

Hickory-Smoked Chicken Pasta Carbonara* 24

Linguini, parmesan, bacon, peas, organic poached hen's egg

Indian Brook Rainbow Trout 24 GFA

Pan-seared, vegetable medley, almonds, lemon, heirloom potatoes

MI Shrimp 28 GFA

Veal tortellacci, garlic rapini, lemon demi, toasted almonds, chili flake

Seafood & Chicken Jambalaya*

Single 21 | For Two 32

Chicken, shrimp, scallops, mussels, clams, calamari, sausage, fresh fish, Cajun herbs, white rice, peppers

Butcher's Block Daily Cut MKP

Served with Chef's accoutrements

“Maker's Mark” Bourbon-Glazed Pork Shank 25 GFA

Smoked cheddar polenta, shaved Brussels sprouts, applewood smoked bacon, crispy onions

Blackened Atlantic Salmon* 24 GFA

Root vegetable quiche, herb salad, rock shrimp étouffée sauce

House Prime Braised Beef Short Rib 26

Sweet potato gnocchi, creamed garlic spinach, roasted cipollini onions, port wine sauce

Park 600 Burger* 18 GFA

Aged white Irish cheddar, peppered maple bacon, bourbon onions, truffle aioli, thick-cut fries

Shepherd's Pie 23

Gunthorp Farms organic ground lamb, winter root vegetable, herbs, creamy potato, aged cheddar crust

ADD ONS

French Fries 5 GF

Horseradish Coleslaw 4 GF

Loaded Sea Salt Baked Potato 7 GF

Market Seasonal Vegetables 6 GF

Four Cheese Mac 8

Boursin, mascarpone, Cotswold cheddar, parmesan crust

Kettle Chips 4 GF

Parmesan Truffle Fries 8

Roasted garlic, rosemary aioli