

IN-ROOM
DINING
MENU

 AMWAY GRAND PLAZA



BREAKFAST EVERYDAY

FROM 5:30 AM–11:00 AM

REFRESHING JUICES AND FRESH FRUIT

Orange / Grape / Grapefruit / Tomato /
Low-Sodium V8 Juice / Pineapple / Cranberry
Apple / Prune / 3.5

Fresh Fruit Plate Served with Yogurt ^{gf*} / 10.5
Berries in Season with Cream or Yogurt / 7
**Granola Parfait with Fresh Berries
and Low-Fat Yogurt** / 7
Yogurt of Your Choice / 3

FRESH FROM OUR BAKERY Selection of Toast

White / Whole Wheat / Rye / Sourdough /
Raisin / Eight Grain / 2.5

Bakery Basket

Includes Mini Muffin, Danish, and Croissant /
Butter and Preserves / 6.5

BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee or Tea Assortments

Small Pot (2–4 cups) / 5
Large Pot (4–6 cups) / 7

Milk

Whole / 2% / Skim / Chocolate Milk / 2
Hot Chocolate / 2.5

CEREAL

Assorted Cold Cereals / 4

Special K / Corn Flakes / Bran Flakes /
Cheerios / Raisin Bran / Frosted Flakes /
Captain Crunch / Froot Loops / Plain or
Fruit Granola / Cereals Served with Skim,
2%, or Whole Milk

Add Sliced Bananas / 2 Add Fresh Berries / 3

BREAKFAST ENTRÉES

Hot Cereals Oatmeal Served with Milk
or Cream / 5

Continental Breakfast Your choice of Juice /
Bakery Basket with Butter and Preserves /
Coffee, Tea, or Milk / 13.5

The Plaza Suite ^{gf*} Your choice of Juice /
Two Eggs Any Style / Brown Sugar Cured
Bacon, Sausage or Country Style Ham /
American Potatoes / Choice of Toast, Coffee,
Tea, or Milk / 13.5 **minus toast*

Traditional Eggs Benedict Two Poached
Eggs / Canadian Bacon on a Toasted
English Muffin with Hollandaise Sauce /
American Potatoes / 15

Croissant sandwich Scrambled Eggs / Brown
Sugar Cured Bacon / Cheddar Cheese on a
Flaky Croissant with American Potatoes / 10.5

Omelets ^{gf*} Three Egg Omelet with Your
Choice of Tomatoes / Onion / Spinach /
Mushroom / Bell Pepper / Avocado / Ham /
Brown Sugar Cured Bacon / Sausage
Choose from American / Swiss / Cheddar
Cheeses / 12 **minus toast*

Old-Fashioned Buttermilk Pancakes ^{gf*}

With Your Choice of Blueberries / Dried
Cherries / Fresh Strawberries / Served with
Pure Michigan Maple Syrup / 11.5

**Available upon request*

French Toast Michigan Cherry Bread French
Toast in Vanilla Batter / Served with Butter
and Pure Michigan Maple Syrup / 11.5

LUNCH & DINNER EVERYDAY

FROM 11:00 AM–10:00 PM

APPETIZERS

Crispy Chicken Wings Chili-Garlic Sauce / 12
Truffle Chips Point Reyes Blue Cheese Sauce / 12
Soup of the Day / 8
Crab Cakes Basil Pesto Vinaigrette /
Marinated Tomato Relish / 16
Tuna Tartare Avocado / Cucumber /
Wasabi / Soy / Crispy Wontons / 19

SALADS

Caesar Romaine / Marinated Tomatoes /
Garlic Croutons / Parmesan / 10
Chinois Chicken Napa Cabbage / Cashews /
Wontons / Spicy Ginger Dressing / 13
Kale & Spinach Farro / Cherry Tomatoes /
Goat Cheese / Lemon Vinaigrette / 10

ENTRÉES

WP Burger Aged Cheddar / Lettuce /
Tomatoes / Onion Brioche Bun / 15
Meatloaf Smoked Bacon / Potato Puree /
Crispy Onions / Port Wine Sauce / 19
***12 oz Prime New York Strip** French Fries /
Broccolini / Blue Cheese Butter / 39
Half Chicken Market Vegetables / Yukon
Gold Potatoes / Rosemary Jus / 23
Steamed Salmon “Hong Kong Style”
Bok Choy / Carrots / Mushroom / Soy / Rice / 25

PIZZAS

Margherita Tomato Sauce / Basil /
Fresh Mozzarella / 14
Italian Meats Salami / Pepperoni / Spicy
Soppresata / Goat Cheese / Jalapeno / 15
Cheese / 12
Roasted Mushroom Truffled Creme Fraiche /
Taleggio Cheese / 15
Pepperoni / 14

SIDES

French Fries / 6
Onion Rings / 6
Mac-n-Cheese / 6
Yukon Gold Potato Puree / 6

SOMETHING SWEET

Chocolate Creme Brulee / 8
Warm Vanilla Beignets Nutella / Banana /
Creme Anglaise / 8
Half Dozen Chocolate Chip Cookies / 6

LATE NIGHT EVERYDAY FROM 10:00 PM–5:30 AM

APPETIZERS

Truffle Chips Point Reyes Blue Cheese Sauce / 12
Crispy Chicken Wings Chili-Garlic Sauce / 12

BURGER

***WP Burger** Aged Cheddar / Lettuce /
Tomatoes / Onion / Brioche Bun / 15

SALADS

Caesar Romaine / Marinated Tomatoes /
Garlic Croutons / Parmesan / 10
Chinois Chicken Napa Cabbage / Cashews /
Wontons Spicy Ginger Dressing / 13

SIDES

French Fries / 6
Onion Rings / 6
Mac-n-Cheese / 6

PIZZAS

Margherita Tomato sauce / Basil /
Fresh Mozzarella / 14
Italian Meats Salami / Pepperoni / Spicy
Soppressata / Goat Cheese / Jalapeno / 15
Cheese / 12
Pepperoni / 14

SOMETHING SWEET

Chocolate Creme Brulee / 8
Warm Vanilla Beignets Nutella / Banana /
Creme Anglaise / 8
Half dozen chocolate chip cookies / 6

*Lunch, Dinner, and Late Night Snack menus
are created and prepared by the talented
staff at our own...*

THE KITCHEN
BY WOLFGANG PUCK



DIAL 6300

ON YOUR IN-ROOM
PHONE TO PLACE
AN IN-ROOM
DINING ORDER

*A 22% service charge will be added to your
check. In-room dining delivery charge of \$3
per room applies.*

*Ask your server about menu items that are cooked to
order or served raw. *Consuming raw or under-
cooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.*

BEVERAGES

Sparkling Wine		bottle
<i>Prosecco</i> Astoria, Lounge, Veneto, Italy		36
<i>Champagne</i> Roederer - Brut Premier, France		100

White Wine	glass	bottle
<i>Pinot Grigio</i> Luna, Napa Valley, CA	9	36
<i>Sauvignon Blanc</i> Wolfgang Puck, CA	9	36
<i>Riesling</i> Weins- Prum, Wurzburg, Germany	14	56
<i>Chardonnay</i> Wolfgang Puck, CA	10	40
<i>Chardonnay</i> Hobbs - Crossbarn, Sonoma, CA	14	56

Red Wine	glass	bottle
<i>Pinot Noir</i> Bouchaine, Carneros 2010	12	44
<i>Merlot</i> Praxis, Alexander Valley, CA	14	56
<i>Malbec</i> Achaval Ferrer, Mendoza, Argentina	12	48
<i>Cabernet Sauvignon</i> Wolfgang Puck, CA	10	40
<i>Cabernet Sauvignon</i> Liberty School, CA	12	48

Bottled Beer	
<i>Founders Pale Ale</i> , Grand Rapids, MI	5
<i>Bell's Two Hearted IPA</i> , Kalamazoo, MI	5
<i>Bud Light</i> , St. Louis, MO	4
<i>Stella Artois</i> , Belgium	6
<i>Heineken</i> , Holland	5
<i>Corona</i> , Mexico	5
<i>Stiegl Pils</i> , Austria	6
<i>Omission</i> , Gluten Free, Portland, OR	6
<i>Buckler NA</i> , Holland	4

Coffee & Tea

Assorted Selections from Tea Forte / 3
Wolfgang Puck Coffee | Regular or Decaf / 3

20 oz Bottled Soda

Pepsi / Diet Pepsi / Sierra Mist / Mt. Dew /
Gold Peak Unsweetened Iced Tea / 2.5

Water

Pellegrino, 16.9 oz / 3 liter / 6
Aqua Panna, liter / 4
Fiji / 3

A 22% service charge will be added to your check. In-room dining delivery charge of \$3 per room applies.

**Please allow 30 minutes for delivery.*

OUR HOTEL RESTAURANTS AND LOUNGES

WITH EIGHT UNIQUE RESTAURANTS TO CHOOSE FROM – WE CAN SATISFY EVERY TASTE AND EVERY OCCASION.

THE KITCHEN BY WOLFGANG PUCK

Casual dining overlooking the Grand River; featuring gourmet pizzas and Chef Puck's favorite entrées. Open daily for lunch and dinner. Located on the main level.

RUTH'S CHRIS STEAK HOUSE

Steak house restaurant serving the best prime steak sizzling hot. Located in the Pantlind Lobby.

CYGNUS27

Long known for its unbeatable views, right now the Latin inspired menu is what has people talking. Located on the 27th floor of the Glass Tower overlooking the city. Open Tuesday through Saturday. Sunday Brunch: September to May.

THE KITCHEN COUNTER BY WOLFGANG PUCK

Serving up quick, made-to-order breakfast and lunch to eat in or take-away. Located on the main level, next to The Kitchen by Wolfgang Puck.

GP SPORTS

Enjoy burgers, pizza, and other favorites at this complete sports bar and restaurant. Over 40 TV screens to ensure you never miss the game. Located in the Pantlind Lobby.

GARDEN COURT LOUNGE

This bustling yet beautiful setting is perfect for breakfast or evening drinks. Opposite the Hotel's Front Desk.

LUMBER BARON BAR

A historic bar with exquisite cocktails and hors d'oeuvres. Located in the Pantlind Lobby.

STARBUCKS

Gourmet coffees and specialty pastries. Located in the Pantlind Lobby.

