

BEVERAGES

PLEASE ALLOW 30 MINUTES FOR DELIVERY

Sparkling Wine

	bottle
<i>Prosecco Astoria, Lounge, Veneto, Italy</i>	40
<i>Champagne Roederer - Brut Premier, France</i>	100

White Wine

	glass	bottle
<i>Pinot Grigio Fattori, Verona, Italy</i>	11	44
<i>Sauvignon Blanc Justin, Central Coast, CA</i>	11	44
<i>Riesling Selbach, Spatlese, Germany</i>	13	52
<i>Chardonnay Wolfgang Puck, CA</i>	11	44
<i>Chardonnay Hobbs - Crossbarn, Sonoma, CA</i>	14	56

Red Wine

	glass	bottle
<i>Pinot Noir Bouchaine, Carneros 2010</i>	14	56
<i>Pinot Noir Wolfgang Puck, CA</i>	12	48
<i>Merlot Praxis, Alexander Valley, CA</i>	14	56
<i>Malbec Achaval Ferrer, Mendoza, Argentina</i>	13	52
<i>Cabernet Sauvignon Wolfgang Puck, CA</i>	12	48
<i>Cabernet Sauvignon Liberty School, CA</i>	13	52

Bottled Beer

<i>Bell's Two Hearted IPA, Kalamazoo, MI</i>	5
<i>Bud Light, St. Louis, MO</i>	4
<i>Coors Light Golden, CO</i>	4
<i>Heineken, Holland</i>	5
<i>Corona, Mexico</i>	5
<i>Buckler NA, Holland</i>	4
<i>Poet, New Holland, MI</i>	5

Coffee & Tea

Assorted Selections from Tea Forté / 3
Wolfgang Puck Coffee Regular or Decaf
Cup / 3
Large Pot (4–6 cups) / 7

20 oz Bottled Soda

Pepsi / Diet Pepsi / Sierra Mist / Mt. Dew /
Pure Leaf Unsweetened Iced Tea / 2.5

Water

Pellegrino, 16.9 oz / 3
Fiji / 3
Aquafina / 2

A 23% service charge and in-room delivery charge of \$3 per room will be applied to your check. You may add a tip or gratuity at your discretion.

**Must Show ID Upon 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. Open for dinner Monday through Saturday. 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 30 TV screens to ensure you never miss the game. Located in the Pantlind Lobby.

RENDEZVOUS

Begin your day with a vibrant breakfast buffet each morning or toast the evening with unique cocktails, wines, and charcuterie in this classic yet contemporary space.

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.



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 /
Prune / Pineapple / Cranberry Apple /
Low-Sodium V8 Juice / 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 / 2.5

BEVERAGES

**Freshly Brewed Regular or Decaffeinated
Coffee or Tea Assortments**
Large Pot (4–6 cups) / 7

Milk

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

Cocktails

Bellini Peach Puree with Sparkling Wine / 8
Mimosa Orange Juice with Sparkling Wine / 8
Bloody Mary Vodka and Brewt's Michigan-
Made Bloody Mary Mix / 8

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 / 6

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 / 16.5 **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 /
American Potatoes / 15 **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



DIAL 6300

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

A 23% service charge and in-room delivery charge of \$3 per room will be applied to your check. You may add a tip or gratuity at your discretion.

*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.*

DINNER & LATE NIGHT

SUNDAY–THURSDAY 5:00 PM–11:00 PM

FRIDAY & SATURDAY 5:00 PM–1:30 AM

APPETIZERS

Truffle Chips Point Reyes Blue Cheese Sauce / 12

Crispy Chicken Wings Chili-Garlic Sauce / 12

Crab Cakes Basil Pesto Vinaigrette /
Marinated Tomato Relish / 14

Feature Soup / 8

SALADS

Caesar Romaine / Tomatoes /

Garlic Croutons / Parmesan / 10

Asian Chicken Napa Cabbage / Cashews /

Wontons Spicy Ginger Dressing / 14

Chopped Fennel / Red Onion / Kalamata

Olives / Feta / Champagne Vinaigrette / 12

ENTRÉES

WP Burger Bacon Aioli / Red Onion

Marmalade / Aged White Cheddar / Fries / 16

Meatloaf Smoked Bacon / Potato Purée /

Crispy Onions / Port Wine Sauce / 21

***12 oz New York Strip** Potato Purée /

Market Vegetable / 39

Half Chicken Market Vegetables / Yukon

Gold Potato Purée / Rosemary Jus / 25

Scottish Salmon “Hong Kong Style” Bok

Choy / Carrots / Mushroom / Soy / Rice / 25

PIZZE

Margherita Tomato sauce / Basil /

Fresh Mozzarella / 14

Roasted Mushroom Caramelized Onions /

Truffled Crème Fraîche / Local Goat Cheese /

Confit Garlic / 15

Cheese / 12

Pepperoni / 14

SIDES

French Fries / 6

Onion Rings / 6

Mac-n-Cheese / 6

Yukon Gold Potato Purée / 6

SOMETHING SWEET

Crème Brûlée Fresh Berries /

Shortbread Cookie / 8

Warm Vanilla Beignets Nutella /

Banana Crème 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

