



The Tea Room has been a memorable part of a visit to Fort Mackinac for decades. Located in the historic Officers' Stone Quarters, it provides the best view of any restaurant on the island.

Officers' Stone Quarters is the oldest public building in Michigan. Begun by the British in 1780, it was completed by the Americans after they took control of the fort in 1796. It was always used as a duplex dwelling for two officers and their families until the fort closed in 1895. The upper floor of each unit contained a parlor, dining room, bedrooms and the lower level, the kitchen, servant's quarters and a bathroom. In 1915 the Park Commission installed the fort's first museum exhibits in the upper level.

A Tea Room was first established in the lower level of Officers' Stone Quarters by the Red Cross in 1918 to raise funds to support World War I soldiers. The Tea Room continued to operate as a concession of the state park for periods of time in each decade from the 1920s through the mid-1950s. It has been in continuous operation since the beginning of the professional restoration of Fort Mackinac in 1958. Grand Hotel has been the Tea Room concessionaire since 1988.

A portion of the proceeds from your dining experience at Fort Mackinac supports the Mackinac State Historic Parks mission to protect, preserve and present Mackinac's rich historic and natural resources to provide outstanding educational and recreational experiences for the public.

APPETIZERS

- FRESH FRUIT PLATE *pineapple, cantaloupe, honeydew, grapes, strawberries, mint yogurt dipping sauce* | 15
- FRESHLY BAKED SCONES *double cream, berry preserve, whipped honey butter* | 10
- WARM PRETZEL BITES *whole-grain mustard dipping sauce* | 12
- SMOKED LOCAL WHITEFISH DIP *carrots, celery, assorted crackers* | 18
- OLD FASHIONED CHILI *sour cream, chives, shredded cheddar, oyster crackers* | CUP 8 / BOWL 10
- LOCAL CHEESE & CHARCUTERIE BOARD *grapes, toasted french bread, pickles, whole-grain mustard* | 16
- TEA SANDWICH BOARD *cucumber and cream cheese, curry egg salad, turkey and cranberry, ham and cheddar, assorted scones* | 25

SALADS

- BABY GREENS *quinoa, local corn, teardrop tomato, avocado, cilantro lime vinaigrette* | 17
- CHOPPED *hard-boiled egg, tomato, cucumber, bacon, blue cheese, balsamic vinaigrette* | 15
- CAESAR *romaine lettuce, shaved parmesan, garlic croutons, creamy caesar dressing* | 14
- ADD TUNA SALAD, CHICKEN SALAD OR SEARED CHICKEN BREAST | 7

ENTRÉES

- TOMATO & BASIL FLATBREAD *olive oil, flaked sea salt* | 16
- TUNA SALAD SANDWICH *sliced cucumber, soft potato roll, great lakes potato chips* | 16
- BBQ CHICKEN SANDWICH *lettuce, tomato, soft potato roll, great lakes potato chips* | 17
- MICHIGAN CHERRY CHICKEN SALAD SANDWICH *soft potato roll, great lakes potato chips* | 16
- SMOKED TURKEY BLT *soft potato roll, great lakes potato chips* | 18
- HOUSE-MADE BEEF PASTIE *rutabaga, potato, onion, brown gravy* | 15
- SMASH BURGER *american cheese, lettuce, tomato, soft potato roll, great lakes potato chips* | 18

SWEETS

- WARM MICHIGAN CHERRY COBBLER *streusel topping, guernsey vanilla ice cream* | 10
- GUERNSEY ICE CREAM MILKSHAKE *chocolate, strawberry, or vanilla* | 10
- FRENCH VANILLA CHEESECAKE *michigan cherry or blueberry topping, whipped cream* | 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please alert your server to any food allergies. Many of our dishes can be adjusted to be gluten-free or vegetarian.

Prices subject to 6% Michigan State Sales Tax, and 3.5% Credit Card Surcharge. Parties of 8 or more will automatically be charged 18% gratuity.

NON-ALCOHOLIC

LA COLOMBE COFFEE | 5
regular or decaffeinated

LA COLOMBE COLD BREW COFFEE | 5

HAZELNUT OR CARAMEL COFFEE | 7

STEVEN SMITH HOT TEA | 5
*jasmine silver tip, lord bergamot, earl grey,
chamomile or peppermint leaves*

ICED TEA | 5

PEPSI SOFT DRINK | 5

APPLE OR ORANGE JUICE | 7

BOYLAN ROOT BEER | 7
make it a float | 11

ACQUA PANNA MINERAL WATER 750ML | 8

S.PELLEGRINO SPARKLING
MINERAL WATER 750ML | 8

PERRIER SPARKLING
MINERAL WATER 330ML | 5

PATH SPARKLING WATER | 5

SIGNATURE COCKTAILS

BLOODY MARY *tito's handmade vodka, olive, pickled asparagus* | 16

MIMOSA *la marca prosecco, orange juice* | 16

LILAC LEMONADE *deep eddy lemon vodka, long road raspberry liqueur, sparkling prosecco* | 16

POMEGRANATE MARGARITA *mi campo blanco tequila, orange liqueur, lime, grenadine* | 16

BEER, CIDER & SELTZERS

BEER BOTTLES | 7
*michelob ultra, bud light, miller lite, budweiser, heineken, modelo especial, corona extra, guinness,
voodoo ranger juicy haze ipa, michelob ultra zero*

LOCAL MICHIGAN BEER BOTTLES | 9
bell's big porch ale, bell's two hearted ipa, bell's lager of the lakes, bell's oberon wheat ale

CIDERS & SELTZERS | 7
*angry orchard hard cider, blake's triple jam cider, high noon vodka soda (peach or pineapple),
white claw seltzer (natural lime, mango, ruby grapefruit or black cherry)*

CANNED COCKTAILS | 7
cutwater spirits canned margarita (lime, spicy pineapple, strawberry)

WINE

SPARKLING 8OZ BTL
la marca prosecco 14 . . 56
baci dolci sweet kiss moscato 14 . . 56

WHITE 8OZ BTL
decoy sauvignon blanc 14 . . 52
franciscan estate chardonnay 14 . . 52
bravium chardonnay 15 . . 56
maso canali pinot grigio 14 . . 52

ROSÉ 8OZ BTL
daou 14 . . 54

RED 8OZ BTL
daou cabernet sauvignon 17 . . 68
sea sun pinot noir 15 . . 60
unshackled red blend 16 . . 64