

Ganders Restaurant

4747 28th St SE 49512-1915 · +16169571111 · Updated: Jan 14, 2026

[View online menu](#)



SALADS 4

| | |
|---|----------------|
| Classic Caesar | \$12.00 |
| chopped romaine, parmesan, garlic crouton, hard-boiled egg | |
| Cobb | \$14.00 |
| romaine, bacon, tomato, cucumber, avocado, hard-boiled egg, bleu cheese, crouton | |
| Michiganders Greens | \$14.00 |
| mixed greens, dried cherries, chevre, candied pecans, sherry maple vinaigrette | |
| Grain Power Bowl | \$15.00 |
| kamut, farro, tri color quinoa, napa cabbage, poached sweet potato, roasted garbanzos topped with poached egg, sriracha aoli dressing | |

STARTERS 7

| | |
|--|------------------------------------|
| Spinach Artichoke Dip | \$14.00 |
| served with warm naan | |
| Wings | \$14.00 |
| 8 wings choice of mild, hot, or BBQ; served with celery sticks | |
| Burnt Ends | \$17.00 |
| 8 oz brisket smoked for 12 hours topped with BBQ | |
| Truffled Brussels | \$14.00 |
| fried brussels tossed with truffle oil and parmesan | |
| Fire Cracker Walleye Bites | \$17.00 |
| cajun tempura battered, served with remoulade | |
| Edamame | \$9.00 |
| pan fried with hot chili oil, topped with vanilla salt and red pepper flakes | |
| Nachos | AVAILABLE OPTIONS |
| queso, onion, jalapenos, tomatoes black olives, sour cream | |
| | \$14.00 |
| | Add Ground Beef or Chicken: \$4.00 |

SOUP 3

| | |
|--------------------------|----------------|
| Soup du Jour | \$6.00 |
| French Onion Soup | \$10.00 |

5 Meat Chili

AVAILABLE OPTIONS

\$10.00

Add Bread Bowl: \$3.00

HANDHELDS 7

Fish & Chips

\$19.00

fried cod, remoulade, coleslaw

Texas BBQ Burger

\$18.00

bacon, onion strings, cheddar cheese, BBQ sauce, lettuce, tomato, onion, brioche bun

Ganders Burger

\$16.00

cheddar cheese, lettuce, tomato, onion, brioche bun

Spicy Chicken Sandwich

\$15.00

grilled chicken, bacon, habanero cheese, guacamole, lime crema, lettuce, tomato, onion

Ganders Reuben

\$16.00

caraway bread, corned beef, swiss cheese, sauerkraut, 1000 island

Philly Cheesesteak

\$17.00

chopped ribeye, sauteed onions, white american, Amoroso roll

Gourmet Grilled Cheese

\$14.00

parmesan crusted sourdough, provolone, swiss, american, pesto, spinach, tomato

PIZZAS 3

Margherita

\$15.00

basil, Ovalini mozzarella, roma tomatoes, balsamic glaze

Pepperoni Pizza

\$14.00

A DoubleTree classic

Mediterranean

\$15.00

spinach, feta, artichokes and black olives

PASTAS 2

Rigatoni al Forno

\$21.00

baked rigatoni, bell peppers, onion, artichoke, grape tomato, Italian sausage marinara

Brown Butter Gnocchi

\$21.00

wild mushrooms, spinach, garlic, parmesan

ENTREES 7

NY Stilton Striploin

\$37.00

grilled, topped with blue cheese butter, wedge of Stilton, garlic mashed potato, seasonal vegetables

| | |
|---|----------------|
| Filet Mignon au Poivre | \$35.00 |
| 8 oz Filet, garlic mashed potato, brandy cream sauce, seasonal vegetables | |
| Lake Perch | \$31.00 |
| yellow belly lake perch flash fried, served with fries, seasonal vegetables | |
| Walleye Grenoble | \$27.00 |
| pan seared walleye, lemon caper, grenoble sauce, parmesan couscous, seasonal vegetables | |
| Chicken Vesuvio | \$25.00 |
| airline chicken breast, peas, garlic, white wine, roasted potato | |
| Chicken Piccata | \$27.00 |
| herbed pappardelle pasta, lemon caper sauce | |
| Pork Jager Schnitzel | \$26.00 |
| fried pork cutlet, hunter sauce, braised red cabbage and spaetzle | |

DESSERT ³

| | |
|---|---------------|
| Tiramisu | \$9.00 |
| lady fingers, coffee, cream, rum, cocoa powder, whipped cream | |
| Apple Cobbler | \$8.00 |
| apples, cinnamon, butter, nutmeg, topped with streusel topping and baked to perfection, served with whipped cream | |
| Seasonal Cheesecake | \$8.00 |
| whipped cream | |

WHITE WINE ⁶

| | |
|---|--------------------------|
| Art of the Earth, Pinot Grigio, Sicily, Italy | AVAILABLE OPTIONS |
| pear, ginger, pineapple | \$9.00 |
| | \$32.00 |
| Bowers Harbor, Unoaked Chardonnay, Old Mission Peninsula, Michigan | AVAILABLE OPTIONS |
| lime, green apple, pear | \$10.00 |
| | \$36.00 |
| Kendall-Jackson, Chardonnay, Sonoma Valley, California | AVAILABLE OPTIONS |
| pineapple, mango, vanilla | \$12.00 |
| | \$44.00 |
| Babich, Sauvignon Blanc, Marlborough, New Zealand | AVAILABLE OPTIONS |
| juicy with lime and mineral finish | \$10.00 |
| | \$36.00 |
| Mosketto, Moscato, Piedmont, Italy | AVAILABLE OPTIONS |
| white flowers, peach, zesty citrus | \$8.00 |
| | \$28.00 |

Chateau Grand Traverse, Riesling, Old Mission Peninsula, Michigan

pear, meyer lemon, honey

AVAILABLE OPTIONS

\$12.00

\$44.00

RED WINE 8**La Crema, Pinot Noir, Sonoma Coast, California**

cherry, pomegranate, sweet tobacco

AVAILABLE OPTIONS

\$15.00

\$56.00

Acuma, Red Blend, Jumilla, Spain

red and black fruit, medium to full body

AVAILABLE OPTIONS

\$10.00

\$36.00

Chateau des Moulins, Bordeaux, Bordeaux, France

juicy, floral and spicy, notes of berry and thyme

AVAILABLE OPTIONS

\$11.00

\$40.00

Hahn, GSM, Grenache, Syrah, Mouvedre, California

Rhône inspired, fruity and tannic

AVAILABLE OPTIONS

\$11.00

\$40.00

Costa di Bussia, Barbera d'Alba, Piedmont, Italy

12 months in French oak, notes of wild strawberry

AVAILABLE OPTIONS

\$13.00

\$48.00

Big Red Monster, Cabernet Sauvignon, Paso Robles, California

blackberry, pepper, plum

AVAILABLE OPTIONS

\$13.00

\$48.00

Callia, Syrah / Malbec, San Juan, Argentina

raspberry, ripe cherry and chocolate

AVAILABLE OPTIONS

\$11.00

\$40.00

Santa Maria la Palma, Cannonau, Sardinia, Italy

from the blue zone, cherry, raspberry, balanced tannin

AVAILABLE OPTIONS

\$10.00

\$36.00

BUBBLY 2**St. Julian, Brut, Paw Paw, MI**

citrus and fruity

AVAILABLE OPTIONS

\$8.00

\$28.00

La Marca, Prosecco, Veneto, Italy

lemon, green apple, honey

\$12.00**COCKTAILS** 8**Kalimotxo Rum and Coke**

rum, red wine, coke and bitters

\$11.00

| | |
|---|----------------|
| Apple Cider Margarita | \$12.00 |
| Espolon tequila, triple sec, lime juice, apple cider | |
| Brazilian Martini | \$13.00 |
| McQueen and the Violet Fog sugarcane gin, vermouth | |
| Autumn Leaves | \$14.00 |
| Appleton rum, cognac, peach liquor, cinnamon simple | |
| Apple Dumplin' Mocktail | \$6.00 |
| apple cider, apple juice, orange juice, cranberry juice and cinnamon simple | |
| White Fall Sangria | \$12.00 |
| white wine, vodka, triple sec, cinnamon simple | |
| Apple Cider Mule | \$14.00 |
| vodka or whiskey, apple cider and ginger beer | |
| Part Time Lover | \$15.00 |
| Blanco tequila, Aperol, St. Germain, lemon, bitters | |

DRAFT BEER 12

| | |
|---|---------------|
| 3 Floyd's Gumballhead Wheat 5.6% | \$7.00 |
| white wheat, refreshing with lemony finish | |
| Bell's Brewery 2 Hearted IPA 7% | \$7.00 |
| dry hopped w/ 100% centennial hops | |
| Rhinegeist Juicy Truth 6.5% | \$7.00 |
| Hazy IPA, juicy pineapple and bright citrus | |
| Short's Psychedelic Cat Grass 7.6% | \$7.00 |
| triple dry hopped American IPA | |
| Short's Belaire Brown 7% | \$7.00 |
| American Brown Ale, full bodied and easy | |
| Perrin Black, Light Bodied Crisp Dark Ale 5.8% | \$7.00 |
| Three Blondes Soulless Amber 7.2% | \$7.00 |
| robust, malty, hints of roasted barley | |
| Kickstand Long Strange Trip 9.9% | \$7.00 |
| Belgian Tripel, complex spice of yeast and hops | |
| Cedar Springs Original Kusterer 5.3% | \$7.00 |
| Weissbier, nuttiness, almond and banana | |
| Archival Brewing Therese's Green 4.8% | \$7.00 |
| Oktoberfest, mildly carbonated, notes of caramel | |

| | |
|---|---------------|
| Oddside Bean Flicker Blonde Nitro 4.5% | \$7.00 |
| blonde ale with coffee | |
| Anheuser-Busch Bud Light 4.2% | \$6.00 |
| no explanation needed | |

BOTTLES / CANS 9

| | |
|---|---------------|
| Short's Soft Parade Shandy | \$6.00 |
| Old Nation Brewing M-43 New England IPA | \$8.00 |
| New Belgium (CO) Voodoo Ranger Fruit Force IPA | \$6.00 |
| Victory Brewing (PA) Sour Monkey Tripel | \$6.00 |
| Archival Cloud Piercer NZ Pilsner | \$6.00 |
| Cheboygan Blood Orange Honey Wheat | \$6.00 |
| Bell's American Amber | \$6.00 |
| Founder's Porter | \$6.00 |
| New Holland Dragon's Milk | \$8.00 |

DOMESTIC BOTTLES 12

| | |
|-----------------------|---------------|
| Budweiser | \$4.00 |
| Bud Light | \$4.00 |
| Miller Lite | \$4.00 |
| Coors Light | \$4.00 |
| Michelob Ultra | \$4.00 |
| Labatt Blue | \$4.00 |
| Sam Adams | \$5.00 |
| Blue Moon | \$5.00 |
| Corona | \$5.00 |
| Modelo | \$5.00 |
| Heineken | \$5.00 |
| Stella Artois | \$5.00 |

CIDERS 2

| | |
|--|----------------|
| Sierra Rose | \$6.00 |
| Blackberry, Raspberry | |
| Vander Mill Hard Apple | \$6.00 |
| OTHERS 4 | |
| Press Blackberry Hibiscus Seltzer | \$6.00 |
| High Noon | \$6.50 |
| Pineapple, Black Cherry, Peach | |
| Finnish Long Drink | \$7.00 |
| Sakebomb Peach Smash | \$5.00 |
| NON-ALCOHOLIC 2 | |
| Athletic Brewing Run Wild IPA | \$5.00 |
| Athletic Brewing Upside Dawn Golden | \$5.00 |
| BREAKFAST CLASSICS 6 | |
| Croque Madame | \$13.00 |
| parm crusted sourdough, ham and swiss, dijon, bechamel, over easy egg | |
| The All American | \$14.00 |
| two eggs, choice of sausage, bacon or ham, breakfast potatoes, choice of toast | |
| Pancakes | \$12.00 |
| three buttermilk pancakes, butter, maple syrup, choice of plain or fresh blueberry | |
| The Sammy | \$12.00 |
| grilled sourdough, turkey sausage or bacon, cheese, choice of egg, aioli | |
| Biscuits & Gravy | \$14.00 |
| home made sausage gravy, 2 biscuits, two eggs, breakfast potatoes | |
| Belgian Waffle | \$11.00 |
| maple syrup, butter, whipped cream | |

BUFFET 2

Continental

AVAILABLE OPTIONS

Fresh fruit, cold cereal, yogurt, oatmeal, pastries, breakfast breads, coffee & juice

\$12.00

Child: \$8.00

The Grand

AVAILABLE OPTIONS

continental buffet items, bacon, eggs, breakfast potatoes, sausage, cinnamon french toast

\$15.00

Child: \$10.00

Add Omelette, Pancakes or Waffle: \$7.00

SPECIALTIES 2

Chef's Hash

\$12.00

inspired daily, choice of eggs, choice of toast

Breakfast Burrito

\$11.00

egg, bacon, sausage, potato, peppers, onion, swiss cheese

A LA CART 6

Toast, Bagel, English Muffin

\$3.00

Breakfast Potatoes

\$4.00

Bacon, Sausage, Ham

\$4.00

Fresh Fruit Cup

\$4.00

Turkey Sausage

\$4.00

1 Egg

\$3.00

OMELETTES AND FRITTATAS 1

Build Your Own

\$16.00

Choice of cheese + 3 ingredients, each additional item is \$1; served with breakfast potatoes and toast

BEVERAGES 7

Coffee

\$3.00

Juice

AVAILABLE OPTIONS

Cranberry, Apple, Orange, V8

Small: \$3.00

Large: \$4.00

Hot Tea

\$3.00

Lemonade

\$2.00

Iced Tea

\$3.00

Soft Drinks | Coke Products

\$2.00

Sparkling or Still Water

\$3.00
