

small plates

caramelized fennel and white bean soup with pancetta	small \$4	large \$5
chef's stockpot daily selection of hearty soup	small \$4	large \$5
grille 39 chopped salad shredded lettuce, radishes, cucumber, crumbled bleu, balsamic vinaigrette		\$6
"mac & cheese" three cheeses, truffle essence		\$7
grille 39 wings chili lime peanut glaze		\$8
crab cakes spicy grilled napa slaw, chili garlic aioli		\$9
shrimp martini green olive skewer, peppered vodka cocktail sauce		\$11
sesame rare tuna skewers (cooked to order*) cucumber-wakame salad, red chili dipping sauce		\$11

greens

mixed berries salad baby spinach, crumbled chevre, candied pecans		\$10
caesar salad chopped hearts of romaine, shaved reggiano parmesan, focaccia croutons		\$10
with chicken		\$12
with shrimp		\$14
with tuna (cooked to order*)		\$14
with steak (cooked to order*)		\$13
flatiron steakhouse wedge salad (cooked to order*) crumbled bleu cheese, bacon, vine-ripe tomatoes, buttermilk dressing		\$14
spice rubbed seared salmon salad greens, julienne vegetables, light honey dijon		\$12
mediterranean grilled chicken salad spring mix, skinless breast, vegetables, feta, lemon vinaigrette		\$12



signifies recipes that are structured around the concepts of balance, variety and moderation of foods within each meal. Doubletree Eat Right™ nutritional values are determined through database analysis with the Food Processor SQL from ESHA Research, Inc., Salem, OR 97302 and available ingredient product data.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

hand held

(served with steak fries, kettle chips or pasta salad)

triple decker club	\$12
ham, turkey, salami, swiss, bacon, lettuce, tomato, toasted honey wheat bread	
grilled chicken salad sandwich	\$10
sun-dried cherries, tarragon, toasted cherry-walnut bread	
cuban sandwich	\$11
roasted pork, ham, swiss, pickle, mustard, crusty bread	
ahi burger (cooked to order*)	\$12
blackened tuna, spring greens, tomato, wasabi mayo, ciabatta bread	
doubletree angus thick & juicy burger (cooked to order*)	\$11
half pound, lettuce, tomato, onion, pickle, multi-grain bun. you choose: cheddar, swiss, jack, mushrooms or bacon	
grille 39 black & bleu angus burger (cooked to order*)	\$12
cajun spiced, blackened, crumbled bleu, caramelized onions	
grilled chicken caprese	\$11
lettuce, tomato, fresh buffalo mozzarella, pesto mayo, toasted ciabatta	
grilled chicken caesar wrap	\$10
romaine, croutons, parmesan, jalapeño tortilla	
 roasted vegetable & sun-dried hummus wrap	\$10
roast peppers, mushrooms, onions, zucchini, sun-dried tomato hummus, whole wheat tortilla, pasta salad, black bean salsa	

sip

soda	\$2.5
voss® water	\$3
milk	\$2.75
juices	\$2.75
coffee	\$2.75
teas	\$2.75
espresso	\$3.5
hot chocolate	\$2.75

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large plates

Our steaks (cooked to order*), which, begin with excellent quality, then are cooked on an infra-red broiler reaching temperatures of 1800 degrees, searing in the flavorful juices. To further enhance the taste, they are seasoned and basted with our chef's secret seasoning, making us confident you won't find a better steak!

filet mignon, 9 oz. (cooked to order*) \$32
roasted garlic redskin mash, sauteed garlicky spinach

cowboy steak, 16 oz. (cooked to order*) \$29
bone-in blackened prime rib, baked potato, broccolini, horseradish

ny strip steak, 14 oz. (cooked to order*) \$30
four cheese au gratin, grilled asparagus



grilled ginger salmon \$23
roasted pepper couscous, grilled asparagus, pesto

chili crusted walleye \$24
mac & cheese, cilantro-lime butter, broccolini



citrus grilled chicken breast \$22
citrus vegetable salad

braised pork shoulder \$26
white bean cake, bourbon bbq, gherkins, roasted red pepper crème fraiche

chicken chop \$22
sweet potato ravioli, green beans, honey balsamic glaze

spinach agnolotti \$21
sun-dried tomatoes, artichoke hearts, broccolini, evoo, romano cheese

fresh herb tagliatelle \$21
fire roasted chicken, pesto, wild mushrooms, peas, pancetta

sweet

ben & jerry's assortment \$5

crème brûlée \$7
fresh seasonal berries

"old fashioned" chocolate cake \$7
shot of ice cold milk, michigan cherry sauce

walnut brownie \$6
vanilla bean ice cream tower

doubletree cookie crumb bread pudding \$6
grand marnier custard sauce

cheesecake trio sampler \$8
chef's seasonal selections

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hop

imported

heineken, amstel light, corona extra, labatt blue, guinness, stella artois

domestic

budweiser, coors light, bud light, miller lite, michelob ultra

non-alcoholic

o'doul's amber

draught

selection of seasonal michigan beers

shaken

tanqueray or bombay

lemon twist, olive or specialty olive

\$7.5

absolut, SKYY or stoli

lemon twist, olive or specialty olive

\$7.5

belvedere, ketel one or grey goose

\$8.5

doubletree cookie

dark godiva liqueur, baileys, butternip schnapps and a splash of amaretto di saronno

\$9.5

39 cosmo

grey goose limón, grey goose orange, cointreau, chambord, lime juice and cranberry juice

\$9.5

puesta del sol

1800, cointreau, lime juice, orange juice, pineapple juice and a splash of grenadine

\$9

asian apple

midori, apple pucker, triple sec, sour

\$9

aged

glenfiddich

\$9

glenmorangie (15 year)

\$11

macallan (12 year)

\$10

glenlivet (12 year)

\$10

dalmore

\$9

macallan (18 year)

\$16

fortified

courvoisier

\$9

hennessy

\$8

hennessy vsop

\$12