IN-ROOM DINING BREAKFAST
available daily 6:30am - 11am

BREAKFAST SPECIALTIES

Get Up & Go!
Granola, berries, skim milk, muffin and choice of beverage, to get you out and on your way $9

Oatmeal
Fresh blueberries, strawberries, brown sugar, milk, and toast $7

Everyday (GF)
Two farm fresh eggs any style, your choice of bacon, ham steak, or pork sausage links, served with breakfast potatoes and toast $9

The New Yorker
Fried egg, hot pastrami and swiss cheese on a bagel, with breakfast potatoes $9

Santa Monica Wrap
Scrambled egg whites, bacon, pepper jack cheese, baby spinach, avocado & roma tomato in a wheat tortilla $9

Farmer’s Market Frittata (GF)
Asparagus, crimini mushrooms, squash, sweet onion, mozzarella cheese, fresh basil $10

THE Omelet (GF)
design your own three-egg omelet:
Ham, crumbled bacon, mushrooms, onions, peppers, scallions, tomatoes,
American, cheddar, swiss or monterey jack cheeses
...served with breakfast potatoes and toast $9

New Mexico Omelet (GF)
Chorizo sausage, red onion, fire roasted green chilies, tomato, jack cheese, pico de gallo $10

Beef Tip Hash (GF)
Two sunny side up eggs, beef tenderloin tips, red bell pepper, mushrooms, crispy potatoes, fresh chives $11

Toast Selections - white wheat swirl rye cinnamon raisin english muffin

FROM THE GRIDDLE

Granola Crusted French Toast
House-made granola, cherry yogurt coulis sauce, and pure Michigan maple syrup $9

Lemon Poppy Seed Pancakes
With roasted lemon & clover honey $9

(GF) = Gluten Free or can be made Gluten Free
(V) = Vegan Selection

**We cannot 100% guarantee that allergens may not have been introduced during another stage of the food chain process or even inadvertently, during preparation

All Room Service orders require a minimum charge of $3
$2 delivery charge, MI 6% sales tax and 20% gratuity will be added to all orders
Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
IN-ROOM DINING LUNCH
available daily 11am - 5pm

SOUP
Chef's Soup du Jour $4
Vegetable Minestrone (GF) $4
Chicken & Brown Rice (GF) $4

SALADS
Garden
Dressings - Ranch, bleu cheese, Italian, 1000 island, honey mustard, or lemon tarragon vinaigrette $4

Classic Caesar (GF)
Romaine, parmigiano-reggiano and house-made croutons $4 / $8 Entrée Portion
Add Chicken $10  Add Grilled Salmon $12

Kellogg Chicken Salad Plate (GF)
On mesclun greens with flatbread crackers and fresh fruit $10

Kiwi Kale (GF)
Kale, English cucumber, yellow bell pepper, tomatoes, goat cheese, kiwi vinaigrette $9

BURGERS, SANDWICHES & ENTREES

Tomato Panini
Beefsteak and golden tomatoes, asparagus, fresh mozzarella, MSU Baker's brioche bread $9

Classic Angus Burger
On a kaiser roll with lettuce, tomato, pickle, and red onion $9
Toppings - cheddar swiss monterey jack American bleu cheese bacon sautéed onions mushrooms $.50 per item

BBQ Chicken
Austin Blues BBQ chicken, grilled pineapple, crispy shallots, kaiser roll $9

Smoked Salmon BLT
House-smoked salmon, thick-cut bacon, heirloom tomato, basil mayo, artisan whole grain bread $11

Chicken Tortelloni
Smoked chicken stuffed in tortelloni pasta, artichokes, cherry tomatoes, MSU Bailey hoop house basil $12

Chesapeake Bay Crab Cakes
Our signature jumbo lump crab cakes with wilted baby spinach and gazpacho vinaigrette $13
Sandwich Selections - sweet potato fries house-made potato chips house-made coleslaw
Or substitute a cup of soup for $1.00 extra

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Spring/Summer 2015
IN-ROOM DINING DINNER
available 5pm – 10pm, Monday - Saturday
available 4pm – 9pm, Sunday

APPETIZERS
Seared Sea Scallops (GF)
Blueberry-honey coulis, fresh rosemary  $12

Thai Peanut Chicken
Chilled chicken salad, crispy wontons  $9

Artisan Cheese Plate (GF)
MSU Dairy dagano, maytag blue cheese, havarti & brie with apple jelly & crackers  $14

SOUP
Watermelon, Mango & Cucumber ‘Chill’ (GF)  $5
Roasted Tomato Ancho  $5

SALADS
Garden
Ranch, bleu cheese, Italian, 1000 island, or honey mustard  $4

Classic Caesar (GF)
Romaine, parmigiano-reggiano and house-made croutons  $5 / $9 Entrée Portion
Add Chicken  $12  Add Grilled Salmon  $15

Bistro (GF)
Baby lettuce, stilton cheese, toasted walnuts, dried cranberries, whole grain mustard vinaigrette  $5 / $9 Entrée Portion

ENTREES
Potato Cruste d Trout
Sauteed asparagus, citrus brown butter sauce  $22

Garlic Herb Salmon
Toasted couscous, tomatoes, broccolini, lemon basil vinaigrette  $23

Cornmeal Crusted Halibut
Green onion & caper slaw, fingerling potatoes, haricots verts, roasted tomatillo aioli  $24

Scallop Pappardelle
Walnut parsley pesto, fresh mozzarella, roasted tomoates, portobello mushroom, artichokes, broccolini  $26

Chicken Breast (GF)
Chipotle tomato glaze, smoked corn purée, broccolini  $20

Char-Grilled Filet Mignon (GF)
6oz filet, garlic mashed potatoes, asparagus, glace de viande  $26

10 oz. NY Strip Steak (GF)
Peppercorn dusted strip, herb roasted fingerlings, grilled summer squash, soft poached egg  $27

Roasted Cauliflower (GF)
Coriander spiced with grape tomatoes, snap peas, and walnut parsley pesto  $17

Spring/Summer 2015
IN-ROOM DINING SMALL PLATES & LATE NIGHT FARE
available 3pm – 10pm, Monday – Thursday
available 3pm – 11pm, Friday - Saturday
available 3pm – 9pm, Sunday

APPETIZERS

Roasted Cauliflower & Spinach Spread
Roasted red peppers, grilled sourdough $9

Chicken Wings
With raspberry BBQ sauce $8

Artisan Cheese Plate (GF)
MSU Dairy dagano, maytag blue cheese, two dairy du jour & imported olives $14

Buttermilk Bacon Fritters
With house-made blue cheese dipping sauce $9

Garlic French Fries (GF)
Parsley, whole grain mustard aioli $5

SMALL PLATES

Flatbread Pizzas...
Italian sausage, oven-roasted tomato, fresh mozzarella $11
Sun-dried tomatoes, spinach, garlic, balsamic reduction $10

Braised Beef Quesadilla
Monterey jack cheese, BBQ sauce $11

Classic Caesar (GF)
House-made croutons, parmesan cheese $5 / $9 entrée
Entrée Chicken Caesar $12

BURGERS, ETC...

Classic Angus Burger
Half pound sirloin, kaiser roll, french fries $10

MSU Signature Burger
Our exclusive blend of ground slab bacon & angus beef with crumbled blue cheese,
avocado spread, onion roll, and garlic fries $15

Caprese Salad Wrap
Heirloom tomatoes, fresh mozzarella, roasted cauliflower & spinach spread with french fries $10

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IN-ROOM DINING DESSERTS

available all day

Signature Chocolate Cake (GF)
Flourless chocolate torte, chocolate sauce, fresh berries $6

Honey Lavender Crème Brûlée (GF)
With a lemon-zested cookie $6

Fresh Fruit Parfait (GF)
Whipped white chocolate, fresh berries, honeydew & cantaloupe melon $5

French Toast Bread Pudding
Golden raisins, berries, mango coulis $6

Chocolate Tofu Mousse (GF) (V)
House-made with fresh berries $5

Raspberry Bavarian Cream (GF)
With raspberry coulis $5

MSU Dairy Ice Cream
Vanilla, chocolate, cinnamon, or praline and cream $4.50

House-made Sorbet (GF) (V)
Made daily, please ask your server for details $4

Chocolate 'WOW' Bark (GF)
House-made dark chocolate with toasted walnuts, ginger, and dried Michigan cherries $4.50

NON-ALCOHOLIC BEVERAGES

Soft Drinks, Iced Tea, Assorted Hot Tea, Milk $2
Assorted Juice - Orange, Grapefruit, Cranberry, Apple, V-8, Tomato $2
Voss Bottled Water - Sparkling or Still (375ml) $2.75

Free Trade Rwandan Coffee small pot $4 / large pot $7
Espresso single $2.25 / double $2.75
Cappuccino, Café Latte, Café Mocha single $2.75 / double $3.25
Hot Chai Tea single $2.75 / double $3.25

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## IN-ROOM DINING BEVERAGES

### WINE

<table>
<thead>
<tr>
<th>Type</th>
<th>Name</th>
<th>Region</th>
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<tr>
<td>WHITE</td>
<td>Rosé</td>
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<td>Riesling</td>
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<td>Leelanau Peninsula, MI</td>
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<td>Pinot Gris</td>
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<td>Sauvignon Blanc</td>
<td>Joseph Mellot</td>
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<td>Chardonnay</td>
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<td>Margaret River, Australia</td>
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<tr>
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<td>Chardonnay</td>
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<td>RED</td>
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<td>Santa Julia Reserva</td>
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<td></td>
<td>Cabernet Sauvignon</td>
<td>Gamble Family</td>
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A complete wine list is available in the State Room Restaurant. If you are interested in other offerings, please simply speak with your server.

Additional cocktails available upon request.

### BEER

#### Michigan Craft Brews
- Short’s Chatterbox Pale Ale  Bellaire  $5
- Griffin Claw ‘Norm’s Raggedy Ass’ IPA  16oz  Birmingham  $6
- Brewery Vivant ‘Farmhand’ Farmhouse Ale  16oz  Grand Rapids  $6
- Founders Porter  Grand Rapids  $5
- Rochester Mills ‘Milkshake’ Stout  16oz  Rochester  $6

#### Premium Domestics & Imports  $4.50
- Budweiser
- Bud Light
- Coors Light
- Corona
- Heineken
- Labatt’s Blue
- Michelob Ultra
- Miller Lite
- Stella Artois
- O’Doul’s NA

### USA Craft Brews
- New Belgium Fat Tire Amber Ale  Fort Collins, CO  $5
- Sam Adams Boston Lager  Boston, MA  $5

*Please ask your server about other seasonal & special craft brews we are currently offering!

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