



State Room Lounge

Roasted Brussels Sprouts

Jerk pulled pork, MSU Dairy white cheddar *(GF)* 12

Smoked Whitefish Dip

House-pickled vegetables, soft pretzel bites *(GF without pretzels)* 15

Roasted Garlic Filet Skewers (4 each) with smoked bacon chop sauce 14

Flatbread

Oven-roasted marinated tomatoes, roasted garlic, and MSU smoked cheddar baked on naan bread 10

Truffle Parmesan Fries *(GF)* 5

Warm Michigan Beer Cheese & Soft Pretzel Breadsticks 9

Arugula Salad

Candied pecans, roasted butternut squash, pomegranate vinaigrette *(GF)* 11
6 oz. grilled salmon add \$8 or 7 oz. grilled chicken breast add \$6

Cheese Plate *(GF without bread)*

Served with toasted walnuts and dried cranberries, warm sliced ciabatta bread
Choice of Three, 2-ounce Cheeses:
Havarti dill, brie, sage derby, goat cheese, MSU Dagano, or maytag blue cheese

Tandoori Marinated Chicken Wings

Cucumber yogurt dipping sauce *(GF)* 8

MSU Pork Chorizo Meatballs (3 each)

Cilantro chimichurri, queso fresco, crispy tortilla crunch 13

Moroccan Rubbed Jumbo Shrimp (6 each)

Dried pomegranate seeds, local orange honey drizzle, red beet puree *(GF)* 16

House-Smoked Lamb Riblets

Blackberry bbq glaze *(GF)* 16

'Kobe' Beef Burger

Pretzel bun, smoked gouda, house-made tomato jam, crispy onions, and truffle parmesan fries 16

Buffalo Chicken Wrap

Boars Head EverRoast chicken, blue cheese crumbles, chipotle mayo, tomatoes, crisp romaine, french fries 12

(GF) = Gluten friendly or can be made gluten friendly – please speak with your server

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

If your party has 8 people or more, we have an automatic 20% service charge.