

IN-ROOM DINING BREAKFAST

Available daily 6:30am - 11am

Heart Healthy Oatmeal

Blueberries, sunflower seeds, agave syrup, and toast \$7

Wake Up You Sleepy Head (GF)

Greek yogurt parfait, almond butter, strawberries & blueberries, toasted almonds, clover honey \$8

Breakfast Quesadilla

Whole wheat tortilla, scrambled eggs, bacon, peppers, onions, avocado, sour cream and pico de gallo \$10

The Spartan Omelet (GF)

MSU Dairy sharp cheddar, smoked ham, Bailey GREENhouse fresh herbs, served with a side of Student Organic Farm roasted vegetable root hash \$11

Crispy Belgian Waffle

House-made roasted pineapple and ginger compote \$10

Go Green

Avocado toast, two eggs any style, pumpkin-sunflower crisp \$11

Go White

Egg white omelet, mozzarella, mushrooms, onions, peppers, tomatoes, served with a side of muesli \$9

**Toast Selections - white wheat rye
Gluten free bread available upon request**

(GF) = Gluten friendly or can be made gluten friendly
Please speak with your server regarding any special dietary needs.

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

IN-ROOM DINING LUNCH & DINNER

Available daily 11am – 10pm

STARTERS

Chef's Soup Daily Selection \$4 cup / \$5 bowl

Tuscan Bean Soup with squash and kale (GF) \$4 cup / \$5 bowl

Cheese Plate (GF without ciabatta)

Served with dried cranberries and walnuts, warm sliced ciabatta bread \$17

Choice of Three, 2-ounce Cheeses:

Havarti dill, brie, sage derby, goat cheese, MSU Dagano, or Maytag blue cheese

Warm Michigan Beer Cheese & Soft Pretzel Breadsticks \$9

Tomato Cheddar Flatbread

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

Caesar Salad (GF)

Romaine hearts, shaved parmigiano-reggiano, house-made focaccia croutons \$5 / \$8

Bistro Salad (GF) \$6 / \$9 entree

Mixed greens, stilton blue cheese, toasted walnuts, dried cranberries, whole grain mustard vinaigrette

Additions to any salad:

6 oz. grilled salmon \$8 7 oz. grilled chicken breast \$6

SANDWICHES & ENTREES

Sandwich Selections - french fries sweet potato fries house-made coleslaw
Or substitute fresh fruit or a cup of soup for \$2 extra

Classic Angus Burger

8 oz. Angus Burger on a kaiser roll with lettuce, tomato, and onion \$11

Add \$1 each: cheddar, provolone, swiss, american, blue cheese, bacon, sautéed mushrooms, or a fried egg

Kellogg Chicken Salad Sandwich

Crisp lettuce, sliced tomatoes on whole wheat bread, choice of side \$10

Green Goddess Sandwich

Goat milk cheese, mild white cheddar, fresh spinach, basil, zucchini, avocado, zesty pesto, peasant bread \$9

Char-Grilled All Natural Filet (GF)

6 oz. filet mignon, crispy french fries, sautéed asparagus, glace de viande \$31

6 oz. Norwegian Salmon

Basil pesto, gnocchi, and sautéed haricots verts \$25

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IN-ROOM DINING DESSERTS

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Port Wine Poached Fruits

Apples, pears, dried figs & dried cranberries with MSU bakery pound cake, candied pecans, MSU Dairy vanilla ice cream \$6

Orange Creamsicle Crème Brûlée (GF)

Caramelized orange slice \$5

Chocolate Cherry Bread Pudding

Chai crème anglaise \$5

Pumpkin Cheesecake

Bourbon caramel sauce, pepita brittle \$5

Signature Chocolate Cake (GF)

Flourless chocolate torte, chocolate sauce, fresh raspberries \$6

MSU Dairy Ice Cream (GF)

Ask your server for today's selections! \$4.50

Chocolate 'OMG' Bark

Dark chocolate, pretzels, oreo pieces, toffee bits, almonds, peanuts \$5

House-made Sorbet (GF) (Vegan)

Fresh flavor made daily \$4

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NON-ALCOHOLIC BEVERAGES

Soft Drinks & Iced Tea \$2.50 Milk (2%, skim, or whole) \$2.75 Assorted Hot Teas \$3.50

Assorted Juice - Orange, Grapefruit, Cranberry, Apple, V-8, Tomato \$3

Voss Bottled Water - Sparkling or Still (375ml) \$3.75

Fresh Brewed Coffee small pot \$5 / large pot \$8

Espresso single \$2.75 / double \$3.75

Cappuccino, Café Latte, Café Mocha single \$4.50 / double \$5.25

Hot Chai Tea single \$4.25 / double \$4.75

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WINE

		<u>Glass</u>	<u>Bottle</u>
WHITE			
Riesling	PJ Valckenberg 'Madonna' Auslese	\$9.00	\$34.00
Pinot Gris	Black Star Farms Leelanau Peninsula 	\$9.00	\$34.00
Gewürztraminer	Brys Estate Traverse City 	\$9.00	\$34.00
Sauvignon Blanc	Barker's Marque 'The Loop' Malborough, New Zealand	\$8.00	\$30.00
Unoaked Chardonnay	Bachelery Vin de Pays d'Oc, FR	\$9.00	\$34.00
Oaked Chardonnay	Mer Soleil Reserve Santa Lucia Highlands, CA	\$11.00	\$42.00
RED			
Pinot Noir	Horizon by Albert Bichot Burgundy, FR	\$11.00	\$46.00
Zinfandel	The Fableist Wine Company Central Coast, CA	\$10.00	\$38.00
Merlot	Barter & Trade by Andrew Jones Red Mountain, WA	\$9.00	\$34.00
Malbec	Belasco 'Llama' Mendoza, Argentina	\$8.00	\$30.00
Cabernet Sauvignon	Storypoint California	\$9.00	\$34.00
Cabernet Sauvignon	Gamble Family Napa, CA	\$16.00	\$65.00

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

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

Michigan Craft Brews 

Blackrocks Brewing 51k IPA Marquette \$6
Bell's Two Hearted Ale Kalamazoo \$5
Bell's Amber Ale Kalamazoo \$5
Roak Devil Dog Oatmeal Stout Royal Oak \$5

USA Craft Brews

Great Lakes Edmund Fitzgerald Porter Cleveland, OH \$5
New Belgium Fat Tire Amber Ale Fort Collins, CO \$5
Sam Adams (seasonal rotation) Boston, MA \$5
Sierra Nevada Chico, CA \$5

Premium Domestic & Imports \$4.50

Bud Light	Corona	Killian's	Michelob Ultra	O'Douls (NA)	Bitburger Pilsner (\$5)
Coors Light	Guinness (\$6)	Labatt Blue	Miller Lite	Stella Artois	Seasonal Cider (\$5)

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