

State Room Lounge



Truffle Parmesan French Fries \$5

Warm Michigan Beer Cheese & Soft Pretzel Breadsticks \$9

Breaded Chicken Wings with BBQ Sauce \$8

Zucchini Fontina Polenta "Fries"

Crispy fried polenta sticks, spiced garlic aioli \$7

Asiago Crab Dip *(GF without crostini)*

Artichokes, red peppers, served with crostini \$11

Tomato Basil Flatbread

Oven roasted marinated tomatoes, fresh mozzarella cheese, and torn basil baked on naan bread \$10

Prosciutto & Fig Flatbread

Shaved prosciutto, marinated figs, goat cheese, balsamic reduction, arugula, naan bread \$10

Roasted Brussels Sprouts *(GF)*

Jerk pulled pork, MSU white cheddar \$11

Braised Short Rib

Pear brussels sprout slaw, grilled focaccia \$11

Blue Cheese Brûlée *(GF without bread)*

Shaved prosciutto, rosemary grape jam, MSU white cheddar, warm ciabatta bread \$10

Pickled Beet Carpaccio *(GF)*

Lemon oil, arugula, red onion, belgian endive \$8

Classic Caesar *(GF without croutons)*

Chopped romaine lettuce with croutons & parmesan cheese \$5 / \$8 entrée

Add chicken \$6 / Add salmon \$8

'Kobe' Beef Burger

Caramelized onions, sundried tomatoes, breadsmith bun, garlic aioli, truffle parmesan fries \$16

Chicken & Bacon Wrap

Boar's head everroast chicken, bacon, bib lettuce, dill havarti, dijonnaise, spinach tortilla wrap, crispy french fries \$12

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.

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