

IN-ROOM DINING BREAKFAST

Available daily 6:30am - 11am

Heart Healthy Oatmeal

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

Get Up and Goji *(GF)*

Goji berries, blueberries, strawberries, almond granola, coconut, and soy milk \$8

The Everyday *(GF)*

Two farm fresh scrambled eggs, choice of breakfast meat, served with potatoes and toast \$10

The Spartan Omelet *(GF)*

MSU Dairy sharp cheddar, smoked ham, Bailey GREENhouse fresh herbs,
served with potatoes and toast \$11

Lemon Cake French Toast

Egg battered lemon pound cake, summer strawberry, whipped cream \$11

Eggs with Biscuit & Gravy

Thick sliced grilled pit ham, open faced buttermilk biscuit, two poached eggs,
espresso fortified red-eye gravy \$12

Egg White Omelet

Egg white omelet, mozzarella, mushrooms, onions, peppers, tomatoes,
served with a side of almond granola and blueberries \$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

Ginger Coconut Chicken Soup (GF) \$4 cup / \$5 bowl

Cheese Plate (GF without ciabatta)

Served with grapes, whole grain mustard and apple rosemary jam and warm sliced ciabatta bread \$18

Choice of Three Cheeses:

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

Warm Michigan Beer Cheese & Soft Pretzel Breadsticks \$9

California Flatbread

Roasted cauliflower spinach pesto, arugula, avocado, pickled zucchini, roasted red peppers, feta, balsamic reduction \$9

Caesar Salad (GF without croutons)

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 \$9 7 oz. grilled chicken breast \$6 Three jumbo shrimp \$7

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 Burger

8 oz. custom blend burger of chuck and brisket, everything bun, lettuce, tomato, red onion \$12

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

Daal Sabji

Indian spicy green lentils, mint cucumber raita, grilled naan \$19

Char-Grilled All Natural Filet (GF)

6 oz. filet mignon, french fries, sautéed asparagus, glace de viande \$32

6 oz. Norwegian Salmon

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

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IN-ROOM DINING DESSERTS

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Strawberry Mascarpone

House-made Cheesecake

Gingersnap crust, balsamic reduction \$7

Michigan Blueberry Cannolis

Three large cannolis, candied pistachios \$8

Baily GREENhouse Basil Scented Waffle

Mini waffles with cherry cabernet compote
and house-made cardamom ice cream \$7

Signature Chocolate Cake *(GF)*

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

Chocolate 'WOW' Bark

Dark chocolate, dried cherries, toasted walnuts,
candied ginger \$5

MSU Dairy Ice Cream

Ask your server about today's selections \$4.50

House-made Sorbet *(GF) (Vegan)*

Fresh flavor made daily \$4.50

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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

WHITE

	<u>Glass</u>	<u>Bottle</u>
Pinot Gris Bowers Harbor Old Mission Peninsula	\$9.00	\$34.00
Sauvignon Blanc Barker's Marque 'The Loop' Malborough, New Zealand	\$8.00	\$30.00
Gewürztraminer Brys Estate Traverse City	\$9.00	\$34.00
Oaked Chardonnay J Vineyards Santa Lucia Highlands, CA	\$11.00	\$42.00
Dry Riesling Black Star Farms for MSU 'Cynisca' Suttons Bay	\$9.00	\$34.00

RED

Pinot Noir Horizon by Albert Bichot Burgundy, FR	\$11.00	\$46.00
Merlot Hyatt Vineyards Rattlesnake Hills, WA	\$9.00	\$34.00
Cabernet Sauvignon Storypoint Russian River Valley, California	\$9.00	\$34.00
Cabernet Sauvignon Gamble Family Napa, CA	\$16.00	\$65.00
Red Blend Black Star Farms for MSU 'Leonidas' Suttons Bay	\$9.00	\$34.00

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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