

# 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

***(GF)***= Gluten friendly or can be made gluten friendly

# 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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# IN-ROOM DINING BEVERAGES

## 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

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

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