



STATE ROOM DINNER

Starters

Perfectly portioned for sharing!

House-Smoked Lamb Riblets, blackberry ginger BBQ (GF) 16

Za'atar Cauliflower Fries, garlic aioli and cilantro chimichurri 9

Fresh Burrata, Baily GREENhouse herbs, artichokes, avocado, lemon oil, flatbread crackers 12

Grilled Asparagus, queso fresco, garlic oil poached shallots, fennel, sunflower seeds, dijon balsamic vinaigrette (GF) 11

Moroccan Shrimp (6 each), red beet puree, dried pomegranate seeds, local honey, oranges (GF) 18

Shrimp (3 each) & Scallop (1), lump crab, smoked grape ginger broth, spiced pistachios, micro cilantro (GF) 19

Fried Buffalo Mozzarella Caprese, heirloom tomatoes, Bailey GREENhouse basil salt, balsamic reduction, rainbow micro 11

Cheese Plate 18

Served with grapes, whole grain mustard, apple rosemary jam, warm sliced ciabatta bread

Choice of three cheeses:

Havarti dill, brie, sage derby, goat cheese, MSU dagano, or maytag blue cheese

Soup & Salads

Bistro Salad, mixed greens, stilton blue cheese, toasted walnuts, dried cranberries, whole grain mustard vinaigrette (GF) 6 / 9

Chop Salad, arugula, dijon balsamic vinaigrette, feta cheese, hardboiled egg, grilled asparagus, applewood smoked bacon, crispy lentils (GF) 12

Chef's House-made Daily Selection 5 bowl / 4 cup

Ginger Coconut Chicken Soup (GF) 5 / 4

Chilled Spiced Mango Soup with crispy lentils (GF) 4

Mains

Seared Salmon, grilled lemon micro watercress salad, red quinoa and summer peppers (GF) 25

Herb Marinated Shrimp (6 each), zucchini noodles, red onion, goat cheese, sundried tomato pesto (GF) 25

Lemon Oil Poached Alaskan Halibut, chorizo braised kale ragout, pickled red onion, micro cilantro (GF) 27

Roasted Bone-In Chicken Breast, smoked corn and leek puree, chipotle tomato chutney, haricots verts (GF) 25

The State Room Burger, our custom 8oz. blend patty, smoked balsamic whole grain mustard aioli, MSU dagano, pickled red onion mélange, crisp lettuce, everything bun, french fries 16

Bison Strip Loin, pancetta and pepper butter, crispy shiitake mushrooms, haricots verts, roasted cauliflower puree (GF) 29

Grilled Lamb Loin Chops, sweet corn edamame ragout, hints of ancho, cilantro chutney (GF) 28

Char-Grilled Filet Mignon, roasted garlic smashed yukon potatoes, sautéed asparagus, glace de viande (GF) 32

Daal Sabji, Indian spicy green lentils, mint cucumber raita, grilled naan (GF) 19

Additions to any entrée or salad:

3 jumbo shrimp \$7 • 6 oz. grilled salmon \$9 • 7 oz. grilled chicken breast \$6 • 2 seared sea scallops \$12

(GF) = Gluten friendly or can be made gluten friendly – please speak with your server • Vegan needs? Please ask your server for our full vegan menu

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.

An automatic 20% service charge will be applied to parties of 8 or more.