



# STATE ROOM LUNCH

## Salads & Starters

**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

**Caesar Salad**, romaine hearts, shaved parmigiano-reggiano, house-made focaccia croutons **(GF without croutons)** 5 / 8

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

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

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

**California Flatbread**, roasted cauliflower spinach pesto, arugula, avocado, pickled zucchini, roasted red peppers, feta, balsamic reduction 9

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

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

**Chilled Spiced Mango Soup with crispy lentils (GF)** 4 cup

**Soup and Salad Special 9**

*Enjoy a half salad with a cup of house-made soup!*

## Mains

**Salmon (6 oz.)**, grilled lemon micro watercress salad, red quinoa and summer peppers **(GF)** 15

**Herb Marinated Shrimp (3 each)**, zucchini noodles, red onion, goat cheese, sundried tomato pesto **(GF)** 13

**Daal Sabji**, Indian spicy green lentils, mint cucumber raita, grilled naan **(GF without naan bread)** 12

**Grilled Flat Iron Steak (6 oz.)**, baby red potato hash with forest mushroom confit, caramelized pearl onions, and wilted spinach, warm whole grain mustard bacon vinaigrette **(GF)** 16

**Ancho Braised Short Rib Tacos**, ancho braised short rib, flour tortillas, queso fresco, avocado, cilantro crema, jicama 13

### Additions to any entrée or salad:

6 oz. grilled salmon \$9 • 7 oz. grilled chicken breast \$6 • 3 jumbo shrimp \$7 • 6 oz. flat iron steak \$11

## Handhelds

**Kellogg Chicken Salad Sandwich**, crisp lettuce, tomatoes, whole wheat bread 10

**Teriyaki Chicken Wrap**, sesame matchstick vegetables, crisp romaine, sriracha aioli 11

**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

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

**'Beyond Meat' Veggie Burger**, roasted red pepper olive tapenade, pickled fennel, crispy haystack potatoes, spinach leaves, ciabatta bun 12

*Handhelds offered with your choice of crispy french fries, sweet potato fries or house-made coleslaw  
Or substitute a cup of soup, garden salad, or fresh fruit in place of a side for \$2 additional  
Substitute gluten free bread on any sandwich for \$1*

**(GF)** = Gluten Friendly or can be made Gluten Friendly

**Vegan needs?** Please speak with your server. Many of our dishes can be made vegan.

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.**