



# State Room Lounge

## Harissa Marinated Brussels Sprouts *(GF)*

Feta, sundried tomatoes, mint, lemon yogurt 11

## Filet Tip & Wild Mushroom Arancini

Roasted tomato garlic oil, parmesan crisp 14

## Flatbread

Oven-roasted marinated tomatoes, roasted garlic, and MSU smoked cheddar baked on naan bread 10

## Cajun French Fries *(GF)* 5

## Warm Michigan Beer Cheese & Soft Pretzel Breadsticks 9

## Cinnamon Chipotle Roasted Sweet Potatoes, lemon yogurt *(GF)* 9

## Arugula Salad *(GF)*

Candied pecans, roasted butternut squash, pomegranate vinaigrette 11

*6 oz. grilled salmon add \$8 or 7 oz. grilled chicken breast add \$6*

## Cheese Plate *(GF without bread)* 17

*Served with strawberries, blueberries, and warm sliced ciabatta bread*

Choice of Three, 2-ounce Cheeses:

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

## Orange Sesame Breaded Chicken Wings *(GF)* 8

## Moroccan Shrimp *(6 each) (GF)*

Red beet puree, dried pomegranate seeds, local honey, oranges 18

## House-Smoked Lamb Riblets *(GF)*

Blackberry bbq glaze 16

## Signature Burger

Blend of brisket and chuck, feta, candied jalapeños, pickled cherry tomatoes, arugula, everything brioche bun, french fries 16

## Buffalo Chicken Wrap

Boars Head EverRoast chicken, blue cheese crumbles, chipotle mayo, tomatoes, crisp romaine, french fries 12

*(GF)* = Gluten friendly or can be made gluten friendly – please speak with your server

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.

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