

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

Greek Frittata *(GF)*

Lamb meat, tomato and onion tzatziki \$12

The Spartan Omelet *(GF)*

MSU Dairy sharp cheddar, smoked ham, Bailey GREENhouse fresh herbs, served with a side of Student Organic Farm roasted vegetable root hash \$11

Belgian Waffle

Nutella and cinnamon glaze \$10

House-made Breakfast Sausage & Cheddar Grits

Pepper gravy and fresh scallions \$12

Egg White Omelet

Egg white omelet, mozzarella, mushrooms, onions, peppers, tomatoes, served with a side of muesli \$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

Curried Parsnip Bisque with naan bread croutons *(GF without croutons)* \$4 cup / \$5 bowl

Cheese Plate *(GF without ciabatta)*

Served with strawberries, blueberries, and warm sliced ciabatta bread \$17

Choice of Three, 2-ounce Cheeses:

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

Warm Michigan Beer Cheese & Soft Pretzel Breadsticks \$9

Tomato Cheddar Flatbread

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

Caesar Salad *(GF)*

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 \$8 7 oz. grilled chicken breast \$6

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 Angus Burger

8 oz. angus burger on a kaiser roll with lettuce, tomato, and onion \$11

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

Grilled Cheese Sandwich

Thick sliced challah bread, boursin, sharp cheddar, and swiss cheese, with arugula & tomato salad \$9

Char-Grilled All Natural Filet *(GF)*

6 oz. filet mignon, french fries, sautéed asparagus, glace de viande \$31

6 oz. Norwegian Salmon

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

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IN-ROOM DINING DESSERTS

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Key Lime Tart

Burnt orange, macerated blackberries, fresh sweet cream \$5

Horchata Semifreddo (GF)

Chipotle spiced puffed rice, mango razz tango \$5

S'more Torte

Chocolate custard, graham cracker crust, marshmallow fluff \$6

Rosemary Brown Butter Cake

House-made matcha tea ice cream, candied lemon \$6

Nutella Pot de Crème (GF without cookie)

With hazelnut goat cheese shortbread \$5

Signature Chocolate Cake (GF)

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

MSU Dairy Ice Cream (GF)

Ask your server for today's selections! \$4.50

Chocolate 'OMG' Bark

Dark chocolate, pretzels, oreo pieces, toffee bits, almonds, peanuts \$5

House-made Sorbet (GF) (Vegan)

Fresh flavor made daily \$4

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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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IN-ROOM DINING BEVERAGES

WINE

WHITE

		<u>Glass</u>	<u>Bottle</u>
Pinot Gris	Black Star Farms Leelanau Peninsula 	\$9.00	\$34.00
Sauvignon Blanc	Barker's Marque 'The Loop' Marlborough, New Zealand	\$8.00	\$30.00
Gewürztraminer	Brys Estate Traverse City  2015	\$9.00	\$34.00
Oaked Chardonnay	Mer Soleil Reserve Santa Lucia Highlands, CA	\$11.00	\$42.00

RED

Pinot Noir	Horizon by Albert Bichot Burgundy, FR	\$11.00	\$46.00
Merlot	Barter & Trade by Andrew Jones Red Mountain, WA	\$9.00	\$34.00
Cabernet Sauvignon	Storypoint California	\$9.00	\$34.00
Cabernet Sauvignon	Gamble Family Napa, CA	\$16.00	\$65.00

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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