

STATE ROOM DINNER



Small Plates & Shareables

Zucchini noodles, tomato garlic oil, goat cheese, basil, red pepper, shrimp (GF) \$13

Grilled green beans, citrus za'atar seasoning, pickled red onion (GF) \$10

Moroccan filet satay, cilantro chimichurri sauce (GF) \$11

Roasted peaches, rosemary, crispy prosciutto, balsamic reduction (GF) \$11

Blackened ahi tuna, strawberry tequila, cucumber, crispy rice noodles (GF) \$13

Seared scallops, basil emulsion, tomato truffle oil, red potato chip (GF) \$13

Cauliflower fritters, flash fried, served with lemon aioli \$10

The board, maytag blue cheese, brie cheese, MSU degano, walnuts, dried cherries, MSU sausages (GF without crackers) \$15

Soup & Salads

Cream of chicken with peas and fried shallots \$4 cup / \$5 bowl

Chef's soup daily selection \$5 cup / \$6 bowl

Bistro salad of mixed greens, stilton blue cheese, toasted walnuts, dried cranberries, whole grain mustard vinaigrette (GF) \$6 / \$9 entree

Grilled watermelon, power mixed greens, goat cheese, balsamic reduction, sunflower seeds (GF) \$12

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



Main Course

Seared Sea Scallops, sesame honey emulsion, macerated grapes, oranges, basil, snow peas, baby carrots (GF) \$26

 *Brys Estate Gewürztraminer, Old Mission Peninsula, MI* 🇺🇸

Grilled Sea Bass, morel mushroom shallot ragout, asparagus, roasted garlic smashed yukon potatoes (GF) \$27

 *Milou Chardonnay, Vin de Pays d'Oc, France*

Seared Norwegian Salmon, cucumber chia seed vinaigrette, a blend of wild and basmati rice, snow peas, radishes (GF) \$24

 *Loveblock Sauvignon Blanc, Marlborough, New Zealand*

Otto's Chicken, maple apple jus, caramelized leeks, a blend of wild and basmati rice (GF) \$25

 *Joseph Drouhin 'Laforêt' Pinot Noir, Burgundy, FR*

Adobo Marinated Pork Loin, ancho glaze, sweet corn puree, roasted jicama (GF) \$24

 *Flos de Pinoso Monastrell, Alicante, Spain*

Grilled Lamb Loin, sweet pea turnip hash, roasted baby carrots, tarragon red wine reduction (GF) \$27

 *Belasco 'Llama' Malbec, Mendoza, Argentina*

Char-Grilled Filet, 6oz. filet mignon, roasted garlic smashed yukon potatoes, sautéed asparagus, glace de viande (GF) \$29

 *Gamble Family Cabernet Sauvignon, Napa, CA*

'Kobe' Beef Burger, brioche bun, chimichurri sauce, queso fresco, grilled pineapple, pickled red onion, cajun seasoned fries \$16

 *Greenbush Brewery 'Star Chicken Shotgun' IPA, Sawyer, MI* 🇺🇸

Mamma Mucci Tomato Mozzarella Ravioli, spinach, artichokes, lemon oil \$19

 *Hahn 'SLH' Chardonnay, Santa Lucia Highlands, Monterey, CA*

A message from our chefs

All of our meat and seafood is sourced antibiotic and hormone free. We are proud to source our ingredients from the following local producers:

MSU Dairy Cheese and Ice Cream, MSU Bailey GREENhouse Herbs, MSU Meat Lab, Mamma Mucci Pasta (Canton, MI), Stan Seta's Produce (MI), Breadsmith Bread (Okemos, MI), Otto's Chicken (Middleville, MI), MSU Student Organic Farm, Creekstone Farms (Kentucky), Northern Meat and Seafood, Superior Meat and Seafood

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.



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