

State Room Lounge



Warm michigan beer cheese & soft pretzel breadsticks \$9

Warm spinach artichoke dip & grilled naan bread (GF without naan) \$8

Tomato basil flatbread with oven roasted marinated tomatoes, fresh mozzarella cheese, and torn basil baked on naan bread \$10

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

Moroccan filet satays, cilantro chimichurri (GF) \$11

Cajun fries with lemon aioli (GF) \$6.50

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

The Board

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

Breaded chicken wings with classic BBQ sauce \$8

Classic caesar with croutons & parmesan cheese (GF without croutons) \$5 / \$8 entrée

Add chicken \$6 / Add salmon \$8

'Kobe' Beef Burger

Brioche bun, chimichurri sauce, queso fresco, grilled pineapple, pickled red onion, cajun seasoned fries \$16

Turkey Club Wrap

Whole wheat tortilla, swiss cheese, bacon, mixed greens, tomatoes, whole grain mustard aioli, crispy french fries \$11

Wines by the Glass... Full wine list available, please ask your server!

Pinot Gris **Black Star Farms 'Arcturos'** Leelanau  2014 9 / 34
Complex and refreshing with melon, floral notes & a hint of minerality

Chardonnay **Milou** Vin de Pays d'Oc 2013 9 / 34
Aged in stainless steel for a perfect balance of fruit & minerality with white peach & zesty lemon

Chardonnay **Hahn 'SLH' Santa Lucia Highlands** Monterey, CA 2014 11 / 42
Whole-cluster pressed, aged in French oak, ripe notes of golden delicious apples, pineapple, & buttered toast

Shiraz **Tim Smith 'Bugalugs'** Barossa Valley, Australia 2014 10 / 38
Jam dark berry fruit with a potpourri of spices and velvety mouth feel

Cabernet **William Hill** Central Coast, CA 2014 9 / 34
Aromas of cassia, currant, & raspberry with a rich, polished texture & body

Cabernet **Gamble Family** Napa, CA 2012 16 / 65
Well-structured, polished cab with cherry, cocoa, integrated spice & only 1600 cases made!

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