

IN-ROOM DINING BREAKFAST

Available daily 6:30 a.m.-11 a.m.

BREAKFAST SPECIALTIES

Heart Healthy Oatmeal

Raisins, toasted almonds, dried cranberries, milk and toast \$7

The Deli

Hot pastrami and Swiss cheese, topped with a fried egg and served sandwich style on an everything bagel with a side of State Room breakfast potatoes \$10

Sparty's Favorite Omelet

Farm fresh eggs, slow smoked pit ham, diced red onion, MSU dairy cheddar cheese \$9

Farmer's Market Frittata (GF)

Three eggs, diced chicken sausage, red onion, broccoli florets, boursin cheese, toast \$10

Smoked salmon Toast

Pumpernickel bread layered with smoked salmon, baby arugula, dill cream cheese, served with lemon wedge \$11

Biscuits and Country Gravy

Fluffy fresh biscuits gently warmed and topped with twin poached eggs, and smothered in our Kellogg recipe sausage gravy, served with breakfast potatoes \$12

India Upma (V)

A savory hot breakfast dish made from semolina and a blend of unique and flavorful spices, garnished with cashews \$9

Banana Pancakes

House recipe pancakes with fresh sliced bananas, house salted caramel and toasted hazelnuts \$9

Toast Selections - white wheat swirl rye

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- All Room Service orders require a minimum charge of \$3. Delivery charge \$2, Michigan 6 percent sales tax and 20 percent 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 foodborne illness.

IN-ROOM DINING LUNCH

Available daily 11 a.m. - 5 p.m.

SOUPS

Chef's Daily Soup Selection \$4 / \$5 Entrée

Potato and Celeriac Soup \$4 cup / \$5 bowl

SALADS

Classic Caesar (GF)

Romaine, Parmigiano-Reggiano and housemade croutons \$5 / \$8 Entrée Portion

Add Chicken \$6 **Add Grilled salmon** \$8

Kellogg Chicken Salad Plate (GF)

Mesclun field greens with flatbread crackers and fresh fruit \$10

Hearty Salad (GF) (V)

Purple cabbage blended with mixed greens, shaved yellow beets, grape tomato, daikon radish, black eyed peas, and blue cheese tossed with Champagne vinaigrette \$11

SANDWICHES & ENTREES

Crispy Chicken Sandwich

Southern style fried chicken breast served on an artisan bun with sliced dill pickle, mayonnaise and romaine lettuce \$9

Italian Panini

Genoa salami and spicy cappicola along with sliced roma tomato and mozzarella cheese, with a side of herb infused aioli \$10

Mediterranean Wrap

Whole wheat tortilla, roasted pepper hummus, asparagus, grilled zucchini, roma tomato, Kalamata olive, feta cheese \$12

Bahn Mi

Vietnamese style sandwich of roasted pork loin and house pickled vegetables served on crusty french baguette \$12

Honey Mango salmon (GF)

6oz. fresh atlantic salmon fillet, quinoa pilaf, sautéed snow peas, mango salsa with hints of honey and lime \$13

Chicken and Dumplings

A savory stew of roasted chicken, baby carrots, onion, celery and fresh chopped herbs simmered with gnocchi style dumplings \$12

Palak Paneer

An Indian favorite of curried spinach and spices, basmati rice, fresh tomato, paneer cheese and crisp papadam \$12

Sandwich Selections - french fries sweet potato fries housemade coleslaw Or substitute a cup of soup for \$2 extra

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IN-ROOM DINING DINNER

Available 5 p.m.–10 p.m., Monday-Saturday

Available 4 p.m.–9 p.m., Sunday

APPETIZERS

Sea Scallops (GF)

Celery root parsnip puree, fried capers \$12

Roasted Baby Carrots (GF)

Garlic, ginger, sesame seeds, green onion slivers \$10

The Board

Maytag blue cheese, Brie cheese, MSU degano, walnuts, dried cherries, MSU sausages \$15

SOUPS

Potato and Celeriac (GF) \$6

Chef's Soup Daily Selection \$5

SALADS

Classic Caesar (GF)

Romaine, Parmigiano-Reggiano and housemade croutons \$5 / \$8 Entrée Portion

Add Chicken \$6 Add Grilled salmon \$8

Bistro (GF)

Mixed greens, Stilton blue cheese, toasted walnuts, dried cranberries, whole-grain mustard vinaigrette

\$6 / \$9 Entrée Portion

ENTREES

Char-Grilled Filet (GF)

6oz. filet mignon, garlic mashed potatoes, sautéed asparagus, glace de viande \$28

'Kobe' Beef Burger

Pretzel bun, fried banana peppers, chipotle aioli, leaf lettuce, Monterey Jack cheese, cajun seasoned fries \$16

Potato Gnocchi

Roasted sweet potatoes, shiitaki mushrooms, roasted red peppers, sage brown butter, toasted pecans \$18

Otto's Airline Chicken

French onion sauce, grilled rustic bread, Gruyere, herb red skin potatoes, haricot verts \$25

Seared Norwegian salmon

Celery root parsnip puree, wilted Swiss chard, roasted carrots, haricot verts, tart cranberry glaze \$26

Seared Sea Scallops (GF)

Pumpkin pecan vinaigrette, black quinoa basmati rice, maple pickled raisins, haricot verts \$26

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IN-ROOM DINING SMALL PLATES & LATE NIGHT FARE

Available 3 p.m.–10 p.m., Monday–Thursday

Available 3 p.m.–11 p.m., Friday–Saturday

Available 3 p.m.–9 p.m., Sunday

APPETIZERS

Warm Michigan Beer Cheese & Soft Pretzel Breadsticks \$9

Breaded Chicken Wings \$8

with classic barbecue sauce

Cajun Fries (GF) \$6.50

with chipotle aioli

Warm Spinach Artichoke Dip & Grilled Naan Bread \$10

SMALL PLATES

Classic Caesar with croutons & Parmesan cheese \$5 / \$8 entrée

Add chicken \$6 / **Add salmon** \$8

(GF) Without croutons

BURGERS, ETC...

'Kobe' Beef Burger

Pretzel bun, fried banana peppers, chipotle aioli, leaf lettuce, Monterey Jack cheese, cajun seasoned fries \$16

Turkey Club Wrap

Bacon, tomato, mixed greens, Swiss cheese, whole-grain mustard aioli, whole wheat tortilla \$11

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IN-ROOM DINING DESSERTS

Available all day

Cinnamon Roll Bread Pudding

Brown buttercream cheese icing, toasted pecans \$7

Mocha Latte Torte

Vanilla anglaise, biscotti crumble \$7

Maple Cranberry Crème Brûlée

housemade gingersnap cookie \$6

Praline Mousse

Chocolate oat crumble, english toffee sauce \$6

Signature Chocolate Cake (GF)

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

MSU Dairy Ice Cream (GF)

Vanilla, chocolate, cinnamon or praline & cream \$4.50

Chocolate 'Wow' Bark (GF)

Housemade dark chocolate, toasted walnuts, fresh ginger, dried Michigan cherries \$5

Housemade Sorbet (GF) (V)

Fresh flavor made daily \$4

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IN-ROOM DINING BEVERAGES

NONALCOHOLIC BEVERAGES

Soft Drinks & Iced Tea \$2
 Milk (2%, skim or whole) \$2.50
 Assorted Hot Teas \$3
 Assorted Juice - Orange, Grapefruit, Cranberry, Apple, V-8, Tomato \$2.50
 Voss Bottled Water - Sparkling or Still (375ml) \$3.75
 Free Trade Rwandan Coffee small pot \$4 / large pot \$7
 Espresso single \$2.75 / double \$3.75
 Cappuccino, Café Latte, Café Mocha single \$3.50 / double \$4.25
 Hot Chai Tea single \$3.25 / double \$3.75

WINE

<u>WHITE</u>		<u>Glass</u>	<u>Bottle</u>
<u>White Blend</u>	<u>45 North for MSU 'Cynisca'</u> Leelanau 	\$7.00	\$26.00
<u>White Bordeaux</u>	<u>Château Bonnet</u> Entre-deux-Mers, <u>Bordeaux</u> , FR	\$8.00	\$30.00
<u>Riesling</u>	<u>Dunham Cellars 'Lewis Vineyard'</u> <u>Columbia Valley, WA</u>	\$9.00	\$34.00
<u>Pinot Gris</u>	<u>Black Star Farms</u> <u>Leelanau Peninsula, MI</u> 	\$9.00	\$34.00
<u>Sauvignon Blanc</u>	<u>Jardin en Fleurs</u> France	\$7.50	\$28.00
<u>Chardonnay</u>	<u>Milou</u> Vin de Pays d'Oc, FR	\$9.00	\$34.00
<u>Chardonnay</u>	<u>Hahn 'SLH' Santa Lucia Highlands</u> <u>Monterey, CA</u>	\$11.00	\$42.00
<u>RED</u>			
<u>Red Blend</u>	<u>Black Star Farms for MSU 'Leonidas'</u> <u>Suttons Bay</u> 	\$9.00	\$34.00
<u>Pinot Noir</u>	<u>Calista</u> <u>California</u>	\$10.00	\$38.00
<u>Shiraz</u>	<u>Tim Smith 'Bugalugs'</u> <u>Barossa Valley, Australia</u>	\$10.00	\$38.00
<u>Merlot</u>	<u>Hyatt Vineyards</u> <u>Rattlesnake Hills, WA</u>	\$9.00	\$34.00
<u>Malbec</u>	<u>Belasco 'Llama'</u> <u>Mendoza, Argentina</u>	\$8.00	\$30.00
<u>Cabernet Sauvignon</u>	<u>Edna Valley</u> <u>Central Coast, CA</u>	\$9.00	\$34.00
<u>Cabernet Sauvignon</u>	<u>Gamble Family</u> <u>Napa, CA</u>	\$16.00	\$65.00

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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 Oatsmobile Ale Kalamazoo	\$5
Bell's Two Hearted Ale Kalamazoo	\$5
Blake's Seasonal Hard Cider Armada	\$5
Detroit Brewing Co. Pilsner Williamston	\$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 Boston Lager Boston, MA	\$5
Sierra Nevada Chico, CA	\$5

Premium Domestic & Imports

\$4.50

Bud Light	Corona	Killian's	Michelob Ultra	O'Douls (NA)
Coors Light	Guinness (\$6)	Labatt Blue	Miller Lite	Stella Artois

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