

# STATE ROOM LUNCH



## *Soup & Salads*

<b>Chef's Daily Soup Selection</b>	\$4 cup / \$5 bowl
<b>Cream of Chicken</b> (GF)	With peas and fried shallots \$4 cup / \$5 bowl
<b>Toasted Barley &amp; Vegetables</b>	\$4 cup / \$5 bowl
<b>Kellogg Chicken Salad Plate</b> (GF without crackers)	Pulled chicken blended with herbs, cherries, and house dressing, mixed field greens, flatbread crackers, fresh fruit \$11
<b>Classic Caesar</b> (GF without croutons)	Romaine, parmesan cheese, house-made croutons \$5 / \$9 entrée <b>Add Chicken</b> \$6 / <b>Add Salmon</b> \$8
<b>Power Salad</b> (GF)	Arugula, beet greens and kale tossed with lemon olive oil, grilled watermelon, toasted walnuts and crumbled goat cheese \$11 <b>Add Chicken</b> \$6 / <b>Add Salmon</b> \$8
<b>Grilled Vegetable Salad</b> (GF)	Grilled zucchini, squash, eggplant, bell pepper, asparagus, chickpeas, blue cheese crumbles, and edamame tossed with citrus vinaigrette \$11
<b>Smoked Salmon Carpaccio</b> (GF)	Thinly sliced smoked salmon, arugula, shaved red onion, lemon oil, grape tomato and caper \$12

## *Sandwiches*

*All offered with your choice of **crispy french fries**, **sweet potato fries** or **house-made coleslaw**  
Or add a cup of soup in place of a side for \$2 additional*

<b>Classic Angus Burger</b>	Half-pound sirloin, lettuce, tomato, pickles, red onion, on a breadsmith kaiser roll \$10
<b>Kimchi Burger</b>	Our house burger, grilled to perfection, topped with kimchi and scallion mayonnaise, breadsmith roll with choice of side \$11
<b>Crispy Chicken Sandwich</b>	Southern style fried chicken breast served on an artisan bun with sliced dill pickle, mayonnaise and romaine lettuce \$10
<b>Portobello Panini</b>	Marinated grilled portobello mushroom, fresh spinach, herbed cheese spread, sourdough bread and choice of side \$10
<b>Summer Strawberry Wrap</b>	Smoked turkey, fresh strawberries, baby spinach, cream cheese, balsamic glaze with whole wheat tortilla and choice of side \$12



## *Sandwiches Continued...*

*All offered with your choice of **crispy french fries, sweet potato fries or house-made coleslaw***

*Or add a cup of soup in place of a side for \$2 additional*

### **The Go Green**

A delicious sandwich made with all MSU produced ingredients including SOF ham, dairy store swiss cheese, and MSU baker's brioche bread \$10

### **Hoisin Pork**

Asian style sandwich of pulled pork seasoned with hoisin, plum, and soy sauce, topped with slaw and fried spicy peppers on an onion bun \$12

## *Entrees*

### **Chesapeake Bay Crab Cakes**

Our signature jumbo lump crab cakes served atop mixed greens with whole grain mustard sauce \$13

### **Pasta Primavera**

Whole wheat penne pasta tossed with summer vegetables, fresh herbs and white wine, parmesan reggiano \$11

### **New York Strip Steak**

Perfectly grilled 8oz all natural steak, creamy blue cheese sauce, crispy prosciutto, smashed redskin potatoes, sautéed green beans \$14

### **BBQ Salmon (GF)**

6oz fresh all natural salmon fillet marinated with house barbeque sauce, cucumber fennel slaw and fingerling potatoes \$13

### **Harissa Chicken Kabob**

Harissa marinated grilled chicken kebob atop bulgur wheat and chickpea vegetable pilaf \$12

### **Palak Paneer (GF without crisp)**

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

*(GF)* = Gluten Friendly or can be made Gluten Friendly

Vegan needs? Please speak with your server. Many of our dishes can be made vegan.

### **A message from our chefs**

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.



StateRoomRestaurant



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