



# CONGRATULATIONS, SPARTANS!

## Starters

### White Wine & Chive Crab Dip

With toasted baguette 14

### Warm Brie and Roasted Grapes

Olive Oil Crostini, balsamic mint glaze, fresh herbs, citrus 16

### Smashed Fingerlings\*

Romesco oil, herb feta, saffron aioli (GF) 12

### Charcuterie Board 20

Three artisan meats, three artisan cheeses, assorted dried fruit, pickles (GF available)

## Soup & Salads

### Fresh Berry Salad

Frisee, fresh seasonal berries, pickled apple, pecans, Cambazola brie, grilled lemon basil vinaigrette (GF) 8 small / 14 large

### Caesar Salad

Romaine, Caesar dressing, shaved parmesan, crostini (GF no crostini) 8 small / 14 large

### Green Gazpacho

Melon, avocado, pineapple, jalapeno, citrus (GF)(VG) 6 / bowl

### Hunter's Beef Stew (GF)

Steak, hearty potatoes and vegetables 7 / bowl

## Mains

### Roasted Airline Chicken Breast

Lemon-herbed chicken demi, rosemary tri-color carrots and garlic mashed potatoes (GF) 29

### Pan Roasted Salmon

Sweet potato puree, pan-seared heirloom carrots, broccolini (GF) 36

### Mushroom Penne

Vegan cream, Dijon, white wine, wild mushroom, caramelized onion, grated parmesan 24

### 6 oz. Char-Grilled Filet Mignon

Garlic mashed potatoes, rosemary demi-glace, seasonal vegetable (GF) 43

### 12oz Prime Rib

Garlic mashed potatoes, rosemary demi-glace, pan seared asparagus (GF) 46

### Lobster Mac & Cheese

Fresh herbs and crispy shallot garnish 28

### Steakhouse Burger\*

Grilled MSU beef patty, potato bun, bacon jam, LTOP, MI white cheddar, fries (GF bun available) 18

### Braised Leeks\*

Chardonnay braised leeks, blistered grapes, goat cheese, herb de Provence vinaigrette, quinoa (GF) 24

**Add to any order • Three jumbo shrimp 12 • 6 oz. Grilled salmon 14 • 7 oz. Grilled chicken breast 9**

(GF) = Gluten friendly or can be made gluten friendly. (VG) = Vegan \* = Can be made Vegan. Please speak with your server.

**An automatic 20% service charge will be applied to private parties and groups of 8 or more.**

Ask your server about items 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 have not been introduced during a stage of the food chain process or, even inadvertently, during preparation.