

ROOM SERVICE BREAKFAST MENU

(Available daily 6:30am - 11am)

BREAKFAST SPECIALTIES

The Omelet \$8.75

design your own three-egg omelet from:
sautéed mushrooms, bell pepper, crumbled bacon, ham, tomato, scallions, onion, Monterey jack, Swiss,
American or cheddar cheese, served with breakfast potatoes

Southwest Wrap \$8.75

chorizo, bell peppers, tomatoes, salsa verde and jack cheese in a tomato tortilla

Eggs Blackstone \$10.00

with bearnaise sauce

Everyday \$8.50

two farm-fresh eggs any style, your choice of bacon, ham steak, pork sausage links or
smoked chicken sausage links, served with breakfast potatoes and toast

Steel-Cut \$6.75

slow-cooked oatmeal, full of goodness, taste and texture, fresh berries, brown sugar, milk and toast

The Comforter \$7.75

two farm-fresh eggs over southern style biscuits and country gravy

The Continental \$8.75

fresh bakery selection with fruit kabob, preserves, butter, fresh juice, coffee or tea

Toast Selections - white wheat swirl rye cinnamon raisin English muffin

FROM THE GRIDDLE

Pumpkin Waffle \$8.00

Spartan waffle with cinnamon honey butter and Michigan maple syrup

Banana French Toast \$8.00

caramelized bananas, toasted pecans and Michigan maple syrup

Michigan Apple Pancakes \$8.00

cinnamon honey butter and Michigan maple syrup

All Room Service orders require a minimum charge of \$3.00.
Appropriate sales tax, \$2.00 delivery charge and 20% gratuity will be added to all orders.

**Consuming certain raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness.*

ROOM SERVICE LUNCH MENU

(Available daily 11am - 5pm)

SOUPS

Soup du Jour \$3.50

Butternut Squash Bisque \$3.50

Classic French Onion \$4.50

COOL, FRESH & CRISP

Caesar Salad \$8.00

crisp romaine lettuce, croutons, parmesan cheese and creamy Caesar dressing
add grilled chicken \$11.00 **add grilled salmon \$12.00**

Michigan Fall Salad \$8.00

goat cheese, roasted butternut squash, red onion, toasted pumpkin seeds and
sweet pea vinaigrette

Kellogg Chicken Salad Plate \$9.25

fresh herbs, dried Michigan cherries, mesclun greens, fresh fruit, and flatbread crackers

THE SANDWICH BOARD

Chicken Caesar Wrap \$11.00

grilled chicken breast, tomatoes, romaine lettuce and Caesar dressing
in a whole wheat tortilla

Rustic Panini \$8.50

prosciutto, buffalo mozzarella, roasted vegetables, tomato and
basil mayo on Italian peasant bread

Grilled Angus Sirloin Burger \$8.50

on a kaiser roll with lettuce, tomato, red onion and cooked to your liking
toppings - cheddar Swiss Monterey jack American bleu cheese bacon sautéed onion mushrooms
\$.50 per item

Go Veggie! - substitute a grilled, marinated portobello mushroom for Angus beef

Traditional Corned Beef Reuben \$8.50

with thousand island dressing and homemade sauerkraut

Sandwich Selections - french fries fresh fruit flatbread crisps house-made coleslaw

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ROOM SERVICE DINNER MENU

(Available daily 5pm - 10pm)

**If you order a Room Service dinner entrée tonight,
join us in the State Room tomorrow and receive 50% off a single dinner entree!*

SALADS

State Room House Salad \$6.00

field greens, grape tomatoes, shaved fennel, goat cheese crostini and lemon tarragon vinaigrette

Garden Salad \$7.00

cucumbers, tomatoes, red onion and your choice of dressing

Classic Caesar Salad \$8.00

romaine lettuce, garlic herb croutons, parmigiano-reggiano cheese

ENTREES

Pan-Seared Salmon \$25.00

white bean ragout and artichoke pancetta saute

Grilled Sea Scallops \$24.00

forest mushroom risotto, wilted spinach and beurre rouge sauce

Roasted Chicken Breast \$20.00

white bean ragout, acorn squash and sage infused demi-glace

Double Thick Lamb Chops \$26.00

New Zealand lamb, mashed potatoes, broccolini and state room chop sauce

12 oz. New York Strip \$24.00

mashed potatoes, broccolini and state room chop sauce

Filet Mignon \$24.00

6 oz. filet, mashed potatoes, broccolini and state room chop sauce

Flat Iron Steak \$18.00

flavorful and well marbled steak with mashed potatoes,
broccolini and state room chop sauce

Slow-Braised Short Rib \$20.00

mashed potatoes, roasted root vegetables and morel mushroom demi-glace

12 oz. Bone-In Pork Chop \$20.00

mashed potatoes, broccolini and state room chop sauce

Pumpkin Ravioli \$18.00

house-made ravioli, vanilla cardamom cream sauce and crisp fried sage

Shrimp Penne Pasta \$24.00

diced tomato, summer squash, asparagus, feta cheese, Thai basil and lemon oil

Angus Beef Burger \$12.00

on a kaiser roll with lettuce, tomato, red onion and cooked to your liking
toppings - cheddar Swiss Monterey jack American bleu cheese bacon sautéed onion mushroom
\$.50 per item

Go Veggie! - substitute a grilled, marinated portobello mushroom for Angus beef

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ROOM SERVICE DESSERTS

State Room Signature Chocolate Cake \$6.00

flourless kahlua chocolate torte, whipped cream and chocolate sauce

MSU Bakers Pumpkin Cheesecake \$5.00

cinnamon whipped cream and marcona almond brittle

Michigan Apple Crisp \$5.00

MSU Dairy Store vanilla ice cream

Tiramisu \$5.00

with MSU Dairy Store chocolate ice cream quenelle

Crème de Menthe Mousse \$5.00

layered with shaved chocolate and dried cranberries

White Chocolate Crème Brûlée \$5.00

with seasonal macerated berries

Chocolate 'WOW' Biscotti \$5.00

dark chocolate, toasted walnuts, dried Michigan cherries and ginger

Maple Oatmeal Bars \$4.00

with crisp Michigan apple slices

MSU Dairy Store Ice Cream \$3.00

vanilla, chocolate or special flavors of the day

House-Made Sorbet \$4.00

made daily, please ask your server for details

BEVERAGES

Assorted Juices (orange, grapefruit, cranberry, apple, V-8, tomato) \$2.00

Chai Tea: mixture of black tea, honey, vanilla bean, fresh ginger, milk and spices \$2.75

Espresso \$2.25 Cappuccino, Café Latte and Café Mocha single \$2.75, double \$3.25

Flavored Hot Tea, Soft Drinks, Iced Tea or Milk (whole, 2%, skim, chocolate) \$2.00

Voss Bottled Water - Sparkling or Still (375ml) \$2.75

Freshly Brewed Rwandan Coffee

Small Pot \$3.50 Large Pot \$6.00

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ROOM SERVICE BEVERAGE SELECTIONS

WINE

WHITE

	<u>Glass</u>	<u>Bottle</u>
Shady Lane Cellars, Leelanau Peninsula Semi-Dry Riesling, Michigan	\$5.75	\$23.00
Peninsula Cellars, Manigold Vineyard Dry Gewurztraminer, Michigan	\$7.00	\$28.00
Honig, Sauvignon Blanc Napa, California	\$7.00	\$28.00
Santa Margherita, Pinot Grigio, Italy	\$8.50	\$34.00
Hendry, Barrel Fermented Chardonnay Napa, California	\$6.75	\$27.00
Bel Lago, Chardonnay, Michigan	\$6.50	\$26.00

BLUSH

Montevina, White Zinfandel, California	\$5.00	\$20.00
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RED

Black Star Farms, "Arcturos" Pinot Noir, Michigan	\$8.25	\$33.00
Ballentine Vineyards, Poca Vineyard Estate Merlot Napa, California	\$8.25	\$33.00
Dashe Cellars, Zinfandel Dry Creek, California	\$7.00	\$28.00
Shingleback, McLaren Vale Cabernet Sauvignon, Australia	\$8.25	\$33.00
BenMarco Mendoza Malbec, Argentina	\$8.00	\$32.00

A complete wine list is available in the State Room Restaurant.

If you would like something more specific that is not on this list, please inform your room service operator. Additional cocktails available upon request

BEER

Microbrews & Craft Beers \$4.75

Bell's Seasonal, MI
Bell's Two Hearted Ale, MI
Michigan Brewing Co. Mackinac Pale Ale, MI
Short's Brew Bellaire Brown, MI
Short's Brew Huma-Lupa Licious IPA, MI
Short's Brew Pandemonium Pale Ale, MI
Short's Brew Soft Parade Fruit Ale, MI
Sam Adams Boston Lager, Massachusetts
Left Hand Milk Stout, Colorado
Blue Moon Belgian White Ale, Colorado

Domestic Beers \$4.25

Miller Lite
Budweiser
Bud Light
Killian's Irish Red
O'Douls, Non-Alcoholic

Import Beers \$4.75

Heineken, Holland
Corona, Mexico
Labatt's Blue, Canada

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