



The State Room Dinner  
Fall 2008

**Appetizers**

**Lobster Bisque** \$3.50  
brunoise peppers, sugar corn, chive tips

**Smoked Duck Gumbo** \$3.50  
shrimp, andouille, tasso ham

**Confit Duck Pozole** \$4.00  
suggestions of cumin, clove and honey, cilantro, crisp chili spiked tortilla chips

**Yellowfin Tuna Tartare** \$10.00  
hints of Asia, sesame fired crackers

**Tuscan-Style Bean Dip** \$8.00  
rosemary infusion, Mediterranean flatbreads

**Braised Kurobuta Pork Belly** \$10.00  
warm chanterelle and leek ragout, pommery mustard cream

**Panko Crusted Purple Haze** \$8.00  
goat cheese, mango quince,  
Chicago flats

**Seared Diver Scallop** \$12.00  
maple whipped sweet potato,  
pancetta crisp

**Salads**

**Michigan Apple Salad** \$6.00  
watercress, watermelon, champagne-honey  
vinaigrette

**State Room Caesar Salad** \$6.00  
crisp romaine lettuce, garlic infused croutons,  
parmesan cheese, Caesar dressing

**Farm Fresh Field Greens** \$6.00  
julienne pears, gruyere, smoked almonds, organic golden balsamic vinaigrette

**Pastas**

**Brown Butter Gnocchi** \$20.00  
mushrooms, butternut squash, fried sage leaves,  
seasonal herbs

**Pasta Carbonara** \$18.00  
penne pasta, prosciutto, garlic peas and peppers  
in a roasted garlic cream

Special feature:

**Tenderloin Beef Burger \$12.50**

pommes frites, lettuce, tomato, onion, pickle and Maytag bleu cheese on an onion bun  
Make it vegetarian! – substitute the tenderloin beef with a grilled, marinated portobello mushroom

**Entrées**

*Each course listed with our best State Room wine recommendation.*

**Caramelized Diver Scallops \$24.00**

rosemary beurre blanc, sweet potato pavé,  
broccolini  
Y3 Sonoma Jax Vineyards Sauvignon Blanc

**Butter Poached Maine Lobster \$28.00**

potato gnocchi, English peas, wild mushrooms,  
shaved parmesan reggiano  
Domaine Talmard Macon Chardonnay

**State Room Seafood Sampler \$50.00**

a perfect dish for two to share!  
combined tastes of scallops, lobster, grouper and salmon  
Au Bon Climat Pinot Noir Le Bon Climat Vineyard Santa Maria Valley

**Fish and Chips \$21.00**

braised salmon filet, winter root vegetables,  
lobster broth, crisp potato frites  
Panther Creek Winemaker's Cuvee Willamette  
Valley Pinot Noir

**Pan-Seared Crisp Sea Bass \$23.00**

sauté of leeks and wild mushrooms over  
Mediterranean-style cannellini beans,  
braised rainbow chard  
Adelsheim Vineyard Oregon Pinot Gris

**Florida Grouper \$24.00**

crème brûlée french toast, poached quince,  
riesling reduction  
Hugel Alsace Riesling

**Hoisin Roasted Duck \$26.00**

sweet potato pavé, braised rainbow chard  
with mushrooms and bacon  
Kestrel Vintner's Kestrel View Estate Yakima Merlot

**Cold Smoked Filet Mignon \$26.00**

roasted root vegetables, pommery mustard sauce,  
feuille de brik crisp  
Hendry Block 7 Napa Zinfandel

**Braised Short Rib of Beef \$24.00**

porcini mushrooms, chestnuts, cipollini onions,  
mushroom broth, brioche crouton  
Ben Marco Mendoza Malbec

**Signature Jambalaya \$23.00**

free range chicken breast,  
andouille sausage, jumbo shrimp, spicy rice cake,  
Creole-style vegetable timbale  
Pascal Jolivet Loire Sancerre

**Vegetarian Cassoulet \$20.00**

winter vegetable stew, white bean purée,  
apple brie bread pudding, garlic crumbs  
Chateau Grand Traverse Old Mission Peninsula  
Pinot Noir Vin Gris

### The "Chop House" Select Menu

*Each dish is complimented with finishing sauces, Yukon gold mashed potatoes, and chef's daily vegetable selection.*

Char-Grilled Filet Mignon (choose 6 ounce or 8 ounce filet)	\$26.00 / \$32.00
Dry Aged New York Strip Steak (12 ounce cut)	\$32.00
New Zealand Lamb Chops	\$33.00
Grilled Rib Eye (10 ounce cut)	\$30.00
Hard Cider Smoked Pork Chop (10 ounce cut)	\$24.00

As far as wine recommendations... we have a variety of reds from merlot, cabernet sauvignon, pinot noir, syrah or shiraz, zinfandel, malbec to bordeaux blends that will suit your taste. Salud!

Out of respect to all guests, the State Room asks that all cellular phones be turned off while in the restaurant.

**All parties of 8 or more will have an automatic 20% gratuity added to the check.**

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