

# IN-ROOM DINING BREAKFAST

Available daily 6:30 a.m. – 11 a.m.

## BREAKFAST SPECIALTIES

### On The Go!

choice of muffin, yogurt and a fresh fruit kabob to get you out and on your way \$5.75

### Running Start

house-made granola with berries and toast \$6.25

### Heart Healthy Oatmeal!

slow-cooked oatmeal, full of goodness, taste and texture, fresh berries, brown sugar, milk and toast \$6.75

### Everyday

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 \$8.50

### Local Eggs Benedict

two poached Michigan eggs, heirloom tomato and MSU Dairy cheddar cheese sauce on top of Breadsmith Bakery toasted sourdough \$10

### Steak & Eggs

8 oz. NY strip, eggs to order, spicy tomato confit, shiitake mushroom-asparagus hash \$14

### THE Omelet

*design your own three-egg omelet:*

ham, crumbled bacon, mushrooms, onions, peppers, scallions, tomatoes, american, cheddar, swiss or monterey jack cheeses  
...served with breakfast potatoes and toast \$8.75

### Signature Leelanau Cherry Omelet

Michigan cherry omelet with fresh fruit kabob and toast \$8.75

**Toast Selections - white wheat swirl rye cinnamon raisin english muffin**

## FROM THE GRIDDLE

### Spiced Pumpkin Waffle

pumpkin whipped cream, candied pecans, pure Michigan maple syrup \$8

### Granola Crusted French Toast

blueberries and cream, pure Michigan maple syrup \$8

### Sweet Potato Pancakes

with honey cinnamon butter \$8

All Room Service orders require a minimum charge of \$3  
\$2 delivery charge, MI 6% sales tax and 20% 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 food-borne illness.

# IN-ROOM DINING LUNCH

Available daily 11 a.m. – 5 p.m.

## SOUP

- Chef's Soup du Jour** \$3.50  
**Spicy Roasted Vegetable** \$3.50  
**Wintertime Tomato Soup** \$3.50

## SALADS

### Garden

Dressings - ranch, bleu cheese, Italian, 1000 island, honey mustard or lemon tarragon vinaigrette \$4

### House

field greens, grape tomatoes, fennel and lemon tarragon vinaigrette \$4.50

### Caesar

romaine, parmigiano-reggiano and garlic croutons \$4 / \$7 Entrée Portion

Add **Chicken** \$10      Add **Grilled Salmon** \$12

### Kellogg Chicken Salad Plate

on mesclun greens with flatbread crackers and fresh fruit \$9.25

## SANDWICHES, BURGERS, ETC

### Tuscan Chicken

fresh mozzarella, plum tomatoes, artichokes, pesto mayo \$9.50

### California Grilled Panini

eggplant, squash, zucchini, portabella mushroom, roasted red peppers, Cyprus Grove chevre cheese, roasted garlic aioli \$8.75

### Angus Burger

On a kaiser roll with lettuce, tomato, pickle and red onion \$9

Toppings - cheddar swiss monterey jack american bleu cheese bacon sautéed onions mushrooms  
\$.50 per item

### Chimichurri Burger

½ lb. sirloin burger, tomato relish, grilled mushrooms, Brazilian chimichurri sauce, on a kaiser roll \$9

### Grilled Turkey Burger

smoked gouda, cumin spiked aioli, toasted pretzel roll \$9

### Fish & Chips

beer-battered cod fillets, house-made tartar, hand-cut french fries \$10

**Sandwich Selections - french fries fresh fruit house-made coleslaw**  
**Or substitute a cup of soup for \$.50 extra**

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# IN-ROOM DINING DINNER

Available daily 5 p.m. – 10 p.m.

## SOUP

- Chef's Soup du Jour** \$3.50  
**Baked French Four Onion** \$5  
**Hearty Vegetarian** \$3.50

## SALADS

### Garden

ranch, bleu cheese, Italian, 1000 island, honey mustard or lemon tarragon vinaigrette \$4

### Caesar

romaine, parmigiano-reggiano and garlic croutons \$4 / \$7 Entrée Portion  
Add **Chicken** \$10 Add **Grilled Salmon** \$12

### House

field greens, grape tomatoes, fennel and lemon tarragon vinaigrette \$4.50

## SANDWICHES, BURGERS, ETC

### Tuscan Chicken

fresh mozzarella, plum tomatoes, artichokes, pesto mayo \$9.50

### Angus Burger

on a kaiser roll with lettuce, tomato, pickle and red onion \$9

Toppings - cheddar swiss monterey jack american bleu cheese bacon sautéed onions mushrooms  
\$.50 per item

### Kobe Beef Burger

port wine white cheddar, shiitake mushrooms, yellow pepper mayo, rosemary parmesan fries \$15

### Fish & Chips

beer-battered cod fillets, house-made tartar, hand-cut french fries \$10

## ENTREES

### Tamarind Atlantic Coast Salmon

Tamarind soy glaze, sweet sake napa cabbage slaw \$23

### Great Lakes Walleye

cornmeal dusted, fennel sausage, garlic whipped potatoes, broccolini, meyer lemon herb aioli \$20

### Pan-Seared Sea Scallops

braised chick peas, curried tomato sauce \$26

### Organically-Raised, Bacon-Wrapped Chicken Breast

with beluga lentils, olives, kale, preserved tomato, citrus caper vinaigrette \$19

### Potato Gnocchi

foraged field mushrooms, wilted spinach, crisp Italian pancetta \$19

### Snake River Farms NY Strip

potato & applewood bacon hash, new market green beans, glace de viande \$26

### Char-Grilled Filet Mignon

6 oz. filet, roasted garlic whipped potatoes, sautéed asparagus, demi glace \$24

# IN-ROOM DINING DESSERTS

*Available all day*

## **Signature Chocolate Cake**

flourless chocolate kahlua torte, chocolate sauce \$6

## **Crème Brûlée**

Bailey's Irish Cream, crisp tuille \$5

## **Raspberry Passion**

yellow genoise Italian sponge cake, raspberry mousse, passion fruit gelee \$6

## **Sugar-Free Cheesecake**

classic New York-style cheesecake made with Splenda sweetener \$5

## **Warm Country Apple Flan**

apples, raisins, cinnamon custard in Jamaica rum infused crust, MSU Dairy vanilla ice cream \$5

## **Lemon Italian Cake**

double layer sponge cake, lemon mascarpone cream filling, powdered sugar \$5

## **Honey Almond Cake**

gluten-free dessert with hints of vanilla & cinnamon \$5

## **MSU Dairy Ice Cream**

vanilla, chocolate, cinnamon or praline and cream \$3.50

## **House-made Sorbet**

made daily, please ask your server for details \$3.50

## **Chocolate 'WOW' Brittle**

house-made dark chocolate with toasted walnuts, ginger and dried Michigan cherries \$4.50

# BEVERAGES

Assorted Juices - orange, grapefruit, cranberry, apple, V-8, tomato \$2

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

Soft Drinks, Iced Tea, Assorted Hot Teas and Milk \$2

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

## **Free Trade Rwandan Coffee**

Small Pot \$3

Large Pot \$6

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*Spring 2012*

# IN-ROOM DINING ALCOHOLIC BEVERAGES

## WINE

### WHITE

	<u>Glass</u>	<u>Bottle</u>
<b>White Zinfandel Montevina</b> CA	\$5.00	\$18.00
<b>Riesling (Dry) Fenn Valley</b> Lake Michigan Shore, MI 	\$6.75	\$25.00
<b>Pinot Gris Adelsheim</b> Willamette Valley, OR	\$8.00	\$30.00
<b>Sauvignon Blanc Joseph Mellot 'Destinea'</b> , Loire Valley, FR	\$7.00	\$26.00
<b>Chardonnay Tabor Hill</b> Lake Michigan Shore, MI 	\$7.00	\$26.00
<b>Chardonnay Poppy</b> Santa Lucia Highlands, CA	\$9.00	\$34.00

### RED

<b>Pinot Noir Castle Rock</b> Carneros, CA	\$7.50	\$28.00
<b>Shiraz d'Arenberg</b> The Stump Jump, McLaren Vale, Australia	\$7.00	\$26.00
<b>Zinfandel Z 52</b> Lodi, CA	\$8.00	\$30.00
<b>Merlot Charles Smith 'The Velvet Devil'</b> , Washington State	\$7.50	\$28.00
<b>Malbec Tilia</b> Mendoza, Argentina	\$7.50	\$28.00
<b>Cabernet Sauvignon Louis Martini</b> Sonoma, CA	\$7.50	\$28.00
<b>Cabernet Sauvignon Merryvale Starmont</b> Napa, CA	\$11.50	\$44.00

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



Michigan Craft Brews \$4.95

**Brewery Vivant IPA 16oz** Grand Rapids \$5.95

**Founder's Porter** Grand Rapids

**Michigan Brewing Co. Mackinac Pale Ale** Webberville

**New Holland Mad Hatter IPA** Holland

**Short's Brew Bellaire Brown Ale** Bellaire

*\*Please ask your server about other seasonal  
and special craft brews we are currently offering*

Premium Domestic & Imports \$4.25

**Budweiser**

**Bud Light**

**Corona**

**Heineken**

**Killian's Irish Red**

**Labatt's Blue**

**Michelob Ultra**

**Miller Lite**

**O'Doul's NA**

**Sam Adams Boston Lager**

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