

IN-ROOM DINING BREAKFAST

available daily 6:30am - 11am

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

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

Eggs Benedict

Traditional benedict with Canadian bacon and hollandaise sauce \$10

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

Belgian Waffle

Warm spiced apples and Michigan maple syrup \$8

French Toast

Topped with dried fruit compote \$8

Buttermilk Pancakes

With cinnamon butter and Michigan maple syrup \$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 11am - 5pm

SOUP

Chef's Soup du Jour \$3.50

Wild Rice & Root Vegetable \$3.50

Northern White Bean & Country Ham \$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 & MORE

Grilled Chicken

Shaved ham, swiss cheese, whole grain honey mustard \$9.50

Italian Panini

Prosciutto, capicola, mozzarella, fresh tomato, rustic bread \$8.50

Angus Burger

On a kaiser roll with lettuce, tomato, pickle and red onion \$8.50

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

Substitute Portobello Mushroom \$8

Classic Reuben

Corned beef, sauerkraut, swiss and 1000 island on grilled rye \$8.50

Fish & Chips

Lightly battered cod fillets with house-made tartar sauce \$9.50

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 5pm - 10pm

SOUP

Chef's Soup du Jour \$3.50

Wild Rice & Root Vegetable \$3.50

Northern White Bean & Country Ham \$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

Angus Burger

On a kaiser roll with lettuce, tomato, pickle and red onion \$10

Substitute Portobello Mushroom \$8

Classic Reuben

Corned beef, sauerkraut, swiss and 1000 island on grilled rye \$8.50

Fish & Chips

Lightly battered cod fillets with house-made tartar sauce \$10.50

ENTREES

Pan Seared Salmon

Spinach & feta bread pudding, chardonnay cream sauce \$23

Michigan Lake Trout

Sweet pea risotto, cabernet reduction \$19

Sea Scallops

Braised chick peas, curried tomato sauce \$25

Roasted Chicken

Preserved tomato, artichokes and fresh peas \$19

Portobello & Crimini Mushroom Ravioli

With crispy fried leeks \$18

Snake River Farms New York Strip

Basil mashed potatoes, cauliflower, horseradish au jus \$26

Filet Mignon

6 oz filet, fingerling sweet potatoes, asparagus, morel mushroom sauce \$23

Shrimp Scampi Pasta

Capers, artichokes, parmigiano-reggiano, tomato confit sauce \$21

IN-ROOM DINING DESSERTS

available all day

Signature Chocolate Cake

Flourless chocolate kahlua torte, chocolate sauce \$6

Pumpkin Crème Brûlée

With spiced pepita brittle \$5

Michigan Apple & Cherry Crisp

Baked to perfection with MSU Dairy cinnamon ice cream \$5

Brown Butter Cornmeal Cake

Sweet and salty popcorn, MSU Dairy cinnamon ice cream \$5

THE Hot Fudge Sundae

MSU Dairy vanilla ice cream, State Room hot fudge and whipped cream \$4.50

Add bananas, peanuts, hot caramel \$.50 each

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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IN-ROOM DINING BEVERAGES

WINE

WHITE

	<u>Glass</u>	<u>Bottle</u>
White Zinfandel Montevina CA	\$5.00	\$18.00
Riesling Black Star Farms Medium-Dry, Old Mission Peninsula, MI 	\$7.50	\$28.00
Pinot Gris Adelsheim Willamette Valley, Oregon	\$8.00	\$30.00
Sauvignon Blanc Jax Y3, Napa, CA	\$7.75	\$29.00
Chardonnay (unoaked) Bowers Harbor Unwooded, Old Mission Peninsula, MI 	\$7.50	\$28.00
Chardonnay (oaked) Poppy Santa Lucia Highlands, CA	\$7.50	\$28.00

RED

Pinot Noir Castle Rock Carneros, CA	\$7.50	\$28.00
Shiraz d'Arenberg The Stump Jump, McLaren Vale, Australia	\$7.00	\$26.00
Zinfandel Thurston Wolfe Howling Wolfe, Horse Heaven Hills, WA	\$8.50	\$32.00
Merlot The Velvet Devil Washington State	\$7.50	\$28.00
Malbec Rock & Vine Lake County, CA	\$8.50	\$32.00
Cabernet Sauvignon Louis Martini Sonoma, CA	\$7.50	\$28.00

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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