

State Room Dinner

Appetizers

Poached Shrimp

Locally Raised at The Shrimp Farm Market in Okemos, over Fennel Salad \$9

*** Artichoke Bruschetta**

Feta & Asiago Cheeses, Balsamic Cream \$7

Asian Pork Wontons

Spiced Pulled Pork, Crispy Wonton, Micro Mizuna Greens \$8

Crab & Brie Strudel

With sliced Michigan Apple \$8

*** Golden Tomato Tartlets**

Mini Tartlets with Fresh Mozzarella, Locally Grown Micro Basil \$8

Great Lakes Smelt

Flash Fried with Traverse City Cherry Aioli \$8

Taste of Italy

Parma Ham, Sweet Melon, Hibiscus Flower Vinegar \$9

House-made Soup & Salads

Chef's Soup du Jour Made Fresh Daily \$3.50

*** Wild Rice & Root Vegetable Soup** \$3.50

Northern White Bean & Country Ham \$4.50

*** Garden Salad**

Dressings - Ranch, Bleu Cheese, Italian, Honey Mustard, 1000 Island \$4

*** House Salad**

Grape Tomatoes, Fennel, Lemon Tarragon Vinaigrette \$4.50

*** Caesar Salad**

Romaine, Parmigiano-Reggiano Cheese, Garlic Croutons \$4.50

*** Fall Harvest Salad**

Butternut Squash, Honey Crisp Apple, Candied Walnuts, Maple Vinaigrette \$6

Michigan Cobb


Entrée Salad with Smoked Michigan Whitefish, Bacon, Hard Boiled Egg, Cheddar, Dried Cherries, Maple Vinaigrette \$9.50

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.

Entrees

Pan-Seared Salmon

Lemon-Feta Bread Pudding, Sauteed Spinach, Chardonnay Cream Sauce \$23

 *Merryvale Starmont Chardonnay, Napa Valley*

Michigan Lake Trout

Sweet Pea Risotto, Cabernet Reduction \$19

Sea Scallops

Braised Chick Peas, Curried Tomato Sauce \$25

*** Portobello & Crimini Mushroom Ravioli**

With Crispy Fried Leeks \$18

 *Wallacebrook Pinot Noir, Oregon*



Roasted Chicken

Preserved Tomato, Artichokes and Fresh Peas \$19

Kobe Beef Burger

Port Wine White Cheddar, Shiitake Mushrooms, Yellow Pepper Mayo,

Rosemary Parmesan Fries \$14


 *Founders Red's Rye PA, Grand Rapids *

6 oz. Filet Mignon

Fingerling Sweet Potatoes, Sauteed Asparagus, Morel Mushroom Sauce \$23

Beef Short Rib

Slow-braised with Carrots, Parsnips, Potatoes and Crispy Vidalia Onions \$21

 *Thurston Wolfe Zinfandel, Horse Heaven Hills, WA*

Snake River Farms New York Strip

Pistou Mashed Potatoes, Cauliflower, Horseradish Au Jus \$26

Wagyu Beef Sirloin

American-style Kobe, Mashed Russet Potatoes, Asparagus, Peppercorn Demi \$26

Shrimp Scampi

Pappardelle Pasta Ribbons, Artichoke, Parmigiano-Reggiano, Tomato Confit \$21

*** Eggplant Napoleon**

Ricotta Cheese, Portobello, Swiss Chard, Yellow Pepper Coulis Sauce \$18

*Vegetarian Selection Gluten Free needs? Please ask your server for our gluten free menu!

  *State Room recommended wine & beer pairings*