

State Room Lunch

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 Soup \$3.50

***Garden Salad** Dressings - Ranch, Bleu Cheese, Italian, 1000 Island, Honey Mustard, Raspberry Vinaigrette, Lemon Tarragon Vinaigrette \$4

***Caesar Salad** Crisp Romaine, Parmesan Cheese, Garlic Croutons \$4 / \$7 *Entrée*
Chicken Caesar \$10 / **Grilled Salmon Caesar** \$12

***Fall Harvest Salad** Field Greens, Butternut Squash, Honey Crisp Apple, Candied Walnuts, Maple Vinaigrette \$6

Kellogg Chicken Salad Plate On Mesclun Field Greens with Flat Bread Crackers and Fresh Fruit \$9.25

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

Sandwiches & Burgers

All Sandwiches offered with French Fries, Fresh Fruit or Coleslaw /// or Cup of Soup for \$.50 extra

Italian Panini Prosciutto, Capicola, Mozzarella, Fresh Tomato, Rustic Bread \$8.75

Asian Lettuce Wrap Asian Spiced Pulled Pork, Carrots, Sweet Peppers, Thai Curried Mayo \$9

Grilled Chicken Shaved Ham, Swiss Cheese, Whole Grain Honey Mustard \$9.50

Classic Reuben Corned Beef, Sauerkraut, Swiss, 1000 Island on Grilled Rye \$8.75

***'Keep It Local' Grilled Cheese** MSU Dairy Cheddar and Dagano Cheeses on MSU Bakers Brioche Bread \$9

Angus Burger Half Pound Sirloin Burger with Lettuce, Tomato, Red Onion and Pickles on a Kaiser Roll \$8.50 / Add Cheese \$9 / Add House-made Olive Sauce \$9

Entrees

Farm Lane Frittata Do Breakfast at Lunch! Three Farm Fresh Eggs, Smoked Bacon, Michigan Gold Potatoes, Cheddar, Sweet Onions \$9

Fish & Chips Lightly Battered Cod Fillets with House-made Tartar Sauce \$9.50

Great Lakes Walleye Pistachio Crusted, Michigan Gold Potatoes, Green Beans, Dijon Cream Sauce \$11

Atlantic Salmon Basmati Rice, Haricot Vert, Grape Tomato, Asian Soy Glaze \$12

Chesapeake Bay Crab Cakes Served Open Face on Toasted Crostini with Mixed Greens and Creole Mustard Aioli \$12.50

Open Face New York Strip 8 oz Strip Steak, Boursin Cheese, Sauteed Mushrooms and Onions on a Toasted Bun with French Fries \$12

Beef Short Rib Cottage Potatoes, Glazed Pearl Onions, Savory Broth \$11

***Portobello & Crimini Mushroom Ravioli** With Crispy Fried Leeks \$10

***Palak Paneer** Basmati Rice, Paneer Cheese, Curried Spinach, Cashews \$9

Lighter Fare & Half Portions

Soup & ½ Sandwich Choice of Soup with our Special Sandwich of the Day \$7.50

Soup & Salad Choice of Soup with Garden or Caesar Salad \$7.50

Great Lakes Walleye Pistachio Crusted, Michigan Gold Potatoes, Green Beans, Dijon Cream Sauce \$6.50

Chesapeake Bay Crab Cake Served Open Face on Toasted Crostini with Mixed Greens and Creole Mustard Aioli \$7

***Palak Paneer** Basmati Rice, Paneer Cheese, Curried Spinach, Cashews \$5.50

* Vegetarian Selection

GLUTEN FREE NEEDS? PLEASE ASK YOUR SERVER FOR OUR GLUTEN FREE MENU!

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.