



The State Room Lunch Summer 2008

Starters

- ♣Roasted Tomato Bisque \$3.50
- Herb Chicken Soup \$3.00
- Soup of the Day \$3.00

♣State Room Salad \$8.50

summer field greens, almonds, strawberries and mango, house vinaigrette
with chicken \$11.50 with salmon \$12.50

♣Potato Gnocchi \$9.50

wild mushrooms, pine nuts, pecorino cheese

Kellogg Chicken Salad Plate \$9.25

fresh herbs, dried Michigan cherries, mesclun mixed greens, fresh fruit, and flatbread crackers

♣Classic Caesar Salad \$8.00

crisp romaine lettuce, croutons, parmesan cheese, and creamy caesar dressing
with chicken \$11.00 with salmon \$12.00

Lighter Fare

Roast Chicken Club Wrap \$9.50

garlic-herb marinated chicken breast, bacon, avocado, tomato, dijonaise dressing

The Italian Deli "Panini" \$8.50

genoa salami, pepperoni, smoked ham, provolone cheese, pepperoncini peppers, tomatoes, Italian dressing

Lobster Spinach Queso \$8.50

lobster meat, spinach and jack cheese, flatbread crisps

♣Tomato & Mozzarella Stack \$8.50

fresh basil, prosciutto, micro greens, balsamic reduction, olive oil

Grilled Chicken Sandwich \$8.75

brie cheese rosemary aioli, rosemary bread, caesar salad

♣Palak Paneer \$8.25

authentic Indian spices and paneer cheese bring this vegetarian delight to life

Trio of Pots de Crème \$6.00

vanilla, chocolate, espresso

Just Having Dessert?

Try this with French Press Coffee or a Café Mocha...

♣Notes A Vegetarian Selection

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.

Luncheon Features

Chesapeake Bay Crab Cakes \$12.50

served open face on toasted crostini, spring mixed greens, creole mustard aioli

Grilled Chicken Quesadilla \$8.50

spiced chicken, scallions, tomatoes, monterey jack cheese and traditional accompaniments

Smoked Pork Loin \$10.00

boursin mashed potatoes, asparagus, ratatouille

Chicken Farfalle \$8.75

artichokes, spinach and tomato, parmesan cheese

***New York Strip Steak \$14.50**

shoestring fries

Seafood Newberg Gratin \$14.00

lobster, crab and scallops, creamy sherry sauce

***Grilled Angus Sirloin Burger \$8.00**

ground beef patty on a kaiser roll with tomato, red onion, lettuce and dill pickle, cooked to your specifications
Toppings: cheddar, swiss, monterey jack, american, bleu cheese, bacon, sautéed onion, mushrooms \$.50 each

Grilled Shrimp Taco Salad \$12.50

garlic, lime and cilantro marinated jumbo shrimp, sour cream and salsa in a crisp taco bowl

Crispy Salmon \$12.50

crabmeat mashed potatoes, oven-roasted tomatoes, citrus vinaigrette

Steak Tacos \$12.00

spicy tenderloin tips, soft flour tortillas, cheddar cheese, salsa, and sour cream

Halibut Parmesan \$12.50

lightly breaded and pan-fried, creamy parmesan cheese sauce, rice pilaf, garden vegetables

♣Smoked Mozzarella and Roasted Pepper Ravioli \$10.00

smokey tomato sauce, basil cream drizzle

Beverages

Cappuccino, Café Latte, Café Mocha & Chai Tea
single: \$2.75 double \$3.25

Sprecher Root Beer \$2.75
Voss Bottled Water (Sparkling & Still) \$2.50
The State Room Eye Opener \$4.50

Specialty Lunch Wine Flights

(Lunch Wine Flights are 2 ounces of each wine)

White Wine Flight \$7.00
Brys Estate Naked Chardonnay (glass \$7.25)
Frankland Estate Isolation Ridge Riesling (glass \$7.25)
Ballentine Pocal Vineyard Chenin Blanc (glass \$6.00)

Red Wine Flight \$8.00
d'Arenberg Footbolt Shiraz (glass \$7.50)
Ballentine Vineyards Merlot (glass \$7.50)
BenMarco Mendoza Malbec (glass \$8.50)