

# **Marquette Room Service All Day Dining**

**Monday Thru Friday**  
11:00am -12:00am

**Saturday and Sunday**  
Noon -12:00am

All checks will include state local taxes, 15% gratuity And a \$3.00 per person in-room dining charge Please Inform Your Server If You Have Any Food Allergies or Special Dietary Restrictions. Our Well-Trained Culinary Team Can Assist You With Meeting Your Nutritional Requirements. Consuming Raw/Rare Foods Can Be a Potential Health Concern for Some People

## **Appetizers**

### **Creamy Wild Rice Chowder**

Toasted Almonds

Cup \$6

Bowl \$7

### **Grilled Lemon Shrimp Skewer** \$12

Tomato Ceviche

### **Duck Confit and Foie Gras** \$14

Brioche, Pear Jam, Pickled Red Onions

### **Lump Blue Crab Cake** \$12

Spanish Sherry Wine Vinegar Bell Pepper Salad,  
Basil Aioli

### **Ginger Fried Calamari** \$10

Jalapeno Remoulade, Fresh Lemon

### **House Salad** \$7

Baby Greens, Marinated Tomatoes,

Maytag Bleu Cheese Chervil,

Red Wine Vinaigrette, Home Made Herb Croutons

### **Caesar Salad** \$7

Romaine Hearts, Basil's Caesar Dressing,

House Croutons, Parmesan Cheese

### **Roasted Beet Salad** \$10

Maytag Bleu Cheese, Arugula,

Sherry Wine Vinaigrette

## **Grilled Thin Crust Pizza**

### **Smoked Duck Confit Pizza** \$14

Goat Cheese, Pickled Red Onion, Jalapeno, Shiitake

Mushrooms, Roma Tomato, Cilantro Pesto

### **Margherita Pizza** \$12

Tomato, Basil, Garlic, Fresh Mozzarella,

Pecorino Cheese

### **Fontina Pizza** \$12

Basil Pesto, Roma Tomato, Kalamata Olives,

Fontina Cheese

### **Classic Pepperoni** \$13

Red onion, Mushroom, Tomato

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## Entrees

**Fluffy Three Egg Omelet** \$15

Choice of Swiss, Cheddar, American Cheese,  
Onion, Pepper, Mushroom, Ham or Bacon  
(Includes three ingredients, \$0.50 for each additional  
ingredient)

**Tagliatelli** \$23

Lobster, Truffle, Wild Mushrooms, Grape Tomato,  
Scallions Arugula, Lobster Cream, Pecorino Cheese

**Spaghettini Napolitana** \$14

Garlic, Roma Tomato, Fresh Basil

**Nori Seaweed Seared Sushi Grade Tuna** \$27

Wasabi Mashed Potatoes, Daikon Sprouts,  
Pickled Ginger, Soy Mirin Butter

**Toasted Sesame Tempura Prawns** \$25

Spicy Peanut Sauce, Carrots Ribbons, Field Greens,  
Oriental Dressing, Jasmine Rice

**Herb Crusted Walleye** \$19

Celeriac Potato Dauphinois, Asparagus, Truffle Chive  
Beurre Blanc

**Peppered Beef Salad** \$18

Caramelized Mushrooms Shallot Confit, Mixed Lettuce,  
Fresh Herbs, Horseradish Mustard Vinaigrette

**Beef Tenderloin Tips** \$20

Wild Mushrooms Sauce, Mashed Potatoes, Asparagus

**Lamb Shank Osso Buco** \$26

“Barley Style” Risotto, Porcini Mushrooms,  
Tomato Demi Glaze, Gremolata

**Filet Mignon (8oz)** \$32

Yukon Gold Mashed Potatoes,  
Truffle Red Wine Demi Glaze, Crispy Spinach

**Rib Eye Steak** \$29

Apple Wood Smoked Bacon Wrapped,  
Horseradish Whipped Potatoes, Foie Gras Demi Glaze

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## Salads

### Specialty Caesar Salad

Romaine Hearts, Caesar Dressing, House Croutons,  
Grated Parmesan

**With Shrimp and Crabmeat** \$18

**With Grilled Chicken Breast** \$15

**Asian Chopped Salad** \$16

Sesame Chicken, Napa Cabbage, Bell Peppers, Red  
Onion, Baby Corn, Water Chestnuts, Bean Sprouts,  
Baby Bok Choy, Carrot, Spring Onions, Oriental Dressing

**Pear Salad** \$16

Red Apple, Walnuts, Blueberries, Craisins, Apricots,  
Celery Hearts, Daikon Radish Sprouts,  
Carr Valley "River Bend" Sheep's Milk Cheese,  
Frisee Lettuce, Maple Syrup Vinaigrette

**Seasonal Fruit Offerings** \$15

Banana Bread, Yogurt or Cottage Cheese, Granola

**Miso Glazed Salmon Salad** \$16

Frisee Lettuce, Grilled Pineapple, Tomatoes, Spring  
Onion Caramelized Endive, Miso Mustard Dressing

## Sandwiches

(Choice of Chips, Fries or Celeriac Remoulade)

**Country Style Meatloaf Sandwich** \$16

Tomato Chutney, Truffle Macaroni and Cheese,  
Home Made Bread and Butter Pickle

**West Coast Dover Sole** \$16

Lemon Chive Aioli, Grilled Ciabatta Hoagie, Tomato,  
Capers and Alfalfa Spouts

**Tandoori Chicken** \$14

Tomato Tortilla, Cucumber, Romaine, Red Onion,  
Spicy Cilantro Lime Mayonnaise

**Basil's "BLT", Brioche** \$12

Basil Aioli, Pancetta Bacon, Vine Ripe Tomato,  
Micro Greens

**100% Certified Angus Beef Burger** \$15

Potato Dough Bun and Your Favorite Toppings

**Triple Decker Club Sandwich** \$15

Turkey, Bacon, Lettuce, Tomato, Mayonnaise

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## Side Orders (your choice \$5)

**Bacon and Onion Roesti**

**Acorn Squash,**

Brown Sugar, Rosemary, Balsamic

**Asparagus Spears,**

Smoked Paprika Hollandaise

**Lemon Scented**

Basmati Rice

**Roasted Creamed Corn**

**Spinach, Garlic, Pernod**

**Rosemary French Fries**

**“Barley Style” Risotto**

**Herbed Goat Cheese Toast**

## Desserts

**Coconut Cashew Chocolate Tart** \$7

Malibu Rum Sauce, Cinnamon Ice Cream

**Apricot Layer Cake** \$7

Almonds, Sauternes Fruits, Saffron Syrup

**Häagen Dazs Frozen Yogurt Bars** \$6

**Almond Orange Cheese Cake** \$7

Port Wine Reduction

**Chocolate Pyramid** \$7

Mocha Ice Cream

**Classic Crème Brulee** \$6

Lemon Cookies

**Milk Shake** \$6

**Häagen Dazs Ice Cream Bars** \$6

**Plain or Fruit Flavored Low Fat Yogurt** \$5

**Fresh Fruit or Seasonal Berries** \$8

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## NON ALCOHOLIC BEVERAGES

(Beverages are available 6:30am-12am)

	<b>Regular</b>	<b>Large</b>
<b>Freshly Squeezed Orange or Grapefruit Juice</b>	\$4.75	\$5.25

<b>Chilled Apple, Tomato, Prune, Cranberry or V-8 Juice</b>	\$4.00	\$4.50
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<b>2% or Skim Milk</b>	\$3.50	\$4.00
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<b>Regular or Stash Herbal Tea</b>	\$3.50	
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<b>Hot Chocolate</b>	\$3.50	
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<b>Coffee</b>	<b>Regular</b>	<b>Double</b>
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<b>Cappuccino</b>	\$4.50	\$5.50
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<b>Espresso</b>	\$4.00	\$5.00
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<b>Regular or Decaf French Roast Coffee</b>	\$6.00 <small>(Small Pot 3-4 cups)</small> \$10.00 <small>(Large Pot 6-8 cups)</small>	
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<b>Evian</b>	\$3.00 <small>(11oz)</small>	\$7.00 <small>(Liter)</small>
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<b>San Pellegrino</b>	\$4.00 <small>(16oz)</small>	\$8.00 <small>(Liter)</small>
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<b>La Croix Sparkling Water</b>	\$3.50 <small>(12Oz)</small>	
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<b>Buddy's Soda Grape or Orange</b>	\$3.00	
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<b>Coke, Diet Coke, Sprite, Ginger Ale</b>	\$3.00	
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## Wine

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	<b>Glass</b>	<b>Bottle</b>
Joel Gott Cabernet Sauvignon, California	11	37
Louis M. Martini Cabernet Sauvignon, Sonoma	8	32
McWilliams, Estate Shiraz, Australia	8	28
Flying Fish Merlot, Washington State	10	35
Mac Murray Ranch Pinot Noir, Sonoma	10	35
Manyana "Crianza" Temparanillo, Spain	7	26
Sonoma Cutrer Chardonnay, Russian River	14	41
Mondavi Private Selection Chardonnay, California	7	26
Ferrari Carano Fume Blanc, Sonoma	10	35
Monkey Bay Sauvignon Blanc, New Zealand	8	28
La Garia Pinot Grigio, Italy	7	26
Red Guitar Old Vine Rose, Spain	9	32
Chateau Ste Michelle Riesling, Columbia Valley	7	26
Beringer White Zinfandel, Napa	6	24
Kenwood "Yulupa" Cuvee Brut, California (Split)	10	

**Full Wine List Available. Please Ask Room Service Attendant**

## Beers

Bud Lite	\$5.50	Newcastle	\$6.50
Miller Lite	\$5.50	Summit	\$6.50
Amstel Light	\$6.50	Heineken	\$6.50
Beck's	\$5.00	Guinness	\$8.00
N/A Beck's	\$6.50	Sam Adams	\$6.50
N/A O'Doul's	\$6.50	Corona	\$6.50

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