

23.26°E 23.26°E 23.26°E 23.26°E 23.26°E 23.26°E 23.26°E 23.26°E 23.26°E  
 0.41°N 0.41°N 0.41°N 0.41°N 0.41°N 0.41°N 0.41°N 0.41°N 0.41°N  
 23.26°E 23.26°E 23.26°E 23.26°E 23.26°E 23.26°E 23.26°E 23.26°E 23.26°E  
 0.41°N 0.41°N 0.41°N 0.41°N 0.41°N 0.41°N 0.41°N 0.41°N 0.41°N



## IN ROOM DINING MENU

We honor Purdue's legacy with our name, which is inspired by two of NASA's most daring aerospace programs: Gemini 8 and Apollo 11. Purdue alumnus Neil Armstrong served as Command Pilot for both of these historic missions.

STARTERS	<ul style="list-style-type: none"> <li>• <b>CRAB CROQUETTES</b> pommes puree, lemon, chive, citrus aioli 13</li> </ul>
	<ul style="list-style-type: none"> <li>• <b>BURRATA CHEESE</b> apricot mostarda, truffle honey, marcona almond, grilled rustic bread 14</li> </ul>
	<ul style="list-style-type: none"> <li>• <b>GARDEN CRUDITÉ</b> cucumber, carrot, tomato, haricot verts, fava bean hummus, tapenade dip 10</li> </ul>
	<ul style="list-style-type: none"> <li>• <b>DUCK RILLETTE</b> pearl onion, cornichon, brioche toast 12</li> </ul>
	<ul style="list-style-type: none"> <li>• <b>DUCK EGG ROLLS</b> cabbage, sweet chile sauce 10</li> </ul>
	<ul style="list-style-type: none"> <li>• <b>GULF SHRIMP COCKTAIL</b> cocktail sauce, fresh grated horseradish 20</li> </ul>
SALADS	<p><b>ADD: GRILLED CHICKEN +4, FLAT IRON +6, ORA KING SALMON +8, POACHED SHRIMP +6</b></p> <ul style="list-style-type: none"> <li>• <b>SIMPLE GREENS</b> red wine vinaigrette 9</li> <li>• <b>CAESAR SALAD</b> crisp romaine, migas croutons, grated reggiano, garlic dressing 11</li> <li>• <b>FRISÉE SALAD</b> thick cut bacon, poached egg, mustard dressing, brioche croutons 13</li> </ul>
	<ul style="list-style-type: none"> <li>• <b>BRUSH CREEK RANCH WAGYU CHEESEBURGER</b> 18                      1/2# brisket blend, arugula, gruyère, onion jam, aioli, brioche  <b>ADD: THICK-CUT PEPPERED BACON +3, FRIED EGG +2</b></li> <li>• <b>TRUFFLED SPAGHETTI</b> beurre fondue, pecorino, parmesan, black pepper 19</li> <li>• <b>ORA KING SALMON</b> beluga lentils, soubise, lemon, fresh herbs, grilled broccolini 26</li> <li>• <b>BRAISED BEEF</b> wild mushroom, pommes puree, thick bacon, heirloom carrot 32</li> <li>• <b>ROASTED HALF CHICKEN</b> lemon, garlic, herbs, haricot verts 25</li> <li>• <b>BISTRO STEAK FRITES</b> herb butter, red wine jus 29</li> </ul>
	<ul style="list-style-type: none"> <li>• <b>SHOESTRING FRIES</b> 6</li> <li>• <b>ASPARAGUS</b> lemon, parsley 9</li> <li>• <b>ROASTED WILD MUSHROOMS</b> fines herbs 10</li> </ul>

