

EAT.



SMALL PLATES

ARTISAN CHEESE BOARD (V)

Imported double cream brie, aged castellano manchego, and beemster gouda, dalmatia fig jam, imported olives, toasted baguette and mini naan flatbread 24

CABO WABO AVOCADO (V)

Grilled avocado, roasted corn & black bean salsa, roasted poblano aioli with cilantro & lime, crisp corn tortilla chips 14

BUCA SHRIMP

Jumbo black tiger shrimp sautéed with shallots, tomato, premium sambuca, butter, cream, clover honey 19

NACHOS

Choice of pork carnitas or southwest chicken, shredded cheddar & pepper jack cheese blend, red onions, diced tomatoes, jalapeños, fresh scallions, sour cream, and salsa 16
add guacamole 5

SESAME CRUSTED AHI TUNA

Ahi Tuna dusted in sesame seeds and seared rare, fresh vegetable medley, sweet soy, wasabi 16

TRIO SPREADS & DIPS

Roasted red pepper hummus, creamy smoked whitefish dip, asiago cheese spread, celery sticks, crispy pita chips, flat breads 15

MARYLAND STYLE "JUMBO LUMP" CRAB CAKES

Jumbo lump crabmeat, sweet bell peppers, scallions, golden pineapple salsa honey jalapeño aioli 17

BUFFALO WINGS

Fresh wings brined, fried, and tossed in your choice of sauce, buffalo, mango habanero or gochujang sauce, celery and bleu cheese 16

TRUFFLE FRIES (V)

Truffle oil, parmesan cheese, sea salt, roasted garlic aioli, parsley (serves two) 12

STICKY FINGER RIBS (GF)

baby back ribs, rubbed with our secret BBQ spice and slow cooked until "Fall off the bone" tender, with bourbon barbeque sauce 16

FRESH SALADS

HOUSE SALAD (V)

Mixed greens, cherry tomatoes, diced onions, chopped cucumbers, parmesan cheese, and homemade croutons, choice of dressing (Entrée 11 / side 6)

CAESAR SALAD (V)

Crisp romaine, parmesan cheese, cherry tomatoes, homemade croutons, caesar dressing (Entrée 11 / side 6) add anchovies 2

Add grilled chicken breast, or chicken tenders 8

Add sautéed vegan plant-based chicken strips 8

Add sesame crusted Ahi tuna or sautéed jumbo shrimp 13

Add honey mustard glazed salmon 14

BAY POINTE CHOP SALAD (V)

Crisp chopped romaine, iceberg and chopped radicchio, diced red onion, fresh tomatoes, pepperoncini peppers, sundried tomatoes, chickpeas, and provolone cheese, homemade italian vinaigrette 13

STRAWBERRY, AVOCADO CAPRESE SALAD (V)

Fresh mozzarella, cherry tomatoes, diced avocado, fresh strawberries, mixed greens with extra virgin olive oil and aged balsamic reduction 13

BUDDAH BOWL (V) (VG)

Rainbow kale, brussels sprouts, radicchio, and carrots, stir-fried rice, edamame beans, chopped cucumbers, wasabi chickpeas, avocado, red onion, tomatoes, sesame vinaigrette 14

HANDHELDS

**BAY POINTE BURGER

8 oz. choice steak burger, lettuce, tomato, onion, applewood smoked bacon and your choice of cheese, toasted brioche bun 16

**JALAPEÑO POPPER BURGER

8 oz. choice steak burger applewood smoked bacon, cream cheese, fried jalapeños, and raspberry popper jam, brioche bun 16

** HERBED FOCACCIA OLIVE BURGER

8 oz. choice steak burger, swiss cheese, chopped italian green olives blended with cream cheese, lettuce, tomato, red onion with sun-dried tomato aioli, grilled herbed focaccia flat bread 16

HAWAIIAN GRILLED CHICKEN SANDWICH

Seasoned chicken breast, fresh grilled golden pineapple, applewood smoked bacon, pepper jack cheese, teriyaki aioli, toasted brioche bun 16

PRIME DIP

Shaved prime rib, provolone cheese, caramelized onions with garlic aioli, toasted ciabatta roll Au jus 16

Soup du jour: cup 4 / bowl 6

Served with salt & pepper kettle chips

Substitute seasoned fries 2.5

Substitute truffle fries 3.5

Gluten free bun 2.5

SIGNATURE DISHES

RASPBERRY BALSAMIC CHICKEN (GF)

Otto's farm airline chicken breast sautéed, raspberry balsamic glaze and fresh raspberries, wild rice and fresh asparagus 26

OUR FAMOUS LAKE PERCH, "FISH & CHIPS STYLE"

Seasoned french fries, our own cilantro-lime coleslaw and house made tartar sauce 29

OBERON FISH TACOS

Oberon battered mahi mahi, shredded cheddar & pepper jack cheese, cilantro-lime coleslaw and golden pineapple salsa, corn or flour tortilla shells 21
add guacamole 5

PRIME RIB

(Available Wednesday - Saturday)

Slow roasted seasoned prime rib, smashed red skin potatoes, french style green beans, horseradish crema 38

**HONEY MUSTARD GLAZED SALMON (GF)

Fresh Atlantic salmon seared and brushed with stone ground honeycomb mustard and baked golden brown, wild rice and fresh asparagus 29

**GRILLED RIBEYE STEAK (GF)

12 oz. angus ribeye steak grilled to perfection, garlic herb butter, smashed red skin potatoes, french style green beans 38

VEGAN CASHEW "CHICKEN" STIR FRY (V) (VG) (GF)

Plant-based chicken breast, crisp asian vegetables, garlic, ginger, roasted cashews, and green onions, tamari sesame ginger sauce and served over stir fried rice 26

Sides

Smashed red skin potatoes (V) (GF) 6

Wild rice blend (V) (GF) 6

Stir fried rice (V) (VG) (GF) 6

French style green beans (V) (VG) (GF) 7

Fresh asparagus (V) (VG) (GF) 7

Vegetable medley (V) (GF) 7

House made cilantro-lime coleslaw (V) (GF) 5

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DRINK.



BEER
Bell's Two Hearted
Bell's Oberon
Founders All Day IPA
Old Nation M-43
Brewery Vivant Farm Hand
Corona
Bud Light
Bud Light Lime
Budweiser
Michelob Ultra
Coors Lite
DRAFTS
Ask Your Server

HANDCRAFTED COCKTAILS
<p>Mike's Perfect Margarita Patron Tequila, Grand Marnier, Cordon Rouge Liqueur, Fresh Lemon & Lime Juice, Agave Nectar, Lemon and Lime 15</p> <p>Patti's Perfect Pear Martini Absolut Pear Vodka-St. Germain Elderflower Liqueur, Angostura Bitters, Fresh Lemon Juice, Pear Slice 15</p> <p>Spiced Persimmon Manhattan Woodford Reserve-House Made Persimmon Syrup-Angostura Orange Bitters-Flamed Orange Peel-Served Over House Ice Cube 15</p> <p>Hibiscus Gin Sour Knickerbocker Gin-Chambord Lqueur-House Made Hibiscus Syrup-Fresh Lemon Juice-Egg White-Dried Hibiscus Petals 14</p> <p>Holly Go Lightly Kettle One Vodka-Yuzu Bay Lemon Sake-Simple Syrup-Fresh Lemon Juice-Sugared Lemon Zest Rim-Lemon Swivel 13</p> <p>Persimmon Aperol Spritz Aperol-House Made Persimmon Syrup-DaLuca Prosecco-Seltzer Water-Sundried Persimmon 13</p>
<p>Empress Gin Sunset Empress Indigo Gin-Monin Prickly Pear Puree-Fresh Lime Juice-Regatta Ginger Beer-Lavender Wisp 13</p> <p>Persimmon Collins Kettle One Vodka-House Made Persimmon Syrup-Fresh Lemon Juice-Seltzer Water-Star Anise with Sundried Persimmon 13</p> <p>Smoke on the Water Diaz Brothers Mezcal-Cointreau-Orange Juice-House Made Hibiscus Syrup-Fresh Lime Juice-Smoked Rosemary Glass-Rosemary Sprig 15</p> <p>Fig Lemon Ginger Titos Vodka-DALMATIA Fig Jam-Fresh Lime Juice-Seltzer Water-Regatta Ginger Beer-Lime Wheel 13</p> <p>Raspberry Sorrel Kettle One Vodka-House Made Hibiscus Syrup-REAL Raspberry Nectar-Fresh Lemon Juice-Regatta Ginger Beer-Lemon Wheel 13</p> <p>Madama Butterfly Combier Liqueur-DaLuca Prosecco-Lavender Whisp 12</p>

CIDER & SELTZER
Forbidden Fruit Cider
Whiteclaw

DESSERTS
<p>Crème Brulée (GF) Rich, creamy vanilla bean custard topped with a caramelized layer of sugar 8</p> <p>Peanut Butter Pie Chocolate Oreo cookie crust, peanut butter & cream cheese, Reese's peanut butter crumbles and whipped cream 8</p> <p>Vanilla Cheesecake Graham cracker crumb crust, vanilla bean cheesecake, your choice of toppings Strawberry, Turtle, Raspberry sauce, Chocolate sauce, or Caramel sauce 8</p> <p>Brownie Sunday Decadent chocolate brownie with chocolate icing, "Plainwell" vanilla ice cream, chocolate syrup, whipped cream 8</p> <p>Flourless Chocolate Cake (GF) Layers of flourless chocolate cake and chocolate hazelnut buttercream frosting 10</p> <p>Cobbler in a Jar Seasonal fruit cobbler in a mason jar, served warm and topped with "Plainwell" vanilla ice cream, whipped cream 8</p> <p>Ice Cream by the scoop 3</p>

BUBBLES
Prosecco, DaLuca, Italy.....9/35
Prosecco, Freixenet, Italy.....12/65
Rose, Freixenet, Italy.....12/65
Rose, Furlan, Italy.....34
Moet & Chandon Imperial Brut, France.....100
Moet & Chandon Nectar Imperial Rose.....120

MOCKTAILS
<p>Cos(no)politian Seedlip Grove 42-Cranberry Juice-House Made Simple Syrup-Lime Twist 7</p> <p>Prickly Pear Monin Prickly Pear-Lemonade-Seltzer Water-Edible Glitter-Lemon Wheel 6</p> <p>Cucumber Mint (N)ojito AMASS Riverine Non-Alcoholic Distilled Spirit-Muddled Cucumber-House Made Mint Simple Syrup-Seltzer Water-Cucumber Mint Rose 8</p>

RED WINE
Meiomi, Pinot Noir, CA...11/42
Le Grand Noir, Pinot Noir, France...9/34
Domaine Bousquet, Malbec, Argentina...7/26
Jamieson Ranch Whiplash, Red Blend, CA...9/34
Broadside Printer's Alley Red, CA...10/38
Slices, Cabernet Sauvignon, CA...11/42
Alexander Valley, Cabernet Sauvignon, CA...14/54
The Prisoner, Red Blend, CA...85
Post & Beam, by FarNiente Cabernet Sauvignon, CA...95

WHITE WINE
Château de Campuget, Rosé, France...9/34
La Playa, Chardonnay (unoaked), Chile...8/30
La Crema, Chardonnay (oaked), CA...11/42
Babich, Sauvignon Blanc, New Zealand...9/34
Torrediluna, Pinot Grigio, Italy...8/30
Good Harbor, Late Harvest Riesling, MI...8/30
Leelanau Cellars, Moscato, MI...8/30
Château Vitallis Pouilly-Fuissé, Chardonnay, France...60
Domaine de la Pauline, Sauvignon Blanc, France...65
Cakebread Cellars, Chardonnay, CA...85
Far Niente, Chardonnay, CA...95

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