



Small Plates

FRIED RAVIOLI

house-made ravioli | italian sausage | three cheese blend | italian breadcrumbs | house-made marinara 15

TRIO SPREADS & DIPS

roasted red pepper hummus | smoked whitefish dip | asiago cheese spread | cucumbers | pita chips 17

MARYLAND STYLE "JUMBO LUMP" CRAB CAKES

jumbo lump crabmeat | sweet bell peppers | scallions | golden pineapple salsa | honey jalapeño aioli 18

KOREAN BBQ SHRIMP

jumbo shrimp | shallots | scallions | soju | korean bbq sauce 19

CRISPY FRIED CALAMARI

rings and tentacles | buttermilk | parmesan | parsley | wasabi aioli | sweet chili | sesame garlic 16

TRUFFLE FRIES | V

truffle oil | parmesan cheese | sea salt | roasted garlic aioli | parsley 12

Salads

add a cup of soup du jour 6

*add shrimp or **salmon 10*

add grilled chicken breast 7 add chicken tenders 6

CHICKEN CAESAR SALAD

romaine | chicken breast | shaved parmesan cheese | caesar dressing | house-made croutons | cherry tomatoes 17
add anchovies 2

BAY POINTE HOUSE SALAD | V

mixed greens | cherry tomatoes | diced onions | chopped cucumbers | parmesan cheese | house-made croutons | choice of dressing 11

CHOP SALAD | V GF

romaine | iceberg | radicchio | diced red onions | fresh tomatoes | cucumbers | pepperoncini peppers | sun-dried tomatoes | chickpeas | provolone cheese | italian vinaigrette 14

APPLE WALNUT BIBB SALAD | V GF

bibb lettuce | diced apples | dried cranberries | candied walnuts | crumbled goat cheese | poppyseed dressing 15

FALL HARVEST BUDDHA BOWL | V VG GF DF

kale | cabbage | radishes | carrots | quinoa salad | edamame beans | toasted slivered almonds | shaved brussels sprouts | sliced red beets | roasted butternut squash | honey balsamic vinaigrette 15

****May be cooked to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.**

15% gratuity automatically added to room service orders, 18% on parties of 8 or more, 22% on parties of 18 or more.

Signature Entrées

add a house or caesar side salad 6

add a cup of soup du jour 6

TENDERLOIN TIPS

angus beef tenderloin tips | quartered mushrooms | garlic | rosemary | red wine | veal demi-glaze | garlic parsley linguine 32

HOT HONEY FRIED CHICKEN

amish chicken thighs | buttermilk | seasoned batter | hot honey glaze | gruyère risotto | sautéed shaved brussels sprouts 24

**FILET MIGNON

8 oz. hand-cut angus tenderloin | veal demi-glaze | garlic mushrooms | candied bacon | haystack onions | asiago gratin potatoes | french green beans 48

**PRIME RIB | GF

available friday and saturday.
slow roasted seasoned prime rib | seasoned home fried potatoes with peppers and onions | french green beans | au jus | horseradish crema 39

**BISTRO STEAK | GF

hanging tender steak | bourbon and cola demi-glaze | caramelized onions | seasoned home fried potatoes with peppers and onions | sautéed shaved brussels sprouts 34

**HONEY MUSTARD GLAZED SALMON | GF

fresh atlantic salmon | stone ground honey mustard | gruyère risotto | sautéed shaved brussels sprouts 29

OUR FAMOUS LAKE PERCH, "FISH & CHIPS STYLE"

seasoned french fries | cilantro lime coleslaw | house-made tartar sauce 29

WALLEYE RISOTTO

great lakes walleye | lightly dusted | pan fried | white wine garlic butter | gruyère risotto | french green beans 31

Sides

HOUSE OR CAESAR SIDE SALAD | V 6

ASIAGO GRATIN POTATOES | V GF 7

SEASONED HOME FRIED POTATOES WITH PEPPERS AND ONIONS | V VG GF DF 7

GRUYÈRE RISOTTO | V GF 7

FRENCH GREEN BEANS | V VG GF DF 7

SAUTÉED SHAVED BRUSSELS SPROUTS | V VG GF DF 7

HOUSE-MADE CILANTRO LIME COLESLAW | V GF 5

V = vegetarian | GF = gluten-free | DF = dairy-free | VG = vegan

*please note that we are not a completely gluten-free environment

Handhelds

served with salt & pepper kettle chips.

substitute truffle fries 4

substitute waffle cut sweet potato fries | honey mustard dip 4

substitute seasoned fries 3

gluten-free bun 2.5

**BAY POINTE BURGER

angus beef steak burger | lettuce | tomatoes | onions | choice of cheese | brioche bun 16
add hickory smoked candied bacon 3
add applewood smoked bacon 1

**MUSHROOM & GRUYERE BURGER

angus beef steak burger | garlic mushrooms | veal demi-glaze | caramelized onions | garlic aioli | gruyere cheese | brioche bun 17
add hickory smoked candied bacon 3
add applewood smoked bacon 1

GROUPE SANDWICH

wild caught grouper | short's beer batter | cilantro-lime coleslaw | house-made tartar sauce | ciabatta roll 18

HAM & GRUYÈRE GRILLED CHICKEN SANDWICH

grilled chicken breast | bavarian honey cured ham | gruyère cheese | stone ground honeycomb mustard | pretzel bun 17

PRIME DIP

shaved prime rib | provolone cheese | caramelized onions | garlic aioli | ciabatta roll | au jus 18

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Desserts

BAY POINTE "COBBLER IN A JAR"

seasonal fruit cobbler | Plainwell Vanilla Ice Cream | whipped cream 8

CRÈME BRÛLÉE | GF

vanilla bean custard | caramelized sugar 8

PEANUT BUTTER PIE

OREO Cookie Crust | peanut butter | cream cheese | Reese's Peanut Butter Cup Crumbles | whipped cream 8

VANILLA CHEESECAKE

graham cracker crumb crust | vanilla bean cheesecake | choice of toppings: strawberry, turtle, raspberry sauce, chocolate sauce or caramel sauce 8

BROWNIE SUNDAE

Ghirardelli Triple Chocolate Brownie | Plainwell Vanilla Ice Cream | chocolate syrup | whipped cream 8

WE PROUDLY PARTNER WITH:



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FLOURLESS CHOCOLATE TORTE | GF

flourless chocolate hazelnut torte | chocolate hazelnut ganache | chocolate sauce 8

ICE CREAM BY THE SCOOP

featuring Plainwell Ice Cream | ask your server for current selection 3

Dessert Cocktails

CHOCOLATE MARTINI

Baileys Chocolate | Ballotin Chocolate Whiskey | Crème de Cacao | Kahlúa 13

FROSTBITE

Exotico Tequila | Blue Curaçao | white Crème de Cacao | heavy cream 13

ESPRESSO MARTINI

E.T. 51 Espresso Vodka | Mr. Black coffee liqueur | cold brew coffee 14

PINEAPPLE UPSIDE DOWN MARTINI

Ketel One | vanilla Monin | pineapple juice | grenadine 13

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Winter Cocktails

Bay Pointe Signature Cocktails

MIKE'S PERFECT MARGARITA

Patrón | Grand Marnier | fresh-squeezed lemon, lime and orange juices | agave 15

PATTI'S PERFECT PEAR MARTINI

Grey Goose La Poire | St-Germain | fresh-squeezed lemon juice | Angostura Bitters 15

GUN LAKE SANGRIA

Meiomi Pinot Noir or La Crema Chardonnay | E&J Spiced Brandy | Combier Triple Sec | orange juice | pineapple juice | lemon juice | soda 13

BYO TITO'S MULE

Tito's Handmade Vodka | fresh-squeezed lime juice | ginger beer | your choice of flavor: original, blueberry, raspberry, strawberry, kiwi or peach 13

SMOKED MAPLE OLD FASHIONED

Iron Fish Maple Bourbon | demerara simple | molasses bitters | maple smoked 14

COSMOPOLIGIN

Tanqueray Sevilla | Grand Marnier | cranberry juice | fresh-squeezed lime juice 14

JAMAICAN DREAM

Plantation Pineapple Rum | St. Elizabeth Dram | Falernum | fresh-squeezed lime juice 14

PAMAGINGER PALOMA

PAMA Pomegranate Liqueur | Domaine de Canton | grapefruit juice | fresh-squeezed lime juice | ginger beer 13

WARM EMBRACE

Hornitos | fresh-squeezed lime juice | pineapple juice | cinnamon simple syrup 14

SPIKED APPLE

Crown Apple | St. Elizabeth Dram | cinnamon simple syrup | fresh-squeezed lime juice 13

Mocktails

BYO MOCK-SCOW MULE

ginger beer | lime juice | your choice of flavor: original, blueberry, raspberry, strawberry, kiwi or peach 6

CRANCHERRY SPRITZER

cranberry juice | simple syrup | fresh-squeezed lime juice | n/a cherry bitters | soda 6

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Beer

BELL'S TWO HEARTED

BELL'S SEASONAL

FOUNDERS ALL DAY IPA

OLD NATION M-43

PERRIN SEASONAL

NEW HOLLAND DRAGON'S MILK

LEINENKUGEL SEASONAL

CORONA

BUD LIGHT

BUD LIGHT LIME

BUDWEISER

MICHELOB ULTRA

COORS LITE

ATHLETIC N/A HAZY IPA

ATHLETIC N/A SEASONAL

Drafts

PLEASE ASK YOUR SERVER

Seltzer/Cider

WHITE CLAW

NEW HOLLAND LAKE LIFE

CIDERBOYS SEASONAL

LONG DRINK regular or sugar-free

Bubbles

PROSECCO

Freixenet | Spain 9 | 37

CHAMPAGNE

Veuve du Vernay | France 8 | 32

LAMBRUSCO

Vai Reggiano Vino | Italy 10 | 38

IMPERIAL BRUT

Moët & Chandon | France 100

ROSÉ

Bodegas Torre Oria | Spain 36

NECTAR IMPÉRIAL ROSÉ

Moët & Chandon | France 120

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Red Wine

PINOT NOIR Meiomì | CA 11 | 42

PINOT NOIR Le Grand Noir | France 9 | 34

RED BLEND

Jamieson Ranch Whiplash | CA 9 | 34

RED BLEND Carpineto Dogajolo | Italy 11 | 42

CABERNET SAUVIGNON Slices | CA 11 | 42

CABERNET SAUVIGNON

Black Bellow | Spain 11 | 42

BORDEAUX

Chateau Bel Air | France 10 | 38

MERLOT Bonterra | CA 10 | 38

RED BLEND The Prisoner | CA 85

CABERNET SAUVIGNON

Post & Beam | CA 100

PORT 4 oz

St. Julian Catherman's | MI 8 | 30

White Wine

ROSÉ

Château de Campuget | France 9 | 34

CHARDONNAY unoaked

La Playa | Chile 8 | 30

CHARDONNAY oaked

La Crema | CA 11 | 42

SAUVIGNON BLANC

Mohua | New Zealand 11 | 42

PINOT GRIGIO Scarpetta | Italy 8 | 30

LATE HARVEST RIESLING

Good Harbor | MI 8 | 30

MOSCATO Leelanau Cellars | MI 8 | 30

CHARDONNAY

Château Vitallis Pouilly-Fuissé | France 60

CHARDONNAY

Cakebread Cellars | CA 90

SAUVIGNON BLANC

Domaine de la Pauline | France 65

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