



Todd Van Wieren, CEC
Executive Chef

Small Plates

BBQ CHICKEN FLAT BREAD	14
grilled chicken breast sweet barbecue sauce smoked gouda cheese haystack onions	
FRIED PICKLES (V)	8 / 14
crinkle cut chips battered ranch	
SHRIMP-CARGOT	16
cajun dusted shrimp garlic butter dill cream cheese mozzarella cheese ciabatta bread	
MAPLE ROASTED BRUSSELS SPROUTS (GF)	13
roasted brussels sprouts bacon candied pecans maple bourbon glaze	
HOT ITALIAN DIP	14
italian sausage cream cheese sun-dried tomatoes parmesan cheese pepperoncini italian seasoning crispy pita chips carrot slices	
CHEESE CURDS (V)	8 / 14
beer battered white cheddar garlic ranch	
MARYLAND STYLE "JUMBO LUMP" CRAB CAKES	10/19
jumbo lump crabmeat sweet bell peppers scallions golden pineapple salsa honey jalapeño aioli	
TRUFFLE FRIES (V)	7 / 13
truffle oil parmesan cheese sea salt roasted garlic aioli parsley	

Salads & Soup

<i>add grilled or crispy chicken breast 7</i> <i>add sautéed shrimp 6 add **salmon 10</i>	
CAESAR SALAD (V)	12
romaine shaved parmesan cheese house-made crouton crumbs caesar dressing add white anchovies 3	
BAY POINTE HOUSE SALAD (V) (GF)	12
heritage blend mixed greens goat cheese chopped cucumbers sliced almonds roasted tomatoes choice of dressing	
ROASTED BEET & GOAT CHEESE SALAD (V) (GF)	13
heritage blend mixed greens romaine roasted red beets goat cheese toasted pecans red onion raspberry walnut vinaigrette	
POWER BOWL (V) (VG) (GF) (DF)	14
blend of cabbage, radicchio, carrots, brussels sprouts, & kale dried cranberries apples roasted sweet potato walnuts quinoa salad edamame honey balsamic vinaigrette	
BOWL OF SOUP DU JOUR	8

V = vegetarian | GF = gluten-free | DF = dairy-free | VG = vegan
*please note that we are not a completely gluten-free environment

***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. No split checks for parties of 8 or more. Credit card transactions are subject to a 3% fee.*

Handhelds

served with house-made seasoned potato chips | substitute seasoned fries 3 | substitute truffle fries 5 | substitute waffle cut sweet potato fries, honey mustard dip 5 | gluten-free bun 2.5

****BAY POINTE BURGER 13**
angus beef steak burger | choice of cheese | lettuce | tomato | onion | brioche bun
add applewood smoked bacon 3

****BURGER OF THE MONTH 14**
ask your server about this month's burger creation | no substitutions

SOUTHWEST GRILLED CHICKEN SANDWICH 13
grilled chicken breast | sautéed red peppers, green peppers, & onions | pepperjack cheese | sriracha ranch | brioche bun

SWEET HEAT CHICKEN WRAP 12
crispy chicken | house-made sweet bang bang sauce | romaine | diced tomatoes | shredded cheddar cheese | jalapeño cheddar tortilla wrap

GRILLED WHITE FISH SANDWICH 13
caribbean jerk seasoning | cilantro-lime coleslaw | honey jalapeño aioli | ciabatta roll

REUBEN SANDWICH 16
slow cooked corned beef brisket | sauerkraut | house-made russian dressing | swiss cheese | marbled rye

Sides

HOUSE OR CAESAR SIDE SALAD (V) 8

BOWL OF SOUP DU JOUR 8

ASIAGO GRATIN POTATOES (V) (GF) 7

MASHED YUKON GOLD POTATOES (V) (GF) 6

LEMON RICE (V) (VG) (GF) 5

FRESH SEASONAL VEGETABLES (V) (VG) (GF) 6

CILANTRO-LIME COLESLAW (V) (GF) 5

Signature Entrées

add a house or caesar side salad 8 | add a bowl of soup du jour 8

HOT HONEY CHICKEN & WAFFLES 19
fried chicken | belgium waffle | hot honey maple syrup | fresh strawberries | cinnamon butter

WHITE CHEDDAR MACARONI & CHEESE (V) 15
cavatappi pasta | white cheddar cheese sauce | toasted herb breadcrumbs
add grilled chicken breast 7 | add shrimp 6
add applewood smoked bacon 3 | add mushrooms 3
add sautéed peppers & onions 3

****FILET MIGNON 48**
hand-cut angus beef tenderloin | veal demi-glace | garlic mushrooms | candied applewood smoked bacon | haystack onions | asiago gratin potatoes | fresh seasonal vegetable

N'ORLEANS SHRIMP & GRITS (GF) 24
cajun dusted shrimp | andouille sausage | roasted poblano cream | white cheddar grit cake | bacon pepper jam

GRILLED MEATLOAF 19
balsamic ketchup glaze | haystack onions | Guinness white cheddar cheese sauce | mashed yukon gold potatoes

NEW ENGLAND FISH & CHIPS 15
battered white fish | french fries | cilantro-lime coleslaw | house-made tartar sauce

SMOTHERED TOP SIRLOIN (GF) 26
top sirloin steak | mushrooms | onions | horseradish ranch | mashed yukon gold potatoes
add shrimp 6

****MEDITERRANEAN SALMON (DF) (GF) 28**
faroe island salmon | olive oil | garlic | fire roasted artichoke hearts | slow roasted tomatoes | mediterranean olives | lemon rice

PORK PORTERHOUSE (GF) 24
grilled center-cut loin chop | caramelized apple & onion chutney | mashed yukon gold potatoes

Signature Cocktails

[MIKE'S PERFECT MARGARITA]

PATRON / GRAND MARNIER / FRESH-SQUEEZED LEMON, LIME, & ORANGE JUICES / AGAVE 16

[PATTI'S PERFECT PEAR MARTINI]

GREY GOOSE LA POIRE / ST. GERMAIN / FRESH-SQUEEZED LEMON JUICE / ANGOSTURA BITTERS 16

TRIPLE "B" TINI

TRIPLE JAM VODKA / PAMA LIQUEUR / TRIPLE SEC / LEMON JUICE / 3 FRUIT SYRUP 13

ESPRESSO MARTINI

KETEL ONE VODKA / MR BLACK COFFEE LIQUEUR / COLD BREW 15

THE FILTHY DIRTY MARTINI*

GYPSY VODKA / DRY VERMOUTH / OLIVE JUICE / PICKLE JUICE 15

BYO MULE

KETEL ONE VODKA / FRESH-SQUEEZED LIME JUICE / GINGER BEER / YOUR CHOICE OF FLAVOR:
ORIGINAL, KIWI, BLUEBERRY, RASPBERRY, STRAWBERRY, PRICKLY PEAR, MANGO, OR PEACH 13

BLACKBERRY GIN BLISS

PETOSKEY STONE GIN / BLACKBERRY LIQUEUR / LEMON JUICE / SIMPLE SYRUP / SODA WATER 15

DRAGON FRUIT MARGARITA

ASTRAL TEQUILA / TRIPLE SEC / DRAGON FRUIT SYRUP / LEMON & LIME JUICE 12

MANGO JALAPEÑO MARGARITA

HOUSEMADE JALAPEÑO CUCUMBER TEQUILA / COMBIER / MANGO PURÉE / LEMON & LIME JUICE 14

SMOKED PALOMA

BAHNEZ MEZCAL / TRIPLE SEC / SIMPLE SYRUP / LIME & GRAPEFRUIT JUICE / SMOKED 14

HAWAIIAN WHISKEY SOUR

MAKERS MARK / AMARETTO / PINEAPPLE JUICE / PINEAPPLE SYRUP / LIME JUICE 13

CAMPFIRE OLD FASHIONED

BULLEIT BOURBON / MARSHMALLOW SYRUP / CHOCOLATE BITTERS / TOASTED MARSHMALLOW 16

BANANA BREAD OLD FASHIONED*

MACKINAC BANANA RUM / ALL SPICE DRAM / DEMI SYRUP / MOLASSES BITTERS 16

PAINKILLER*

PUSSERS RUM / PINEAPPLE JUICE / FRESH OJ / COCO LOPEZ COCONUT CREAM 14

GUN LAKE SANGRIA

RED OR WHITE WINE / E & J SPICED / COMBIER / PINEAPPLE JUICE / STARRY 14

*contains allergens, ask your server for details

House-Made Desserts

BAY POINTE COBBLER (GF)

SEASONAL FRUIT COBBLER / PLAINWELL ICE CREAM / WHIPPED CREAM 9

CRÈME BRÛLÉE (GF)

VANILLA BEAN CUSTARD / CARAMELIZED SUGAR 9

PEANUT BUTTER PIE

OREO COOKIE CRUST / PEANUT BUTTER / CREAM CHEESE / REESE'S PEANUT BUTTER CUP CRUMBLES / WHIPPED CREAM 10

VANILLA BEAN CHEESECAKE

GRAHAM CRACKER CRUMB CRUST / VANILLA BEAN CHEESECAKE / CHOICE OF TOPPING: STRAWBERRY, TURTLE, RASPBERRY SAUCE, CHOCOLATE SAUCE, OR CARAMEL SAUCE 10

BROWNIE SUNDAE

GHIRARDELLI TRIPLE CHOCOLATE BROWNIE / PLAINWELL VANILLA ICE CREAM / CHOCOLATE SYRUP / WHIPPED CREAM 8

ICE CREAM BY THE SCOOP

FEATURING PLAINWELL ICE CREAM / ASK YOUR SERVER FOR OUR CURRENT SELECTION 4

FEATURED DESSERT

ASK YOUR SERVER FOR OUR CURRENT FEATURED HOUSE-MADE DESSERT