

WINTER 2019

Terrace Grille

modern american cuisine



SHAREABLE

NACHOS (GF)

country dairy farm white cheddar sauce
onions, tomatoes, jalapeños, scallions
sour cream, salsa, your choice of
BBQ pulled pork, BBQ pulled chicken
or shredded beef • 15 add guacamole • 4

PRETZEL BITES (V)

soft pretzel bites deep fried and tossed in salt
served with beer cheese dip and
whole grain honey mustard • 12

WINGS (GF)

brined and house-smoked, then fried and
tossed in our homemade buffalo sauce
celery sticks, bleu cheese
Half (6) • 11 Full (12) • 19

FRIED PICKLES (V)

lightly breaded fried pickles
cilantro sriracha ranch • 9

**SLIDERS

three beef patties, pickle, onion, american cheese
homemade bourbon memphis BBQ sauce
mini brioche buns • 11
add \$1 and choose your own sauce:
(homemade buffalo, garlic aioli, bleu cheese)

BRUSSELS SPROUTS (GF)

roasted brussels sprouts, applewood smoked bacon
butternut squash, caramelized onions, cheddar cheese
scallions, roasted garlic aioli • 11

GOAT CHEESE DIP (GF) (V)

baked goat cheese dip glazed with orange marmalade
and balsamic served with tortilla chips • 12

LOADED TATER TOTS (GF)

tater tots topped with melted cheddar cheese
applewood smoked bacon, scallions, sour cream
spicy ranch • 10

TRUFFLE FRIES (GF) (V)

truffle oil, parmesan cheese, sea salt, parsley
roasted garlic aioli • 11

STUFFED JALAPEÑOS (GF)

jalapeños stuffed with goat cheese & cheddar cheese
wrapped in candied bacon • 11

PHILLY QUESADILLA

seasoned prime rib, roasted peppers and
onions, country dairy farm white cheddar
tomato basil wrap • 12

SALAD

HOUSE SALAD (V)

mixed greens, tomatoes, onions, cucumbers
carrots, parmesan cheese, homemade croutons
with your choice of dressing • 9

CAESAR SALAD (V)

romaine lettuce, parmesan cheese
homemade croutons, caesar dressing • 9
(add anchovies \$1)

SPINACH SALAD (GF) (V)

dried cranberries, gorgonzola, onion, pumpkin seeds
raspberry vinaigrette dressing • 11

WINTER HARVEST SALAD (GF) (V)

romaine, tomatoes, thick cut bacon, beets, almonds
walnuts, country dairy farm white cheddar
mango chardonnay dressing • 11

APPLE SALAD (GF) (V)

mixed greens, goat cheese, apples, grilled peaches
dried cherries, toasted walnuts, cherry balsamic dressing • 11

add all natural chicken, **ahi tuna or shrimp • 6
add salmon or **steak • 7

CHEF'S FEATURED SOUPS: cup 4 / bowl 6

Happy Hour
Tuesday - Saturday 4pm-6pm
enjoy 50% off select drinks and
\$4 off any shareable

Split dishes • 2

An 18% gratuity will be added to parties of six or more.

**May be cooked to order. Consuming raw or under cooked foods may increase your risk of food borne illness
(V) = Vegetarian (GF) = Gluten Free (*please note that we are not a completely gluten free environment)

Terrace Grille
is proud to work with the
following local farms:
Country Dairy Farm
Victory Farm
Cedar Valley Farm
King Milling Co.
Skibbe Farm
Riverridge Farm
Otto's Farm

11456 Marsh Road Shelbyville, MI 49344
269.672.8111 / baypointeinn.com

Terrace Grille

modern american cuisine

Restaurant Manager
Kyle Dumkow

Executive Chef
Matthew Rubick

HANDHELD

all handhelds served with
salt & pepper kettle chips
substitute sundried tomato basil wrap • 2.5

BUFFALO CHICKEN SANDWICH

grilled and sliced chicken tossed in buffalo sauce
with lettuce, tomato, onion, celery greens
bleu cheese dressing, toasted ciabatta bun • 14

THE DIP

shaved ribeye, provolone cheese
pickled red onion, pepperoncini peppers
roasted garlic aioli, toasted ciabatta roll • 15

** FIRE BURGER (caution hot)

8 oz dry aged beef patty, lettuce, tomato
caramelized onion, ghost pepperjack cheese
pickled jalapeños, chipotle aioli, brioche bun • 15

CLUB PANINI

herb roasted turkey, lettuce, tomato, swiss cheese
applewood smoked bacon, roasted red pepper aioli
sour dough bread • 14

BLACK FOREST HAM & GRUYERE PANINI

lettuce, tomato, onion, banana peppers
whole grain honey mustard, eight grain bread • 14

SMOKED BRISKET SANDWICH

house smoked brisket, homemade coleslaw, pickles
housemade bourbon memphis BBQ sauce, texas toast • 14

**HORSERADISH BURGER

8oz dry aged burger, lettuce, tomato, caramelized onions
horseradish sauce, country dairy farm aged white cheddar
pickles, roasted garlic aioli, brioche bun • 15

BLACK BEAN VEGGIE BURGER (V)

black bean patty, lettuce, tomato, onion, brie cheese
chipotle aioli, brioche bun • 13

SIGNATURE ITEMS

MEATLOAF

dry aged beef and ground lamb, crispy onions
herbes de provence potatoes, brussels sprouts
mushroom demi • 24

SALMON (GF)

orange agave glazed boursin stuffed salmon
wild rice, carrots, roasted beets • 25

BEEF BRISKET STROGANOFF

house smoked brisket, egg noodles, tomatoes
portobello mushrooms, asparagus, parmesan, parsley • 23

CURRIED LAMB (GF)

braised lamb, jasmine rice, cabbage, carrots
peas, onions, cashews, red curry sauce • 25

SIDES

mac & cheese • 6
dauphinoise potatoes • 6
sautéed mushrooms • 6
sautéed brussels sprouts • 6
brown butter carrots • 6
lobster mac & cheese • 10

substitute tater tots • 2
substitute seasoned fries • 2.5
substitute truffle fries • 3.5
substitute or add ghost pepperjack cheese • 1

ENTRÉE

OTTO'S CHICKEN (GF)

bone in otto's chicken, apple chutney, candied carrots
herbes de provence potatoes, cashews • 23

WALLEYE RISOTTO (GF)

pan seared walleye, risotto with marsala wine
portobello mushrooms, sundried tomatoes
roasted corn and boursin cheese • 28

PERCH FISH N' CHIPS (GF)

seasoned french fries, homemade coleslaw
grilled asparagus, homemade tartar sauce • 25

FISH TACOS

beer battered cod, cabbage
country dairy farm pepper jack cheese
cilantro sriracha ranch, pico de gallo • 21
add guacamole • 4 (flour or corn tortilla available)

LOBSTER MAC & CHEESE

cavatappi pasta, lobster, panko bread crumbs
parmesan, country farm dairy white cheddar sauce • 24

**FILET OF BEEF

8 oz. beef tenderloin, carrots, asparagus
dauphinoise potatoes, cabernet demi-glace
shallot jam, shoestring onions • 34

**PRIME RIB

Available Thursday - Saturday
slow roasted seasoned prime rib, mashed potatoes
grilled asparagus, horseradish crema • 28

**add a side house or caesar salad
to any entrée or signature items for \$5**

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