

SPRING 2019

# Terrace Grille

modern american cuisine



## SHAREABLE

### NACHOS (GF)

havarti & smoked gouda cheese sauce  
onions, tomatoes, jalapeños, scallions  
sour cream, salsa, your choice of  
BBQ pulled pork, BBQ pulled chicken  
or shredded beef • 15 add guacamole • 4

### REUBEN DIP

corned beef in a cream cheese dip  
sauerkraut, 1000 Island, toasted rye • 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, andouille sausage  
roasted corn, caramelized onions, cheddar cheese  
scallions, roasted garlic aioli • 12

### BRISKET BEEF HASH

house smoked brisket, fried and seasoned  
potatoes, roasted peppers and onions  
cheddar cheese, over easy egg, avocado  
scallions, ancho lime crema • 12

### SESAME CRUSTED TUNA (GF)

seared tuna dusted in sesame seeds  
nappa cabbage, wasabi, pickled ginger  
soy sauce, sriracha • 13

### TRUFFLE FRIES (GF) (V)

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

### BEEF QUESADILLA

pepperoncini brined beef, roasted peppers and onions  
queso fresco, jalapeño cheddar wrap • 12

### PRETZEL BITES (V)

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

## SALAD

### HOUSE SALAD (V)

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

### CAESAR SALAD (V)

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

### BAJA SALAD (GF) (V)

mixed greens, tomatoes, onions, avocado  
roasted corn, applewood smoked bacon, pepper jack cheese  
tortilla strips, chipotle ranch • 11

### STRAWBERRY FIELDS SALAD (GF) (V)

spinach, fresh strawberries, toasted almonds, gorgonzola cheese  
onions, poppy seed dressing • 11

### BROCCOLINI & KALE SALAD (GF) (V)

broccolini, kale, snow peas, shaved Brussels sprouts, pickled onion  
dried cherries, sunflower seeds, radish, creamy vinaigrette • 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  
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Restaurant Manager  
Kyle Dumkow

Executive Chef  
Matthew Rubick

## HANDHELD

all handhelds served with  
salt & pepper kettle chips  
substitute jalapeño cheddar wrap • 2.5

### SHRIMP PO BOY

battered shrimp tossed in cajun seasoning, lettuce  
tomato, seared andouille, remoulade, french roll • 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 onions, ghost pepper jack cheese  
jalapeños, chipotle aioli, brioche bun • 15

### BAJA CHICKEN WRAP

marinated and grilled chicken, lettuce, tomato, onion  
pepper jack cheese, avocado, tortilla strips, applewood  
smoked bacon, chipotle aioli, jalapeño cheddar wrap • 14

### ITALIAN PANINI

salami, capicola, ham, lettuce, tomato, onion  
banana peppers, provolone cheese  
red wine vinaigrette, french roll • 14

### CORNED BEEF REUBEN PANINI

corned beef, sauerkraut, melted swiss cheese  
1000 Island, toasted swirl rye • 14

### \*\*BEER CHEESE BURGER

8 oz dry aged beef patty, porter beer cheese sauce  
caramelized onions, applewood smoked bacon  
pickle, brioche bun • 15

### CAULIFLOWER QUINOA BURGER (V)

cauliflower and quinoa veggie burger, lettuce  
tomato, onion, havarti cheese, chipotle aioli, brioche bun • 13

## SIGNATURE ITEMS

### CHICKEN PENNE PASTA (GF)

marinated and grilled chicken, lentil penne pasta  
tomatoes, mushrooms, asparagus, boursin sundried tomato  
cream sauce, parmesan cheese, parsley • 24

### BLACKENED GROUPEL (GF)

wild caught grouper marinated in cajun seasoning then  
grilled, cilantro brown rice, black bean corn relish  
broccolini, guava papaya purée • 26

### KOREAN BEEF BRISKET (GF)

house smoked beef brisket, homemade Korean bbq sauce  
stir fry vegetables, nappa cabbage, onions, carrots  
broccolini, snow peas, mushrooms, cilantro brown rice • 25

### JAMBALAYA (GF)

andouille sausage, shrimp and chicken in a creole  
flavored rice with okra, onions, jalapeños, tomatoes • 24

## SIDES

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

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

## ENTRÉE

### PERCH FISH & CHIPS (GF)

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

### WALLEYE RISOTTO (GF)

pan seared walleye, risotto with roasted corn  
tomatoes, asparagus, parmesan, parsley • 28

### GRILLED SALMON (GF)

grilled salmon, herb and garlic roasted potatoes  
radish, carrots and asparagus, boursin sundried  
tomato cream sauce • 25

### OBERON FISH TACOS

Oberon beer battered cod loin, nappa cabbage  
pico de gallo, queso fresco, sriracha  
cilantro ranch, corn or flour tortilla shells • 21  
add guacamole • 4

### LOBSTER MAC & CHEESE

cavatappi pasta, lobster, parmesan, havarti &  
smoked gouda cheese sauce, panko bread crumbs • 25

### \*\*FILET OF BEEF

8 oz. beef tenderloin, carrots, brussels sprouts  
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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