

SUMMER 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, southwest pulled chicken
or shredded beef • 15 add guacamole • 4

STUFFED JALAPEÑO DIP (GF)

cream cheese, cheddar cheese, pepper jack cheese
candied applewood smoked bacon, jalapeño
homemade tortilla chips • 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 sweet & spicy 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, slab bacon
caramelized red onion, corn, cheddar, 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

MOSCATO TRUFFLE SCALLOPS

U10 scallops, cucumber, radish, moscato
cream, truffle oil • 16

SESAME CRUSTED TUNA (GF)

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

TRUFFLE FRIES (GF) (V)

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

BAJA CHICKEN QUESADILLA

jalapeño cheddar wrap, southwest seasoned chicken
grilled onions and peppers, queso fresco, applewood
smoked bacon, avocado, chipotle aioli • 14

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)

CHEF SALAD (GF) (V)

mixed greens, ham, turkey, cheddar, swiss, cucumber, tomato
radish, carrot, your choice of dressing • 11

ASIAN SALAD (V)

mixed greens, mandarin oranges, wonton strips, almonds, cilantro
house made sesame vinaigrette • 11

ASPARAGUS GRAPEFRUIT SALAD (VEGAN) (GF)

arugula, jumbo asparagus, grapefruit, lemon vinaigrette • 12

CHICKPEA SALAD (VEGAN) (GF)

green leaf lettuce, chickpeas, cucumber, carrot
radish, dill, vegan mayonnaise • 10

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

CHEF'S FEATURED SOUPS: cup 4 / bowl 6

Happy Hour
Monday - Thursday 4pm-6pm
Friday - Sunday 3pm-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 (DF) = Dairy 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

Restaurant Chef
LoQuisha Beasley

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

** SOUTHWEST BURGER

8 oz dry aged beef patty, lettuce, pepper jack cheese
pico de gallo, jalapeño, guacamole, brioche bun • 15

ASIAN CHICKEN WRAP

grilled or fried chicken, mixed greens
mandarin oranges, wonton strips, almonds, cilantro
house made sesame vinaigrette, spinach wrap • 14

PORTOBELLO MUSHROOM PANINI

grilled portobello mushroom, swiss cheese, lettuce
tomato, onion, red pepper aioli, swirled rye • 15

BAY POINTE BLT

applewood smoked bacon, lettuce,
tomato, cucumber spread, sourdough
served with cucumber salad • 12

**BAY POINTE BURGER

8 oz dry aged beef patty, lettuce, tomato, onion
applewood smoked bacon, your choice of cheese
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)(DF)

vegan lentil penne pasta, garlic & chive oil, tomato
mushroom, asparagus, parsley • 18

FAJITA STUFFED CHICKEN (GF)

bell peppers, red onion, pepper jack cheese
cilantro lime brown rice, black bean & corn salsa • 19

MOSCATO TRUFFLE CREAM SCALLOPS

angel hair pasta, basil, radish • 32

WASABI CRUSTED MEDITERRANEAN BRONZINI (DF)

panko and wasabi crusted mediterranean bronzini
ginger brown rice, sweet slaw, garlic wilted tomatoes • 23

LOBSTER MAC & CHEESE

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

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

BLACKENED SALMON (GF)(DF)

cajun seasoned grilled salmon, dirty red beans
brown rice, corn & black bean salsa • 25

OBERON FISH TACOS

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

SUMMER BBQ (GF)(DF)

BBQ ribs, house smoked brisket
homemade southern baked beans, coleslaw • 21

**FILET OF BEEF

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

**PRIME RIB

Available Wednesday - 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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