

SHAREABLES

WINGS

brined and house smoked,
fried and tossed in
our homemade buffalo sauce,
celery sticks and bleu cheese

Half (6) 12 Full (12) 20

TRUFFLE FRIES

truffle oil, parmesan cheese,
sea salt, roasted garlic aioli,
parsley (serves two) 12

BAJA CHICKEN QUESADILLA

jalapeño cheddar wrap,
southwest seasoned chicken,
grilled onions and peppers,
shredded cheddar &
pepper jack cheese blend,
applewood smoked bacon,
avocado, chipotle aioli 16

CHEDDAR BUFFALO CAULIFLOWER

cheddar breaded cauliflower,
deep fried, served with our
house buffalo ranch 9

SALADS

HOUSE (V)

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

CAESAR (V)

crisp romaine, parmesan cheese,
homemade croutons and
caesar dressing. 9
add anchovies 2

GREEK (V)

crisp chopped romaine
tossed with tomatoes, red onion,
cucumber, kalamata olives,
garbanzo beans, crumbled feta cheese,
homemade greek vinaigrette 12

add natural chicken or chicken tenders 8
add salmon or ahi tuna 10

Terrace Grille

MODERN AMERICAN CUISINE

MAINS

served with salt & pepper kettle chips
substitute jalapeño cheddar wrap 2.5
substitute seasoned fries 2.5
substitute truffle fries 3.5

SOUTHWEST CHICKEN CLUB WRAP

grilled chicken breast, applewood smoked bacon,
shredded cheddar & pepper jack cheese blend,
crispy romaine lettuce, ripe diced tomatoes
south western aioli 14

PRIME DIP

shaved prime rib, provolone cheese, caramelized onions
with garlic aioli on a toasted ciabatta roll.
served with Au jus 16

HAWAIIAN GRILLED CHICKEN SANDWICH

seasoned chicken breast, fresh grilled golden pineapple,
applewood smoked bacon, pepper jack cheese and
teriyaki aioli, brioche bun 14

**BAY POINTE BURGER

eight-ounce prime rib burger, lettuce, tomato, onion,
applewood smoked bacon,
your choice of cheese, brioche bun 15

**"JALAPEÑO POPPER" BURGER

eight-ounce prime rib burger,
applewood smoked bacon, cream cheese,
fried jalapeños and raspberry popper jam 16
brioche bun

CASHEW CHICKEN STIR FRY

sautéed chicken breast with crisp asian vegetables,
garlic, ginger, roasted cashews and green onions
tossed in sesame garlic sauce,
served over jasmine rice 26

**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

MODERN AMERICAN CUISINE

**RESTAURANT MANAGER: KYLE DUMKOW
CERTIFIED EXECUTIVE CHEF: TODD VAN WIEREN**