

SHAREABLES

NACHOS

shredded cheddar & pepper jack cheese blend, onions, tomatoes, jalapeños, scallions, southwest pulled chicken 16
add guacamole 5

WINGS

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

SESAME CRUSTED TUNA

ahi tuna dusted in sesame seeds and seared rare, asian noodle salad, pickled ginger, wasabi, sweet soy 16

CHEDDAR BUFFALO CAULIFLOWER

cheddar breaded cauliflower, deep fried and served with homemade buffalo ranch dressing 9

WILD MUSHROOM CROSTINI

assorted gourmet mushrooms, mont chèvre goat cheese, fresh parsley 14

CABO WABO AVOCADO

grilled avocado, roasted corn, black bean & tequila salsa, chipotle aioli, cilantro & lime 14

SALADS

HOUSE (V)

mixed greens, tomatoes, onions, cucumbers, carrots, parmesan cheese, house made croutons along with your choice of dressing 10

CAESAR (V)

crisp romaine tossed with parmesan cheese, cherry tomatoes, house made croutons & caesar dressing 10
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

RESTAURANT MANAGER: KYLE DUMKOW
CERTIFIED EXECUTIVE CHEF: TODD VAN WIENEN

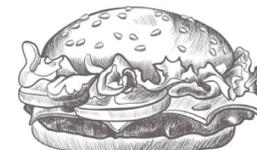


BURGERS AND SANDWICHES

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

PRIME DIP

shaved prime rib, provolone cheese, caramelized onions with garlic aioli toasted ciabatta roll
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

8 oz. prime rib burger, lettuce, tomato, onion, applewood smoked bacon and your choice of cheese brioche bun 15

** "JALAPEÑO POPPER" BURGER

8oz. prime rib burger, applewood smoked bacon, cream cheese, fried jalapeños and raspberry popper jam 16

THE WRAP

SOUTHWEST CHICKEN CLUB WRAP

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

**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

SIGNATURE ENTREES

FISH TACOS

Oberon beer battered mahi mahi, shredded cheddar & pepper jack cheese blend, zesty house made sauce & house coleslaw, corn or flour tortilla shells 21
add guacamole 5

CASHEW CHICKEN STIR FRY

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

OUR FAMOUS LAKE PERCH "FISH & CHIPS STYLE"

seasoned french fries, house coleslaw and homemade tartar sauce 29

ALMOND CRUSTED WHITEFISH

great lakes whitefish topped with toasted almonds and herbed breadcrumbs, sautéed green beans, dill cream 27

STICKY FINGER RIBS(GF)

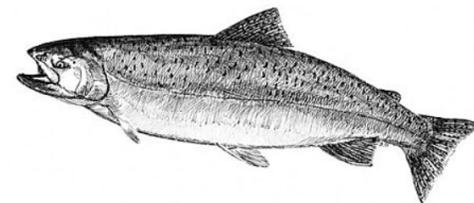
baby back ribs rubbed with our secret bbq spice and slow cooked until "fall off the bone" tender, then brushed with whiskey-soy bbq sauce, seasoned fries, homemade coleslaw 32

HERB CRUSTED SALMON BRUSCHETTA(GF)

pan seared wild caught salmon topped with a fresh bruschetta blend of tomatoes, peppers, onions, garlic, fresh basil and olive oil, balsamic glaze, white cheddar risotto, sautéed green beans 28

PRIME RIB

Available Wednesday - Saturday
Slow roasted seasoned prime rib, garlic mashed potatoes, grilled asparagus, horseradish crema 34



SIDES

rice pilaf 5

garlic mashed potatoes 6

white cheddar risotto 6

sautéed green beans 6

grilled asparagus 7

housemade cole slaw 5



TERRACE GRILLE FOUNDED IN 2004 IS AN AWARD-WINNING FARM TO TABLE RESTAURANT. APTLY NAMED FOR ITS LAKEFRONT TERRACE WITH PANORAMIC ISLAND AND GARDEN VIEWS, BAY POINTE'S EXECUTIVE CHEF IMPRESSES GUESTS WITH HOUSE MADE LOCALLY-SOURCED CUISINE TO SATISFY THE MOST SEASONED PALATE. TERRACE GRILLE IS A TRUE CULINARY GEM THAT WILL DELIGHT YOUR SENSES WITH A FRESH, SEASONAL MENU, EXTENSIVE WINE SELECTION, HANDCRAFTED COCKTAILS AND EXCEPTIONAL PERSONALIZED SERVICE.

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Summer Dinner Menu 2020