

SHAREABLES

NACHOS

shredded cheddar & pepper jack cheese blend, onions, tomatoes, jalapeños, scallions, choice of: southwest pulled chicken or slow roasted pulled pork 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

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

SEARED TUNA

ahi tuna dusted with a ginger teriyaki dry rub, seared rare, wasabi, pickled ginger & sweet soy 16

MARYLAND STYLE "JUMBO LUMP" CRAB CAKES

jumbo lump crabmeat, panko, sweet bell peppers, scallions, golden pineapple salsa
honey jalapeño aioli 16

BRUSSELS SPROUTS (GF)

roasted brussels sprouts, applewood smoked bacon, caramelized red onions, dried cranberries, toasted pecans, garlic aioli 14

SWEET BRIE CROSTINI

toasted cranberry walnut bread topped with brie cheese, fresh apple wedges, apricot glaze, fresh parsley 12

Terrace Grille

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

ROASTED BEET SALAD (V) (GF)

house roasted fresh ruby red beets, baby spinach, candied pecans, herbed goat cheese and golden raisins, balsamic vinaigrette 13

APPLETINI SALAD (V) (GF)

mixed greens fresh diced apples, toasted walnuts, red onions, feta cheese, dried cranberries, house made apple cider vinaigrette served in a mini martini glass 13

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

BURGERS AND SANDWICHES

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

PRIME DIP

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



"NASHVILLE HOT" CHICKEN SANDWICH

Otto's chicken thigh marinated, then dredged in spicy flour, deep-fried and brushed with Nashville hot oil, honey-jalapeño coleslaw and sliced pickles, toasted ciabatta roll 16

** BAY POINTE BURGER

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

** "JALAPEÑO POPPER" BURGER

8oz. applewood smoked bacon, cream cheese, fried jalapeños and raspberry popper jam brioche bun 16

CRANBERRY WALNUT CHICKEN SANDWICH

grilled chicken breast, cream cheese, house made cranberry relish
grilled cranberry walnut bread 15

THE WRAP

SOUTHWEST CHICKEN CLUB WRAP

grilled chicken breast, applewood smoked bacon, shredded cheddar and pepper jack cheese, crispy romaine lettuce, ripe diced tomatoes, southwestern 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 (DF) = Dairy Free (VG) = Vegan

(*please note that we are not a completely gluten free environment)

Terrace Grille

MODERN AMERICAN CUISINE
RESTAURANT MANAGER: STEVE FARRA
CERTIFIED EXECUTIVE CHEF: TODD VAN WIENEN

SIGNATURE ENTREES

BBQ PULLED PORK MAC & CHEESE

penne pasta with white cheddar, smoked gouda, yellow cheddar and pepper jack cheese, house smoked BBQ pulled Pork 21
(add gluten free pasta 3.5)

CASHEW CHICKEN STIR FRY

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

OUR FAMOUS LAKE PERCH "FISH & CHIPS STYLE"

seasoned french fries, house made honey jalapeño coleslaw, homemade tartar sauce 29

ALMOND CRUSTED WHITEFISH

great lakes whitefish topped with toasted almonds and herbed breadcrumbs, sautéed green beans with roasted red peppers, 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, house made honey jalapeño coleslaw 32

HONEY MUSTARD GLAZED SALMON

fresh atlantic salmon seared and brushed with stone ground honeycomb mustard, baked until golden brown, sautéed baby spinach, golden jewel couscous, dilled baby carrots 26

PRIME RIB

Available Thursday - Saturday
slow roasted seasoned prime rib, smashed red skin potatoes, sautéed green beans with roasted red peppers, horseradish crema 34

ANCHO PULLED PORK TACOS

house smoked pulled pork, honey jalapeño coleslaw, pickled carrots & onions, roasted poblano, cheddar refried beans 19

FILET MIGNON

8 oz. certified angus beef tenderloin with smoked "moody blue" bleu cheese, balsamic onion jam, red pepper brunoise, merlot demi and chive sticks, asiago gratin potato pancake, dilled baby carrots 42

SEARED DIVER SCALLOPS

jumbo U10 sea scallops seared with roasted garlic peppercorn rub, candied bacon, honey pomegranate reduction, white cheddar risotto 32

ROTISSERIE STYLE CHICKEN (GF)

half chicken seasoned and oven roasted, spicy honey citrus glaze, smashed red skin potatoes, sautéed green beans with roasted red peppers 24

PASTA PRIMAVERA (V) (DF) (VG)

penne pasta, seasonal vegetables, chablis and basil pesto 19
(add gluten free pasta 3.5)

SIDES

sautéed green beans with roasted red peppers 6 (GF)

dilled baby carrots 7 (GF)

golden jewel couscous 6

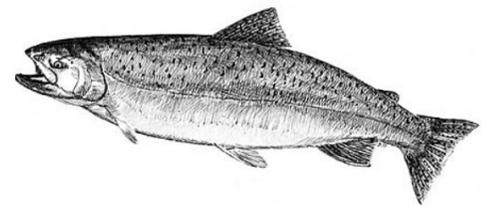
asiago gratin potato pancake 6

smashed red skin potatoes 6 (GF)

sweet potato crunch 7

house made honey jalapeño coleslaw 5 (GF)

rice pilaf 5 (GF)



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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Fall Dinner Menu