

SHAREABLES

NACHOS

shredded cheddar & pepper jack cheese blend, southwestern seasoned chicken breast, red onions, diced tomatoes, jalapeños, fresh scallions, sour cream & salsa 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

STICKY FINGER RIBS (GF)

appetizer sized portion of our baby back ribs rubbed with our secret BBQ spice and slow cooked until "fall off the bone" tender, then brushed with whiskey-soy barbecue sauce 14

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

**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)

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

SPINACH (V) (GF)

fresh baby spinach, sliced mushrooms, red onions, chopped bacon, hard boiled eggs, crumbled feta cheese, served with warm bacon dressing 13

MEDITERRANEAN (V) (GF)

mixed greens, fresh tomatoes, cucumbers, red onions, and garbanzo beans, served with mediterranean feta dressing 13

Add grilled chicken breast, chicken tenders or petite fried shrimp 8
add honey mustard glazed salmon 10

SOUP

soup du jour: cup 4 / bowl 6

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
(sub seasoned grilled chicken breast)

** "JALAPEÑO POPPER" BURGER

8 oz. choice steak burger, applewood smoked bacon, cream cheese, fried jalapeños and raspberry popper jam brioche bun 16
(sub seasoned grilled chicken breast)

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

Terrace Grille

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

SIGNATURE ENTREES

CHICKEN TORTELLINI ALFREDO

tender chicken breast sautéed with gourmet mushrooms, sun-dried tomatoes, chopped garlic, fresh parsley, parmesan cheese and tri-colored tortellini, finished with a splash of white wine and a rich alfredo sauce 26

OUR FAMOUS LAKE PERCH "FISH & CHIPS STYLE"

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

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

PRIME RIB

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

**FILET MIGNON

8 oz. certified angus beef tenderloin topped with sautéed gourmet mushrooms, boursin cheese, served with haystack onions, smashed red skin potatoes, sautéed brussels sprouts and dilled baby carrots 39

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

ALMOND CRUSTED WHITEFISH

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

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

BIT-O-BANG SHRIMP TACOS

petite fried shrimp tossed in spicy BANG-BANG sauce and topped with honey jalapeño coleslaw, shredded cheddar & pepper jack cheese, served with cheese topped refried beans 19

PASTA PRIMAVERA (V) (DF) (VG)

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

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

SIDES

sautéed green beans with roasted red peppers (GF) 6

dilled baby carrots (GF) 7

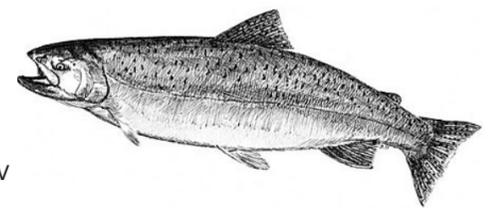
golden jewel couscous 6

sautéed brussels sprouts (GF) 7

smashed red skin potatoes (GF) 6

house made honey jalapeño coleslaw

rice pilaf (GF) 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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