

# SHAREABLES

## NACHOS

shredded cheddar & pepper jack cheese blend, southwestern seasoned chicken breast, red onions, diced tomatoes, jalapeños, fresh scallions, sour cream, and salsa 16  
add guacamole 5

## WINGS

brined and house smoked, fried, and tossed in our homemade buffalo sauce, celery and bleu cheese  
half (6) 13  
full (12) 21

## TRUFFLE FRIES

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

## CABO WABO AVOCADO (V) (GF)

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

## 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 15

## MARYLAND STYLE "JUMBO LUMP" CRAB CAKES

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

## SESAME CRUSTED TUNA

ahi tuna dusted in sesame seeds and seared rare, fresh vegetable medley, sweet soy, and wasabi 16

## SMOKED WHITEFISH DIP

great lakes smoked whitefish, onions, celery, and cream cheese, served with crispy pita chips and garnished with grapes and fresh strawberries 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, parmesan cheese, homemade croutons along with your choice of dressing 11

## CAESAR (V)

crisp romaine tossed with parmesan cheese, cherry tomatoes, homemade croutons, caesar dressing 11  
add anchovies 2

## MEDITERRANEAN (V) (GF)

mixed greens, fresh tomatoes, cucumbers, red onions, feta cheese, garbanzo beans, mediterranean feta dressing 13

## SUMMER BREEZE (V) (GF)

mixed greens topped with flame red grapes, fresh strawberries, crumbled goat cheese and red onions, raspberry vinaigrette 13

## BAY POINTE CHEF (GF)

crisp romaine topped with shredded cheddar & pepper jack cheese, smoked ham, honey roasted turkey, hardboiled egg, cucumbers, fresh beefsteak tomatoes and red onions, along with choice of dressing 16

## CAPRESE (V) (GF)

fresh mozzarella, beefsteak tomatoes, fresh basil, extra virgin olive oil, sea salt, fresh cracked black pepper and balsamic reduction, served on a bed of mixed greens 14

add grilled chicken breast or chicken tenders 8  
add honey mustard glazed salmon 13

# 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



## HAWAIIAN GRILLED CHICKEN SANDWICH

seasoned chicken breast, fresh grilled golden pineapple, applewood smoked bacon, pepper jack cheese and teriyaki aioli, served on brioche bun 16

## \*\* BAY POINTE BURGER

8 oz. choice steak burger, lettuce, tomato, onion, applewood smoked bacon and your choice of cheese, brioche bun 16

## \*\* "JALAPEÑO POPPER" BURGER

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

# THE WRAP & PANINI

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

## CHICKY CHICKY BANG BANG

chicken tenders tossed in tangy "bang bang" sauce, romaine lettuce, shredded cheddar and pepper jack cheese rolled in a jalapeño cheddar tortilla wrap 16

## TOMATO MOZZARELLA PANINI (V)

rustic panini bread brushed with sun-dried tomato pesto, fresh mozzarella cheese, beefsteak tomatoes and fresh basil leaves. Pressed on our panini grill until golden brown with a side of basil pesto aioli for dipping 15

# Terrace Grille

MODERN AMERICAN CUISINE  
CERTIFIED EXECUTIVE CHEF: TODD VAN WIENEN

## SIGNATURE ENTREES

### MICHIGAN ORCHARD CHICKEN (GF)

chicken breast sautéed with orchard fresh apples, pears, and dried traverse city cherries, finished with an apple-passion fruit reduction. served with roasted yukon gold potatoes and fresh broccolini 26

### 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 and homemade tartar sauce 29

### HONEY MUSTARD GLAZED SALMON

fresh atlantic salmon seared and brushed with stone ground honeycomb mustard and baked until golden brown, set atop sautéed baby spinach, rice pilaf and dilled baby carrots 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 barbecue sauce, served with seasoned fries and house made honey jalapeño coleslaw 35

### OBERON FISH TACOS

oberon battered mahi mahi, shredded cheddar & pepper jack cheese blend, zesty house made sauce & honey jalapeño coleslaw served with a side of spanish rice 22  
add guacamole 5

### PRIME RIB

Available Thursday - Saturday  
slow roasted seasoned prime rib, smashed red skin potatoes and sautéed broccolini, horseradish crema 36

### PAN SEARED ORANGE ROUGHY

orange roughy rubbed with roasted garlic peppercorn spice blend then finished with a tequila citrus cream sauce, served over a vegetable medley of snap peas, asparagus red onions and mini sweet bell peppers 28

### \*\*FILET MIGNON

8 oz. certified angus beef tenderloin topped with sautéed gourmet mushrooms, boursin cheese and haystack onions. served with sautéed brussels sprouts, pecans & cherries, roasted yukon gold potatoes 48

### VEGETABLE PASTA POMODORO (V) (VG) (DF)

fresh vegetable medley of snap peas, asparagus red onions and mini sweet bell peppers, tossed with garlic parsley linguini and pomodoro sauce 19  
(sub gluten free penne pasta 3.5)

### \*\*GRILLED RIBEYE STEAK (GF)

12 oz. angus ribeye steak grilled to perfection. topped with garlic herb butter and served with smashed red skin potatoes and sautéed broccolini 36

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## SIDES

roasted yukon gold potatoes (V) (GF) (VG) 6

rice pilaf (V) (GF) (VG) 6

spanish rice (V) (GF) (VG) 6

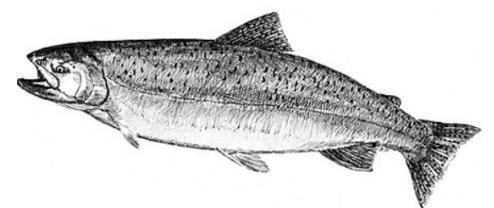
house made honey jalapeño coleslaw (V) 5

sautéed fresh broccolini (V) (GF) (VG) 7

dilled baby carrots (V) (GF) (VG) 7

smashed red skin potatoes (V) (GF) 6

sautéed brussels sprouts with pecans, cherries, and red onions (V) (GF) (VG) 7



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.