

# Terrace Grille

MODERN AMERICAN CUISINE  
CERTIFIED EXECUTIVE CHEF: TODD VAN WIEN  
RESTAURANT MANAGER: KRISTIN KUBALL

## SHAREABLES

### "NEW" BAY POINTE NACHOS

choice of braised beef brisket with Korean BBQ or southwestern seasoned chicken breast, red onions, diced tomatoes, jalapeños, fresh scallions, and a side of white queso dip, sour cream, and salsa 16  
add guacamole 5

### MAPLE ROASTED BRUSSELS SPROUTS (GF)

roasted brussels sprouts, bacon and candied pecans tossed in a maple bourbon glaze 14

### FRIED RAVIOLI (V)

six jumbo cheese ravioli filled with ricotta, mascarpone, parmesan, romano, mozzarella & asiago, hand breaded in Italian breadcrumbs then fried golden brown, marinara 14

### "MEMPHIS SWEET" STICKY FINGER RIBS

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 our "Memphis Sweet" bourbon maple BBQ sauce 16

### MARYLAND STYLE "JUMBO LUMP" CRAB CAKES

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

### 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

### SMOKED WHITEFISH DIP

great lakes smoked whitefish, onions, celery, cream cheese, townhouse crackers, celery sticks, fresh grapes 14

## SALADS

### HOUSE (V)

mixed greens, tomatoes, onions, cucumbers, parmesan cheese, homemade croutons, choice of dressing 11

### CAESAR (V)

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

### APPLETINI SALAD (V) (GF)

mixed greens topped with fresh diced apples, candied pecans, red onions, feta cheese and dried cranberries, house made apple cider vinaigrette 13

### SWEET POTATO BUDDAH BOWL (V) (GF) (VG)

this protein packed bowl is served chilled and starts with a base of quinoa salad topped with a mix of braised kale, brussels sprouts and broccoli, then we add seasoned oven roasted sweet potatoes, chickpeas, fresh avocado, red onion, dried cranberries, lemon tahini dressing 14

### AUTUMN BLEND BIBB SALAD (GF) (V)

hydroponically grown butter bibb lettuce topped with crispy bacon, grape tomatoes, fresh chopped celery, crumbled goat cheese, golden raisins, and roasted pumpkin seeds, creamy maple dressing 13

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

### THE DIP

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

### BOURSIN CHICKEN SANDWICH

seasoned grilled chicken breast, lettuce and tomato, melted provolone cheese, applewood smoked bacon, caramelized onions, garlic herb boursin cheese, toasted pretzel bun 16

### \*\* BAY POINTE BURGER

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

### \*\* MEMPHIS SWEET BBQ CHEESEBURGER

8 oz. choice steak burger topped with applewood smoked bacon, smoked gouda cheese, crispy fried jalapeños, "Memphis Sweet" bourbon maple BBQ sauce, toasted brioche bun 16



## THE WRAP & PANINI

### SWEET HEAT WRAP

chicken tenders tossed in our sweet heat sauce, romaine lettuce, shredded cheddar and pepper jack cheese, red onion, diced tomatoes, crispy bacon, jalapeño cheddar tortilla wrap 16

### BRIE & PORTOBELLA PANINI (V)

rustic panini bread brushed with sun-dried tomato pesto, imported brie cheese, grilled portobella mushrooms, roasted red bell peppers, basil pesto aioli for dipping 15

\*\*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

## SIGNATURE ENTREES

### APPLE GOUDA CHICKEN (GF)

Otto's farms airline chicken breast sautéed and topped with melted smoked gouda cheese, apple jack brandy cream sauce with fresh apples and parsley, roasted sweet potatoes green beans, zucchini, red onions, sweet mini bell peppers 26

### OUR FAMOUS LAKE PERCH "FISH & CHIPS STYLE"

seasoned french fries, house made cranberry coleslaw, homemade tartar sauce 29

### BEEF BRISKET TACOS

beer braised beef brisket, Korean BBQ sauce, shredded queso rico cheese, house made cranberry coleslaw and golden pineapple salsa 22  
add guacamole 5  
vegetarian option: substitute fried cauliflower (V)

### \*\*FILET MIGNON

8 oz. certified angus beef tenderloin topped with sautéed gourmet mushrooms, boursin cheese, haystack onions, maple glazed baby carrots, smashed red skin potatoes 48

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

12 oz. angus ribeye steak grilled to perfection, topped with garlic herb butter, smashed red skin potatoes, french style green beans 38

### PRIME RIB

Available Thursday - Saturday  
slow roasted seasoned prime rib, smashed red skin potatoes, french style green beans, horseradish crema 38

### PARMESAN CRUSTED HALIBUT

wild caught Alaskan halibut crusted with parmesan cheese, baked, and finished with a creamy sun-dried tomato sauce, green beans, zucchini, red onions and mini sweet bell peppers 34

### "MEMPHIS SWEET" STICKY FINGER RIBS

baby back ribs rubbed with our secret BBQ spice and slow cooked until "fall off the bone" tender, then brushed with "Memphis Sweet" bourbon maple BBQ sauce seasoned fries and house made cranberry coleslaw 36

### MAPLE PECAN SALMON (GF)

fresh atlantic salmon brushed with stone ground honeycomb mustard then topped with roasted pecans and baked until golden brown, roasted sweet potatoes, french style green beans, sweet maple glaze 29

### SEARED SCALLOPS

jumbo sea scallops rubbed with roasted garlic-peppercorn spice, seared and set atop a wild mushroom risotto, french style green beans 36

### GENERAL TSO'S CHICKEN STIR FRY

chicken breast with crisp asian vegetables, garlic, green onions and toasted sesame seeds, tossed in sweet and spicy general Tso's sauce and served over fried rice 26

### VEGETABLE RISOTTO (V) (VG) (GF) (DF)

wild mushroom risotto and a vegetable medley of green beans, zucchini, red onions, and sweet mini bell peppers, grilled portobello mushroom 24

## SIDES

french style green beans (V) (GF) (VG) 7

maple glazed baby carrots (V) (GF) (VG) 7

vegetable medley (V) (GF) (VG) 7

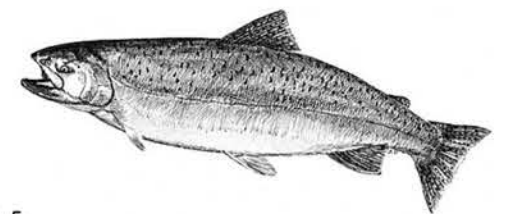
smashed red skin potatoes (V) (GF) 6

roasted sweet potatoes (V) (GF) (VG) 6

wild mushroom risotto (V) (VG) (GF) 8

fried rice (V) (VG) 6

house made cranberry coleslaw (V) (GF) 5



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