

EAT.



SMALL PLATES

ARTISAN CHEESE BOARD (V)

Imported double cream brie cheese, a wedge of aged castellano manchego cheese, and beemster extra aged gouda cheese paired with dalmatia fig jam, imported olives, fresh grapes, and strawberries, served with toasted baguette and mini naan flatbread 24

CABO WABO AVOCADO (V)

Grilled avocado, roasted corn & black bean salsa, roasted poblano aioli with cilantro & lime, served with crisp corn tortilla chips 14

BUCA SHRIMP

Jumbo black tiger shrimp sautéed with shallots, tomato, then deglazed with premium sambuca, finished with butter, cream, and clover honey 19

NACHOS

Choice of pork carnitas or southwest chicken, shredded cheddar & pepper jack cheese blend, red onions, diced tomatoes, jalapeños, fresh scallions, served with sour cream, and salsa 16 add guacamole 5

SESAME CRUSTED AHI TUNA

Ahi Tuna dusted in sesame seeds and seared rare, fresh vegetable medley, sweet soy, and wasabi 16

TRIO SPREADS & DIPS

Roasted red pepper hummus, creamy smoked whitefish dip, and asiago cheese spread, served with celery sticks, crispy pita chips and flat breads 15

MARYLAND STYLE "JUMBO LUMP" CRAB CAKES

Jumbo lump crabmeat, sweet bell peppers, scallions, paired with golden pineapple salsa honey jalapeño aioli 17

BUFFALO WINGS

Fresh wings brined, fried, and tossed in your choice of sauce, buffalo, mango habanero or gochujang sauce, celery and bleu cheese 16

TRUFFLE FRIES (V)

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

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 our bourbon barbeque sauce 16

FRESH SALADS

HOUSE SALAD (V)

Mixed greens, cherry tomatoes, diced onions, chopped cucumbers, parmesan cheese, and homemade croutons, tossed in your choice of dressing (Entrée 11 / side 6)

CAESAR SALAD (V)

Crisp romaine tossed with parmesan cheese, cherry tomatoes, homemade croutons, caesar dressing (Entrée 11 / side 6) add anchovies 2

Add grilled chicken breast, or chicken tenders 8

Add vegan plant-based chicken strips 8

Add sesame crusted Ahi tuna or sauteed jumbo shrimp 13

Add honey mustard glazed salmon 14

BAY POINTE CHOP SALAD (V) (VG)

Crisp chopped romaine, iceberg and chopped radicchio, diced red onion, fresh tomatoes, pepperoncini peppers, sundried tomatoes, chickpeas, and provolone cheese, tossed in a homemade italian vinaigrette 13

STRAWBERRY, AVOCADO CAPRESE SALAD (V)

Fresh mozzarella, cherry tomatoes, diced avocado, and fresh strawberries nestled in a bed of mixed greens with extra virgin olive oil and aged balsamic reduction 13

BUDDAH BOWL (V) (VG)

This protein packed bowl is served with rainbow kale, brussels sprouts, radicchio, and carrots, stir-fried rice, edamame beans, chopped cucumbers, wasabi chickpeas, fresh avocado, red onion, tomatoes, sesame vinaigrette 14

HANDHELDS

**BAY POINTE BURGER

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

**JALAPEÑO POPPER BURGER

8 oz. choice steak burger topped with applewood smoked bacon, cream cheese, fried jalapeños, and raspberry popper jam served on a toasted brioche bun 16

** HERBED FOCACCIA OLIVE BURGER

8 oz. choice steak burger topped with swiss cheese, chopped italian green olives blended with cream cheese, lettuce, tomato, and red onion with sun-dried tomato aioli, served on grilled herbed focaccia flat bread 16

HAWAIIAN GRILLED CHICKEN SANDWICH

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

PRIME DIP

Shaved prime rib, provolone cheese, caramelized onions with garlic aioli on a toasted ciabatta roll served with Au jus 16

Soup du jour: cup 4 / bowl 6

Served with salt & pepper kettle chips
Substitute seasoned fries 2.5
Substitute truffle fries 3.5
Gluten free bun 2.5

SIGNATURE DISHES

RASPBERRY BALSAMIC CHICKEN (GF)

Otto's farms airline chicken breast sautéed and topped with raspberry balsamic glaze and fresh raspberries, served with wild rice and fresh asparagus 26

OUR FAMOUS LAKE PERCH, "FISH & CHIPS STYLE"

Seasoned french fries, our own cilantro-lime coleslaw and house made tartar sauce 29

OBERON FISH TACOS

Oberon battered mahi mahi, shredded cheddar & pepper jack cheese, cilantro-lime coleslaw and golden pineapple salsa corn or flour tortilla shells 21 add guacamole 5

PRIME RIB

(Available Wednesday - Saturday)

Slow roasted seasoned prime rib, smashed red skin potatoes and french style green beans, horseradish crema 38

**HONEY MUSTARD GLAZED SALMON (GF)

Fresh Atlantic salmon seared and brushed with stone ground honeycomb mustard and baked golden brown, served with wild rice and fresh asparagus 29

**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 french style green beans 38

QUINOA STUFFED PORTOBELLA

Plant-based chicken breast with crisp asian vegetables, garlic, ginger, roasted cashews, and green onions tossed in tamari sesame ginger sauce and served over stir fried rice 26

Sides

Smashed red skin potatoes (V) (GF) 6

Wild rice blend (V) (GF) 6

Stir fried rice (V) (VG) (GF) 6

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

Fresh asparagus (V) (VG) (GF) 7

Vegetable medley (V) (GF) 7

House made cilantro-lime coleslaw (V) (GF) 5

**May be cooked to order. Consuming raw or under cooked foods may increase your risk of food borne illness

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DRINK.



BEER

Bell's Two Hearted
 Bell's Oberon
 Founders All Day IPA
 Old Nation M-43
 Brewery Vivant Farm Hand
 Corona
 Bud Light
 Bud Light Lime
 Budweiser
 Michelob Ultra
 Coors Lite
DRAFTS
 Ask Your Server

HANDCRAFTED COCKTAILS

Mike's Perfect Margarita
 Patron Tequila, Grand Marnier, Cordon Rouge Liqueur, Fresh Lemon & Lime Juice, Agave Nectar, Lemon and Lime 15

Patti's Perfect Pear Martini
 Absolut Pear Vodka-St. Germain Elderflower Liqueur, Angostura Bitters, Fresh Lemon Juice, Pear Slice 15

Spiced Persimmon Manhattan
 Woodford Reserve-House Made Persimmon Syrup-Angostura Orange Bitters-Flamed Orange Peel-Served Over House Ice Cube 15

Hibiscus Gin Sour
 Knickerbocker Gin-Chambord Liqueur-House Made Hibiscus Syrup-Fresh Lemon Juice-Egg White-Dried Hibiscus Petals 14

Holly Go Lightly
 Kettle One Vodka-Yuzu Bay Lemon Sake-Simple Syrup-Fresh Lemon Juice-Sugared Lemon Zest Rim-Lemon Swivel 13

Persimmon Aperol Spritz
 Aperol-House Made Persimmon Syrup-DaLuca Prosecco-Seltzer Water-Sundried Persimmon 13

Empress Gin Sunset
 Empress Indigo Gin-Monin Prickly Pear Puree-Fresh Lime Juice-Regatta Ginger Beer-Lavender Whisp 13

Persimmon Collins
 Kettle One Vodka-House Made Persimmon Syrup-Fresh Lemon Juice-Seltzer Water-Star Anise with Sundried Persimmon 13

Smoke on the Water
 Diaz Brothers Mezcal-Cointreau-Orange Juice-House Made Hibiscus Syrup-Fresh Lime Juice-Smoked Rosemary Glass-Rosemary Sprig 15

Fig Lemon Ginger
 Titos Vodka-DALMATIA Fig Jam-Fresh Lime Juice-Seltzer Water-Regatta Ginger Beer-Lime Wheel 13

Raspberry Sorrel
 Kettle One Vodka-House Made Hibiscus Syrup-REAL Raspberry Nectar-Fresh Lemon Juice-Regatta Ginger Beer-Lemon Wheel 13

Madama Butterfly
 Combier Liqueur-DaLuca Prosecco-Lavender Whisp 12

CIDER & SELTZER

Forbidden Fruit Cider
 Whiteclaw

WHITE WINE

Chateau de Campuget, Rosé, France...9/34
 La Playa, Chardonnay (unoaked), Chile...8/30
 La Crema, Chardonnay (oaked), CA...11/42
 Babich, Sauvignon Blanc, New Zealand...9/34
 Torrediluna, Pinot Grigio, Italy...8/30
 Good Harbor, Late Harvest Riesling, MI...8/30
 Leelanau Cellars, Moscato, MI...8/30
 Château Vitallis Pouilly-Fuissé, Chardonnay, France...60
 Domaine de la Pauline, Sauvignon Blanc, France...65
 Cakebread Cellars, Chardonnay, CA...85
 Far Niente, Chardonnay, CA...95

DESSERTS

Crème Brulé (GF)
 Rich, creamy vanilla bean custard topped with a caramelized layer of sugar 8

Peanut Butter Pie
 Chocolate Oreo cookie crust, peanut butter & cream cheese, Reese's peanut butter crumbles and whipped cream 8

Vanilla Cheesecake
 Graham cracker crumb crust, vanilla bean cheesecake, your choice of toppings Strawberry, Turtle, Raspberry sauce, Chocolate sauce, or Caramel sauce 8

Brownie Sunday
 Decadent chocolate brownie with chocolate icing, "Plainwell" vanilla ice cream, chocolate syrup, whipped cream 8

Flourless Chocolate Cake (GF)
 Layers of flourless chocolate cake and chocolate hazelnut buttercream frosting 10

Cobbler in a Jar
 Seasonal fruit cobbler in a mason jar, served warm and topped with "Plainwell" vanilla ice cream, whipped cream 8

Ice Cream by the scoop 3

RED WINE

Meiomi, Pinot Noir, CA...11/42
 Le Grande Noir, Pinot Noir, France...9/34
 Domaine Bousquet, Malbec, Argentina...7/26
 St. Julian Coastline, Red Blend, MI...8/30
 Jamieson Ranch Whiplash, Red Blend, CA...9/34
 Broadside Printer's Alley Red, CA...10/38
 Saint-Esprit, Côtes-du-Rhône, France...11/42
 Giuliano Rosati, Rosso di Toscana, Italy...7/26
 Poggio Vignoso, Chianti, Italy...9/34
 Slices, Cabernet Sauvignon, CA...11/42
 Alexander Valley, Cabernet Sauvignon, CA...14/54
 The Prisoner, Red Blend, CA...85
 Post & Beam, Cabernet Sauvignon, CA...95

BUBBLES

Prosecco, DaLuca, Italy....9/35
 Prosecco, Freixenet, Italy.....12/65
 Rose, Freixenet, Italy.....12/65
 Rose, Furlan, Italy.....34
 Moët & Chandon Imperial Brut, France.....100
 Moët & Chandon Nectar Imperial Rose.....120

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