

# LUNCH



## SMALL PLATES

### 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 jalapeno 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

## FRESH SALADS

### HOUSE SALAD (V)

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

### CAESAR SALAD (V)

Crisp romaine, parmesan cheese, caesar dressing, homemade croutons and cherry tomatoes Entrée 11 / side 6  
Add anchovies 2

### BUDDAH BOWL (V) (VG)

Rainbow kale, brussels sprouts, radicchio, and carrots, stir-fried rice, edamame beans, chopped cucumbers, wasabi chickpeas, avocado, red onion, tomatoes, sesame vinaigrette 14

Add grilled chicken breast, or chicken tenders 8  
Add **sautéed** Vegan plant-based chicken strips 8

### BAY POINTE CHOP SALAD (V)

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

### STRAWBERRY, AVOCADO CAPRESE SALAD (V)

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

## HANDHELDS

Served with salt & pepper kettle chips, Substitute seasoned fries 2.5, Substitute truffle fries 3.5

### \*\*BAY POINTE BURGER

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

### \*\* HERBED FOCACCIA OLIVE BURGER

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

### HAWAIIAN GRILLED CHICKEN SANDWICH

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

### PRIME DIP

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

### 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

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(V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free (VG) = Vegan (\*please note that we are not a completely gluten free environment)

# 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 Wisp 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

# DESSERTS

**Crème Brulée (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**

# BUBBLES

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

# RED WINE

Meiomi, Pinot Noir, CA...11/42  
 Le Grand Noir, Pinot Noir, France...9/34  
 Domaine Bousquet, Malbec, Argentina...7/26  
 Jamieson Ranch Whiplash, Red Blend, CA...9/34  
 Broadside Printer's Alley Red, CA...10/38  
 Slices, Cabernet Sauvignon, CA...11/42  
 Alexander Valley, Cabernet Sauvignon, CA...14/54  
 The Prisoner, Red Blend, CA...85  
 Post & Beam, by FarNiente Cabernet Sauvignon, CA...95

# MOCKTAILS

**Cos(no)politian**  
 Seedlip Grove 42-Cranberry Juice-House Made Simple Syrup-Lime Twist 7

**Prickly Pear**  
 Monin Prickly Pear-Lemonade-Seltzer Water-Edible Glitter-Lemon Wheel 6

**Cucumber Mint (N)ojito**  
 AMASS Riverine Non-Alcoholic Distilled Spirit-Muddled Cucumber-House Made Mint Simple Syrup-Seltzer Water-Cucumber Mint Rose 8

# WHITE WINE

Château 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

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