

# 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 18

### 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 15

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 14

## 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 17

### \*\*JALAPEÑO POPPER BURGER

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

### \*\* MEMPHIS SWEET BBQ BACON BURGER

8 oz. choice steak burger, applewood smoked bacon, smoked gouda cheese, crispy fried onion straws, "memphis sweet" bourbon BBQ sauce, toasted brioche bun 16

### HAWAIIAN GRILLED CHICKEN SANDWICH

Seasoned chicken breast, fresh grilled golden pineapple, applewood smoked bacon, pepper jack cheese, teriyaki aioli, toasted brioche bun 17

### PRIME DIP

Shaved prime rib, provolone cheese, caramelized onions with garlic aioli, toasted ciabatta roll Au jus 17

### 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

\*\*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)

# 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

### Espresso Martini

Eastern Kille Coffee Liqueur  
 ET-51 Espresso Vodka, Cold Brew Coffee  
 Half and Half, Topped with Coffee Beans 15

### Bourbon Peach Smash

Four Roses, Honey Simple, Frozen Peaches, Mint Leaves, Ginger Beer 14

### Pineapple Empress

Empress Gin, Pineapple Juice, St. Germain Elderflower Liqueur, Fresh Lemon Juice, Lemon Wheel 15

### Bee's Knees

Amass Gin, Lemon Juice, Honey Simple, Lemon Wheel 14

### New Fashioned

Woodford Reserve, Raspberries  
 Chambord, Orange Bitters,  
 Slice Orange 15

### BYO Handcrafted Mule

Tito's Vodka, Regatta Ginger Beer, Lime Juice, REAL Purée Syrup 13

### Choose a flavor:

Raspberry, Kiwi, Blueberry, Strawberry or Prickly Pear

## 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-(187ML)/35-(750ML)

Prosecco, Furlan Rosé, Italy.....34

Veuve du Vernay Rose, France.....56

Moët & Chandon Imperial Brut, France.....100

Moët & Chandon Nectar Imperial Rosé.....120

## MOCKTAILS

### N/A Galaxy Lemonade

Glittered Butterfly Pea Tea, Lemon Juice  
 Simple Syrup

### Prickly Pear

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

## 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

## 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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