

EAT.



SMALL PLATES

ARTISAN CHEESE BOARD (V)

Imported brie cheese, aged castellano manchego cheese, and german gruyere cheese, dalmatia fig jam, imported olives, fresh fruit, served with toasted baguette and cranberry walnut bread 24

BAKED SCALLOPS, MORNAY

Tender sea scallops baked in a rich and creamy mornay sauce, warm mini baguette 18

BUCA SHRIMP

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

CHICKEN NACHOS

Fire braised southwest chicken, shredded cheddar & pepper jack cheese blend, red onions, diced tomatoes, jalapeños, fresh scallions, sour cream, and salsa 18
add guacamole 5

TENDERLOIN TIPS

Angus beef tenderloin tips sautéed with quartered mushrooms, fresh garlic, red wine, and a rosemary veal demi-glace, warm mini baguette 18

TRIO SPREADS & DIPS

Roasted red pepper hummus, creamy smoked shrimp dip, and asiago cheese spread, served with celery sticks, crispy pita chips and flat breads 16

MARYLAND STYLE "JUMBO LUMP" CRAB CAKES

Jumbo lump crabmeat, sweet bell peppers, scallions. Paired with golden pineapple-mango salsa and honey jalapeno aioli 18

BUFFALO WINGS

Fresh wings brined, fried, and tossed in your choice of traditional buffalo or apple bourbon barbecue sauce, served with celery and bleu cheese 16

TRUFFLE FRIES (V)

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

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 Apple bourbon barbeque sauce, garnished with haystack onions 18

FRESH SALADS

HOUSE SALAD (V)

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

CAESAR SALAD (V)

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

Soup du jour bowl 6

Add grilled chicken breast, or chicken tenders 8

Add sautéed jumbo shrimp 13

Add miso glazed salmon 14

BAY POINTE CHOP SALAD (V) (GF)

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

CRANBERRY APPLE BIBB SALAD (V) (GF)

Organically grown butterhead bibb lettuce, fresh apples, dried cranberries, roasted cashews, diced red onion, and crumbled goat cheese, honey mustard dressing 14

ROASTED BEET BUDDAH BOWL (V) (VG)

Rainbow kale, brussels sprouts, radicchio, carrots, quinoa salad, edamame beans, toasted pecans, roasted golden beets, red onion, cherry tomatoes, and julienne radishes, balsamic vinaigrette 15

HANDHELDS

**BAY POINTE BURGER

Eight ounce choice steak burger, lettuce, tomato, onion, applewood smoked bacon and your choice of cheese, toasted brioche bun 16

**PHILLY BURGER

Eight ounce choice steak burger topped with provolone cheese, caramelized onions, garlic mushrooms, roasted red bell peppers, and garlic aioli, toasted brioche bun 17

** MEMPHIS SWEET BBQ BACON BURGER

Eight ounce choice steak burger, applewood smoked bacon, smoked gouda cheese, crispy fried onion straws, "memphis sweet" apple bourbon BBQ sauce, toasted brioche bun 17

SWEET HEAT CHICKEN SANDWICH

Choose between a seasoned grilled chicken breast or a buttermilk dipped fried chicken breast, tossed in sweet heat mango-habanero sauce, applewood smoked bacon and pepper jack cheese, toasted brioche bun 17

PRIME DIP

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

(Handhelds served with salt & pepper kettle chips)

Substitute seasoned fries...3

substitute truffle fries...4

substitute waffle cut sweet potato fries with

honey mustard dip...4 add caramel dip .75

Gluten free bun 2.5

SIGNATURE DISHES

CREAMY TUSCAN CHICKEN (GF)

Otto's farms airline chicken breast sautéed and topped with a sauce of fresh spinach, tomatoes, chopped garlic, oregano, white wine, and a splash of cream, white cheddar risotto and fresh sautéed rainbow baby carrots 27

OUR FAMOUS LAKE PERCH, "FISH & CHIPS STYLE"

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

CARNITA TACOS

Pork shoulder marinated and slow roasted, tossed with caramelized onions, shredded cheddar & pepper jack cheese, cilantro-lime coleslaw and pineapple-mango salsa, corn or flour tortilla shells 21 add guacamole 5

PRIME RIB (GF)

(Available Thursday - Saturday)

Slow roasted seasoned prime rib, served with bacon and brie mashed red skin potatoes and sauteed green beans. Au jus and horseradish crema 38

MISO GLAZED SALMON

Fresh Atlantic salmon brushed with miso, marinated, pan seared, coconut basmati rice and sautéed Bok choy 29

**FILET MIGNON

Eight ounce hand-cut Angus beef tenderloin, rosemary scented veal demi-glace, garlic mushrooms, haystack onions and candied bacon, asiago gratin potato and butternut squash 43

BLACKBERRY MUSTARD PORK TENDERLOIN (GF)

Pork tenderloin lightly seasoned, roasted and finished with blackberry stone-ground mustard glaze, bacon and brie mashed red skin potatoes and sautéed green beans 26

SIDES

Bacon and brie mashed red skin potatoes (GF) 8

White cheddar risotto (V) (GF) 8

Asiago gratin potato (V) (GF) 7

Coconut basmati rice (V) (VG) (GF) 6

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

Sautéed rainbow baby carrots (V) (VG) (GF) 8

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

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

18% gratuity automatically added to parties of 8 or more

DRINK.



BEER

Bell's Two Hearted
 Bell's Seasonal
 Founders All Day IPA
 Old Nation M-43
 Perrin Seasonal
 Short's Bellaire Brown
 Corona
 Bud Light
 Bud Light Lime
 Budweiser
 Michelob Ultra
 Coors Lite
 Heineken N/A 0.0

DRAFTS

Ask Your Server

HANDCRAFTED COCKTAILS

Mike's Perfect Margarita

Patron Tequila, Grand Marnier,
 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

Hazelnut Espresso Martini

Eastern Kille Coffee Liqueur, Frangelico,
 House Hazelnut Cold Brew, Coffee Beans 14

Red Rider

Tito's, St. Germaine, Aperol, Fee Foam,
 Grapefruit Juice, Lemon Juice 13

Snowbird

Captain Morgan 100-Proof, Falernum,
 Amaro Nonino, House Chai Syrup,
 Grapefruit Juice, Tiki Bitters 13

New York Sour *

Maker's Mark, Le Grande Pinot Noir,
 Egg White, Lemon Juice, Simple Syrup 15
 (vegan option available)

Chai, Chai Again

Eastern Kille Bourbon, House Chai Syrup,
 Housemade Cinnamon Bitters,
 Cinnamon Sugar Rim, Star Anise 14

St. Knick

Knickerbocker Gin, Prosecco, Luxardo
 Cherry Liqueur, Luxardo Cherry,
 Rosemary Sprig 13

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, Freixenet, Spain...9-(187ML)/37-(750ML)

Prosecco, Furlan Rosé, Italy...34

Veuve du Vernay Rose, France...56

Moet & Chandon Imperial Brut, France...100

Moet & Chandon Nectar Imperial Rosé...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

Spiced Apple Cider

Apple Juice, House Chai Syrup, Sierra Mist 6

Luxardo Lemonade

Muddled Luxardo Cherries, Lime Juice, N/A
 'New Orleans' Bitters, Ginger Beer 7

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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