

EAT.



SMALL PLATES

TENDERLOIN TIPS

Angus beef tenderloin tips, quartered mushrooms, garlic, red wine, rosemary veal demi-glace, mini baguette 18

CRAB CAKES

Maryland style jumbo lump crabmeat, sweet bell peppers, scallions, golden pineapple salsa, honey jalapeño aioli 18

BUFFALO WINGS

Fresh chicken wings, traditional buffalo or apple bourbon barbecue sauce, celery, bleu cheese 16

STICKY FINGER RIBS

Spice rubbed baby back ribs, apple bourbon barbeque sauce, haystack onions, house made cilantro-lime coleslaw 18

TRUFFLE FRIES (V)

Truffle oil, Parmesan cheese, sea salt, roasted garlic aioli, parsley. (Serves two) 12

SOUPS

BAY POINTE SIGNATURE SOUP

Roasted red pepper-smoked gouda bisque 6

SOUP DU JOUR

Ask your server for today's featured soup 6

SIDES

House or Caesar salad (V) 6

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

FRESH SALADS

HOUSE SALAD (V)

Mixed greens, cherry tomatoes, onions, cucumbers, Parmesan cheese, house made croutons. Choice of dressing 11

CAESAR SALAD (V)

Romaine, shaved Parmesan cheese, cherry tomatoes, house made croutons. Caesar dressing 11
Add anchovies 2

Add grilled chicken breast, or chicken tenders 8

Add miso glazed salmon 14

HANDHELDS

**BAY POINTE BURGER

Angus beef steak burger, applewood smoked bacon, lettuce, tomato, onion, choice of cheese, brioche bun 16

** MEMPHIS SWEET BBQ BACON BURGER

Angus beef steak burger, applewood smoked bacon, smoked Gouda cheese, onion straws, apple bourbon barbeque sauce, brioche bun 17

GROUPEL SANDWICH

Wild-caught grouper, M-43 beer batter, house made cilantro-lime coleslaw, house made tartar sauce, ciabatta roll 18

SWEET HEAT CHICKEN SANDWICH

Grilled chicken breast, gochujang sauce, applewood smoked bacon, pepper jack cheese, brioche bun 17

PRIME DIP

Shaved prime rib, provolone cheese, caramelized onions, garlic aioli, ciabatta roll, au jus 17

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

BAY POINTE CHOP SALAD (V)

Romaine, iceberg, radicchio, red onion, tomatoes, pepperoncini peppers, sundried tomatoes, chickpeas, provolone cheese. Italian vinaigrette 13

CRANBERRY APPLE BIBB SALAD (V)

Organic butterhead bibb lettuce, apples, dried cranberries, roasted cashews, red onion, goat cheese. Honey mustard dressing 14

ROASTED BEET BUDDAH BOWL (V) (VG)

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

SIGNATURE DISHES

TUSCAN CHICKEN (GF)

Otto's farms airline chicken breast, spinach, tomatoes, garlic, oregano, white wine, cream. White cheddar risotto, rainbow baby carrots 27

OUR FAMOUS LAKE PERCH, "FISH & CHIPS STYLE"

Seasoned french fries, house made cilantro-lime coleslaw. House made tartar sauce 29

PRIME RIB (GF)

(Available Thursday - Saturday)

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

MISO GLAZED SALMON

Fresh Atlantic salmon, miso marinade. Coconut basmati rice, bok choy 29

**FILET MIGNON

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

BLACKBERRY MUSTARD PORK TENDERLOIN (GF)

Pork tenderloin, blackberry stone-ground mustard glaze. Bacon and brie mashed red skin potatoes, green beans 26

Add soup or a side salad 6

**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, 22% on parties of 18 or more

DRINK.



BEER		HANDCRAFTED COCKTAILS	
Bell's Two Hearted	Bud Light	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, E.T.51 Espresso Vodka, Coffee Beans 14 Bésame Libelula, St. Germain, Lime Juice, Passion Fruit Purée, Raspberries, Soda Water 13	Snowbird Captain Morgan 100-Proof, Falernum, Amaro Nonino, House Chai Syrup, Grapefruit Juice, Tiki Bitters 13 New York Sour Maker's Mark, Le Grand 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 The Dude Is Salty Salted Caramel Baileys, Tito's, Eastern Kille Coffee Liqueur, Cream 12
Bell's Seasonal	Bud Light Lime		
Founders All Day IPA	Budweiser		
Old Nation M-43	Michelob Ultra		
Perrin Seasonal	Coors Lite		
Short's Bellaire Brown	Athletic N/A, Rotating		
Corona	DRAFTS Ask Your Server		
CIDER & SELTZER		BUBBLES	MOCKTAILS
	Forbidden Fruit Cider	Prosecco, Freixenet, Spain....9/37 Veuve du Vernay, France.....8/32 Veuve du Vernay Rose, France.....56 Moet & Chandon Imperial Brut, France.....100 Moet & Chandon Nectar Imperial Rosé.....120	Spiced Apple Cider Apple Juice, House Chai Syrup, Sierra Mist 6 Traverse City Lemonade Muddled Traverse City Cocktail Cherries, Lime Juice, N/A 'New Orleans' Bitters, Ginger Beer 7
	Whiteclaw	RED WINE	WHITE WINE
HOMEMADE DESSERTS		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 Coastline Red Blend, MI...8/30 Slices, Cabernet Sauvignon, CA...11/42 Alexander Valley, Cabernet Sauvignon, CA...14/54 Bonterra, Merlot, CA...38 The Prisoner, Red Blend, CA...85	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
Bay Pointe Cobbler in a Jar Seasonal fruit cobbler, Plainwell vanilla ice cream, whipped cream 8 Crème Brulée (GF) Vanilla bean custard, caramelized sugar 8 Peanut Butter Pie Oreo cookie crust, peanut butter, cream cheese, Reese's peanut butter cup crumbles, whipped cream 8 Vanilla Cheesecake Graham cracker crumb crust, vanilla bean cheesecake. Choice of toppings: Strawberry, Turtle, Raspberry sauce, Chocolate sauce, or Caramel sauce 8 Brownie Sunday Ghirardelli triple chocolate brownie, Plainwell vanilla ice cream, chocolate syrup, whipped cream 8 Flourless Chocolate Cake (GF) Flourless chocolate cake, Nutella buttercream frosting, chocolate sauce 10 Plainwell Ice Cream Served by the scoop, ask your server for current flavors 3			

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