



Todd Van Wieren, CEC  
Executive Chef

## Small Plates

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### GARLIC HERB FOCACCIA (V)

toasted focaccia bread | whipped goat cheese | dalmatia fig jam | herbed olive oil | assorted olives 8

### GREEK BRUSCHETTA (V)

roasted tomatoes | fire roasted artichokes | fresh mozzarella | red pepper pesto | balsamic | focaccia 17

### N'ORLEANS SHRIMP & GRITS (GF)

cajun dusted shrimp | andouille sausage | scallions | roasted poblano cream | white cheddar grit cake | bacon pepper jam 19

### TRIO SPREADS & DIPS

fire roasted street corn dip | smoked whitefish dip | asiago cheese spread | cucumbers | naan bread 17

### MARYLAND STYLE "JUMBO LUMP" CRAB CAKES

jumbo lump crabmeat | sweet bell peppers | scallions | golden pineapple salsa | honey jalapeño aioli 19

### TRUFFLE FRIES (V)

truffle oil | parmesan cheese | sea salt | roasted garlic aioli | parsley 12

### KOBE BEEF ITALIAN MEATBALLS

house made kobe beef meatballs | roasted italian tomato basil sauce | mozzarella cheese | warm focaccia bread 19

## Salads

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*crispy or grilled chicken breast 7 | shrimp or \*\*salmon 12*

### CHICKEN CAESAR SALAD

grilled or crispy chicken breast | romaine | shaved parmesan cheese | house made crouton crumbs | roasted tomatoes | caesar dressing 18  
add white anchovies 3

### BAY POINTE HOUSE SALAD (V) (GF)

heritage blend greens | goat cheese | sweet drop peppers | chopped cucumbers | natural sliced almonds | roasted tomatoes | choice of dressing 15

### RED BEET ROCKET SALAD (V) (GF)

wild baby arugula | feta cheese | fresh red roasted beets | dried cherries | toasted pecans | blueberry pomegranate vinaigrette 15

### WINTER KALE & QUINOA SALAD (V) (VG) (GF) (DF)

fresh baby kale | quinoa | roasted butternut squash | julienne carrots | sunflower seeds | dried apricots | dried cherries | raspberry walnut vinaigrette 16

### POWER BOWL (V) (VG) (GF) (DF)

blend of cabbage, radicchio, carrots, brussels sprouts & kale | fresh apples | toasted walnuts | jicama | tofu | edamame | wild rice salad | honey balsamic vinaigrette 17

V = vegetarian | GF = gluten-free | DF = dairy-free | VG = vegan  
\*please note that we are not a completely gluten-free environment

\*\*May be cooked to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.  
15% gratuity automatically added to room service orders, 18% on parties of 8 or more, 22% on parties of 18 or more.

# Handhelds

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*served with salt & pepper kettle chips | substitute seasoned fries 3  
substitute truffle fries 4 | substitute waffle cut sweet potato  
fries, honey mustard dip 4 | gluten free bun. 2.5*

## \*\*BAY POINTE BURGER

angus beef steak burger | lettuce | tomato | onion |  
choice of cheese | brioche bun 16  
add hickory smoked bacon 3

## SOUTHERN FRIED CHICKEN SANDWICH

crispy fried chicken breast | house made carolina  
bbq sauce | lettuce | tomato | cilantro-lime coleslaw  
| hot pepperjack cheese | brioche bun 16

## GROUPEL SANDWICH

wild-caught grouper | Founders MI Pilsner  
beer batter | cilantro-lime coleslaw | house  
made tartar sauce | ciabatta roll 18

## "BLT" GRILLED CHICKEN SANDWICH

grilled chicken breast | bacon pepper jam |  
hickory smoked bacon | lettuce | tomato | sun-  
dried tomato aioli | brioche bun 17

## PRIME DIP

shaved prime rib | provolone cheese | caramelized  
onions | garlic aioli | ciabatta roll | au jus 19

# Sides

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HOUSE OR CAESAR SIDE SALAD (V) 6

ASIAGO GRATIN POTATOES (V) (GF) 7

SWEET CORN RISOTTO (V) (GF) 8

CILANTRO-LIME RICE (V) (VG) (GF) (DF) 5

FRESH STEAMED BROCCOLINI (V) (VG) (GF) (DF) 7

HOUSE MADE CILANTRO-LIME COLESLAW (V) (GF) 5

# Signature Entrées

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*add a house or Caesar side salad 6*

## TENDERLOIN TIPS

angus beef tenderloin tips | mushrooms | garlic |  
rosemary | red wine | veal demi-glace | shredded  
parmesan | garlic parsley linguini 32

## CREAMY CHICKEN & ANDOUILLE PASTA

chicken breast | andouille sausage | garlic  
| shallots | roasted tomatoes | fresh baby  
spinach | mushrooms | white wine | cream |  
parmesan cheese | orecchiette pasta 26

## \*\*FILET MIGNON

eight-ounce hand-cut angus beef tenderloin |  
rosemary veal demi-glace | garlic mushrooms | hickory  
smoked candied bacon | haystack onions | asiago  
gratin potatoes | fresh steamed broccolini 48

## OUR FAMOUS LAKE PERCH, "FISH & CHIPS STYLE"

seasoned french fries | cilantro-lime coleslaw |  
house made tartar sauce 29

## \*\*PRIME RIB (GF)

(available friday and saturday)  
slow roasted seasoned prime rib | au jus  
| horseradish crema | smashed redskin  
potatoes | fresh steamed broccolini 39

## \*\*HONEY GARLIC GLAZED SALMON (GF)

fresh faroe island salmon | honey garlic  
glaze | cilantro-lime vegetable rice 32

## STICKY FINGER RIBS

spice rubbed baby back ribs | cherry bourbon  
barbeque sauce | haystack onions | seasoned  
french fries | cilantro-lime coleslaw 27

## PAN FRIED WALLEYE RISOTTO

lightly dusted great lakes walleye |  
white wine | garlic | butter | parsley |  
sweet corn risotto | fresh steamed broccolini 32

## FRESH CATCH OF THE DAY

ask your server for today's featured fresh fish MP



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