Bay Pointe
BAR & GRILLE
est.2004

Jeffrey Barnum
Restaurant Chef

Small Plates

COCONUT SHRIMP 14
panko breadcrumbs | shredded coconut |
sweet chili sauce

DUCK RANGOONS 18
wontons | duck breast | siracha aioli

****AHI TUNA (GF)** 14
seared sesame crusted I crisp asian vegetable salad

CHICKEN NACHOS (GF) 16
house-made tortilla chips I smoked pulled chicken |
smoked gouda I shredded cheddar I tomatoes |
pickled red onions I avocado salsa I chipotle crema I
fresh cilantro

ROASTED BRUSSELS SPROUTS (GF) 12
bacon I dried cherries I honey butter

BAKED BRIE (V) 15
4oz brie I walnuts I crisp apple I strawberry fig jam I
crostini

BUTTERNUT SQUASH FLATBREAD (V) 18
butternut squash | red onions | goat cheese |
toasted pumpkin seeds I balsamic glaze

TRUFFLE FRIES (V) 12
truffle oil | parmesan cheese | sea salt |
roasted garlic aioli

Salads

add grilled or crispy chicken breast 7 I grilled or blackened shrimp 7
***ahi tuna 9 | **sirloin steak or **salmon 10*

CAESAR SALAD (V) 13
romaine | shaved parmesan cheese |
garlic thyme cherry tomatoes I
house-made croutons | caesar dressing
add white anchovies 3

BAY POINTE SALAD (V) (GF) 13
heritage blend greens | goat cheese | cucumbers |
red onions | raspberries | raspberry balsamic vinagrette

TUSCAN SALAD (GF) 13
romaine | wild baby arugula | red peppers | cucumbers |
pickled red onions | bleu cheese |
grilled lemon | tuscan dijon vinaigrette

BOURBON PECAN SALAD (V) (GF) 13
heritage blend greens | pear I goat cheese I
red onions I candied pecans I champagne vinaigrette

POWER BOWL (V) (VG) (GF) (DF) 17
heritage blend greens | quinoa | snow peas |
dried cherries | butternut squash | apple | edamame |
choice of dressing

BOWL OF SOUP DU JOUR 8

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 16 or more.
No split checks for parties of 8 or more. Credit card transactions are subject to a 3% fee.

Handhelds

served with house-made seasoned potato chips
substitute french fries 3 | chef fries 4 | waffle-cut sweet potato fries 5
truffle fries 5 | pretzel bun 2 | gluten-free bun 2.5

****BAY POINTE BURGER** 15
choice of cheese | lettuce | tomato | onion | brioche bun

add applewood smoked bacon 3
add bleu cheese crust 3

****BURGER OF THE MONTH** 16
ask your server for this month's burger creation I pretzel bun I no substitutions

NASHVILLE HOT CHICKEN SANDWICH 17
house-made sweet-tangy hot sauce | lemon-herb buttermilk coleslaw | dill pickle chips I brioche bun

****STEAK SANDWICH** 18
top sirloin I mozzarella cheese I taragon aioli I french bread

****SALMON BLT** 19
6oz salmon I apple-wood smoked bacon I lettuce I tomato I sundried tomato aioli I french bread

Sides

BAY POINTE OR CAESAR SIDE SALAD (V)

ASIAGO POTATOES GRATIN (V) (GF)

FINGERLING POTATOES (V) (GF)

SEASONAL RISOTTO (V) (GF)
ask your server for today's seasonal selection

FRESH SEASONAL VEGETABLES (V) (VG) (GF)

CREMINI MUSHROOMS (V) (VG) (GF)

GARLIC CHEESE FRENCH BREAD (V)

Signature Entrées

add a bay pointe or caesar side salad 6

ROASTED RED PEPPER LINGUINI (V) 16
roasted red pepper cream sauce I feta cheese I fresh basil I garlic cheese french bread

add grilled or crispy chicken breast 7 I grilled or blackened shrimp 7
***ahi tuna 9* | ***sirloin steak or **salmon 10*

****FILET MIGNON** 48
beef tenderloin I candied applewood smoked bacon | haystack onions | asiago potatoes gratin | seasonal vegetables | demi-glace

add cremini mushrooms 3
add bleu cheese crust 3

N'ORLEANS SHRIMP & GRITS (GF) 22
cajun dusted shrimp | andouille sausage | white cheddar grit cake | bacon pepper jam | scallions | roasted poblano cream

*add **sirloin steak 10*

BEEF SHORT RIB RAGÚ 25
braised beef short rib I tomato and red wine sauce I pappardelle ribbons I shaved parmesan I garlic cheese french bread

BAY POINTE FISH & CHIPS 17
battered white fish | lemon-herb buttermilk coleslaw I chef's seasoned fries | house-made tartar sauce | lemons

****FAROE ISLAND SALMON (GF)** 25
seasonal risotto | seasonal vegetables | boursin cheese

****SMOTHERED SIRLOIN (GF)** 27
cremini mushrooms | onions | fingerling potatoes | seasonal vegetables | bordelaise sauce

add grilled or blackened shrimp 7
add bleu cheese crust 3

ROASTED CHICKEN (GF) 21
roasted half chicken I fingerling potatoes I seasonal vegetables

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