

SEAFOOD & CAJUN

Includes a side salad
Make it a Caesar for \$1

BOUILLAGAISSE 27

shrimp, scallops, clams, whitefish, mussels, rich broth, crusty bread

FISH AND CHIPS 18

hand-battered Atlantic cod, farmhouse ale beer batter, fries, house-made tartar sauce

SHRIMP JAMBALAYA 18

shrimp, andouille sausage, Cajun spices, tomato, green pepper, onion, rice, cornbread

CHICKEN JAMBALAYA 16

Cajun chicken breast, andouille sausage, Cajun spices, tomato, green pepper, onion, rice, cornbread

FEATURED DAILY SEAFOOD

Your server will describe our chef's seafood features prepared for you today!

FRESH CEDAR PLANKED SALMON 21

Atlantic salmon, teriyaki glaze, orzo medley, roasted vegetables

CRAB STUFFED SHRIMP 28

jumbo shrimp, lump crab meat, Bearnaise sauce, sauteed bacon, Brussels sprouts

Salmon Fresca 21

Atlantic salmon, roasted vegetables, asparagus, tomatoes, balsamic vinaigrette, feta cheese, citrus butter

WALLEYE 26

blackened or pan-fried, roasted vegetables, roasted rosemary potatoes

STEAKS, RIBS & SPECIALTY BEEF

All our steaks are 28 - 35 days aged

FILET MIGNON TENDERLOIN 6oz 31 | 10oz 40

the most tender cut

CHUBBY CUT TOP SIRLOIN 9oz 21

Certified Angus Beef® makes it the choice of choice

CHARBROILED RIBEYE 11oz 28

Certified Angus Beef® makes it the choice of choice

PARMESAN CRUSTED NEW YORK STRIP 29

a classic cut well marbled with a parmesan butter crust

SLOW ROASTED PRIME RIB* 8oz 22 | 12oz 27 | 16oz 33

we slow roast our prime rib for peak tenderness

FRIDAY & SATURDAY ONLY AFTER 4PM • COME EARLY OR SOLD OUT!

CAJUN ROASTED PRIME RIB* 8oz 22 | 12oz 27 | 16oz 33

we slow roast our prime rib for peak tenderness with Cajun spices

FRIDAY & SATURDAY ONLY AFTER 4PM • COME EARLY OR SOLD OUT!

UPGRADE YOUR SIDE 2

orzo medley | grilled asparagus | green beans | loaded baked potato | roasted vegetables
roasted rosemary potatoes | Brussels sprouts

FILET MEDALLION TRIO 28

three medallions of choice beef tenderloin, parmesan, gorgonzola and smoked bacon butter crust, béarnaise, parmesan mashed potatoes, grilled asparagus

BISON SMOKED MEATLOAF 17

smoked in-house, parmesan mashed potatoes, roasted mushroom medley, demi-glaze, roasted green beans

24 HOUR RIBS • HALF 18 FULL 25

available in half-rack and full-rack, house BBQ sauce, seasoned fries

STEAK ADD-ONS	parmesan crust - \$3 beer battered shrimp - \$7	bacon butter crust - \$3 roasted mushroom medley - \$4	gorgonzola crust - \$3 grilled onion - \$2
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CHICKEN & PASTA

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CHICKEN PAILLARD 20

thinly pounded chicken, parmesan breading, garlic, white wine sauce, asparagus; salad made of arugula, tomatoes, crumbled goat cheese and balsamic vinaigrette
This entrée does not include an additional side salad.

CHICKEN ALFREDO 16

grilled chicken breast, creamy house-made alfredo sauce, fettuccine, crusty bread

SHRIMP ALFREDO 18

shrimp, creamy house-made alfredo sauce, fettuccine, crusty bread

SALMON ALFREDO 20

salmon, creamy house-made alfredo sauce, fettuccine, crusty bread

CHICKEN MARSALA RAVIOLI 20

chicken filled ravioli, roasted mushroom medley, Marsala cream, peas, shaved Asiago

LOBSTER MAC N CHEESE 22

lobster, cavatappi pasta, rich cream sauce, crunchy bread crumb topping

CHICKEN, BACON & BRUSSELS FETTUCCINE 20

grilled chicken breast, Brussels sprouts, mushroom blend, truffle oil, alfredo sauce, parmesan, crusty bread

SHRIMP SCAMPI 21

shrimp, fettuccine, lemon, cherry tomatoes, spinach, crusty bread

BURGERS

Served with fries or homemade chips

Upgrade to Sweet potato fries - \$1 • Fresh fruit - \$2

CERTIFIED ANGUS BEEF® BURGER 11

Certified Angus® ground chuck, Brioche bun

ALL AMERICAN STUFFED BURGER 14

Certified Angus Beef® American cheese, thick-cut bacon, Brioche bun

IMPOSSIBLE BURGER™ 15

plant-based burger, smoked gouda, caramelized onions, roasted red pepper mayo, mixed greens, tomato, Brioche bun

TURKEY BURGER 12

baby arugula, roasted garlic mayo, feta, tomato, Brioche bun

BISON BURGER 14

seasoned bison burger, Brioche bun

SALADS & SOUPS

PEPPERCORN SEARED SALMON SALAD 16

fresh Atlantic salmon, balsamic dressed greens, crisp crostini bread, goat cheese, red onion, tomato

EDAMAME CHICKEN SALAD 13

grilled chicken, edamame, peanuts, avocado, roasted red pepper, peanut sauce, Napa cabbage, romaine, sesame ginger dressing, crispy wontons

WARM GOAT CHEESE SALAD 12

pecan-crusted goat cheese, julienned green apple, shredded carrots, blue cheese, mixed greens, crostini, balsamic vinaigrette

CAESAR YOUR WAY 10

romaine, garlic croutons, Asiago cheese, made in-house Caesar dressing

Add grilled chicken - \$3 • shrimp - \$5 • salmon - \$7

CHOPPED SALAD 13

romaine, grilled chicken, bacon, avocado, banana pepper, tomato, parmesan, balsamic vinaigrette, crostini

SOUPS CUP 5 • BOWL 6

French onion • baked potato • chicken tortilla

APPETIZERS

BAJA FISH TACOS 10

lightly breaded cod, crispy Napa slaw, pico de gallo, feta, chipotle ranch, flour tortillas

FRIED CHEESE CURDS 9

battered Clock Shadow Creamery white cheddar curds, raspberry chipotle dipping sauce

OUR FAMOUS SEAFOOD FONDUE 13

shrimp, crawfish, sherry mushroom Mornay sauce, crusty bread

THE BAY'S CRAB CAKES 14

jumbo lump crab meat cakes, crispy slaw, remoulade sauce

FOUR CHEESE STUFFED MUSHROOM CAPS 8

cream cheese, feta, mozzarella, Boursin, garlic, scallions

BRUSCHETTA 9

grilled baguette, Roma tomatoes, goat cheese, onions, olive oil, basil

CALAMARI MARINARA 13

calamari, marinara



THUNDER BAY SPECIALTY