

# APPETIZERS

## BISON MEATBALLS 11

in-house smoked bison meatballs sautéed in pearl onions and wild mushrooms, tossed in a burgundy demi-glace

## FRIED CHEESE CURDS 9

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

## OUR FAMOUS SEAFOOD FONDUE 13

shrimp, crawfish and a sherry mushroom Mornay sauce, served with garlic crostini

## THE BAY'S CRAB CAKES 18

jumbo lump crab meat cakes and crispy slaw, served with house-made rémoulade sauce

## FOUR CHEESE STUFFED MUSHROOM CAPS 11

mushrooms stuffed with cream cheese, feta, mozzarella, Boursin, garlic and scallions

## BETTA BRUSCHETTA 10

grilled focaccia bread topped with Roma tomatoes, goat cheese, onions, olive oil and basil

## CALAMARI MARINARA 12

calamari served with marinara and the Bay's dipping sauce

# SALADS & SOUPS

## PEPPERCORN SEARED SALMON 15

balsamic dressed greens topped with fresh Atlantic salmon, crisp crostini bread, goat cheese, red onions and tomatoes

## EDAMAME CHICKEN 13

romaine tossed with Napa cabbage, grilled chicken, edamame, peanuts, avocado, roasted red peppers, peanut sauce, sesame ginger dressing and crispy wontons

## CRUSTED GOAT CHEESE 15

mixed greens tossed topped with pecan-crusting goat cheese, julienned green apples, shredded carrots, blue cheese, crostini and a white balsamic vinaigrette

## HOUSE-MADE SOUPS CUP 5 • BOWL 7

French onion • baked potato • soup of the day

## CAESAR YOUR WAY 12

romaine tossed with house-made Caesar dressing, garlic croutons and Asiago

*Add grilled chicken - 4 • shrimp - 5.5 • salmon - 6*

## CHOPPED COBB 14

iceberg lettuce with grilled chicken, bacon, avocado, banana peppers, tomatoes, parmesan and balsamic vinaigrette, served with garlic crostini

## WALDORF 12

spring greens with tri-colored apples, Gorgonzola, sweet toasted pecans and our house-made Waldorf dressing

*Add grilled chicken - 4*

# SANDWICHES & BURGERS

*Served with Thunder Crunch® fries or Homemade chips  
Sweet potato fries - \$1  
Fresh fruit - \$2*

## PRIME RIB SANDWICH 16

shaved prime rib, roasted onions & peppers, roasted red pepper mayonnaise and melted Swiss on a French roll

## CHICKEN AVOCADO SANDWICH 13

grilled chicken breast, provolone, fresh avocado, mixed greens, tomatoes and roasted red pepper mayonnaise on a ciabatta bun

## BACON, LETTUCE, TOMATO AND BACON 13

bacon, lettuce, tomatoes, more bacon and roasted garlic mayonnaise on whole grain toast

## SALMON BLT 14

peppercorn seared Atlantic salmon, bacon, lettuce, tomatoes, roasted garlic mayonnaise on whole grain toast

## CRISPY BUTTERMILK CHICKEN SANDWICH 13

butter milk chicken breast, chipotle ranch and crispy slaw on a brioche bun, served with spicy honey for dipping

## BEER BATTERED FISH SANDWICH 14

fried cod, crispy slaw, Wisconsin cheddar and house-made tartar sauce on a French roll

## HALF SANDWICH | SOUP OR SALAD 11

your choice of half Turkey Bacon Wrap, Club, BLTB or Salmon BLT with a cup of soup or house salad

*make it a caesar for - \$1 • make it a bowl of soup for - \$1*

## BUFFALO CHICKEN SANDWICH 13

breaded chicken breast, buffalo sauce, lettuce, tomatoes, blue cheese and melted provolone on a brioche bun

## CLUB 15

shaved ham & smoked turkey, Swiss, provolone and American cheeses, bacon, lettuce, sliced tomatoes and garlic mayonnaise on grilled sourdough bread

## REUBEN 13

sliced corned beef, melted Swiss, sauerkraut and Thousand Island dressing on grilled marble rye

## SMOKED TURKEY REUBEN 13

the classic reuben with a twist - grilled, tender smoked turkey, melted Swiss, Thousand Island dressing and coleslaw on grilled marble rye

## CERTIFIED ANGUS BEEF® BURGER 13



*Certified Angus®* ground chuck and American cheese on a brioche bun. Add bacon \$2

## IMPOSSIBLE BURGER™ 15

plant-based burger patty with smoked gouda, caramelized onions, roasted red pepper mayonnaise, tomatoes and mixed greens on a brioche bun

## TURKEY BURGER 13

turkey patty topped with baby arugula, roasted garlic mayonnaise, tomatoes and feta on a brioche bun

## BISON BURGER 15

seasoned bison burger patty on a brioche bun

# SEAFOOD & CAJUN

## FISH AND CHIPS 18

hand-battered Atlantic cod in a farmhouse ale beer batter, served with fries and a house-made tartar sauce

## SALMON FRESCA 22

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

## SHRIMP JAMBALAYA 19

shrimp, andouille sausage, Cajun spices, tomatoes, green peppers, onions and rice, served with fresh cornbread

## CHICKEN JAMBALAYA 17

Cajun chicken breast, andouille sausage, Cajun spices, tomatoes, green peppers, onions and rice, served with fresh cornbread

# PASTA

## CHICKEN ALFREDO 18

grilled chicken breast sautéed in creamy house-made alfredo sauce, tossed with fettuccine and served with garlic crostini

## SALMON ALFREDO 20

salmon sautéed in creamy house-made alfredo sauce, tossed with fettuccine and served with garlic crostini

## CHICKEN MARSALA RAVIOLI 21

chicken filled ravioli served with a roasted mushroom medley, Marsala cream, peas, shaved Asiago and garlic crostini

## SHRIMP SCAMPI 24

fettuccine tossed with lemon, jumbo shrimp, cherry tomatoes and spinach, served with garlic crostini

# CHICKEN & BEEF

## CHICKEN PAILLARD 16

thinly pounded chicken with parmesan breading, garlic and white wine sauce, served with asparagus and an arugula salad with balsamic vinaigrette

## BISON SMOKED MEATLOAF 17

smoked in-house bison served with parmesan mashed potatoes, roasted mushroom medley, demi-glace and roasted green beans

## CHUBBY CUT TOP SIRLOIN 6<sup>OZ</sup> 17 | 9<sup>OZ</sup> 23

*Certified Angus Beef®* makes it the choice of choice

