

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 sherried 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 and roasted garlic mayonnaise on whole grain toast

CRISPY BUTTERMILK CHICKEN SANDWICH 13

buttermilk 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, American cheese, 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 6OZ 17 | 9OZ 23

Certified Angus Beef® makes it the choice of choice

