

# APPETIZERS

## BISON MEATBALLS 15

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

## FRIED CHEESE CURDS 12

battered white cheddar curds served with a raspberry chipotle dipping sauce

## OUR FAMOUS SEAFOOD FONDUE 15

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

## THE BAY'S CRAB CAKES 20

lump crab cakes served with crispy slaw and lobster hollandaise

## FOUR CHEESE STUFFED MUSHROOM CAPS 13

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

## BETTA BRUSCHETTA 12

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

## CALAMARI MARINARA 15

calamari served with marinara and the Bay's dipping sauce

# SALADS & SOUPS

## PEPPERCORN SEARED SALMON 18

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

## EDAMAME CHICKEN 16

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

## CRUSTED GOAT CHEESE 16

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

## HOUSE-MADE SOUPS CUP 5 • BOWL 7

French Onion • Baked Potato • Soup of the Day

## STEAK TRIBUTE 18

skewer of filet tips, spring greens, Gorgonzola, cherry tomatoes, thick-cut bacon and Bay's Tribute dressing

## CAESAR YOUR WAY 14

romaine tossed with house-made Caesar dressing, garlic croutons and Asiago  
Add grilled chicken - \$6 • shrimp - \$7 • salmon - \$8

## CHOPPED CHICKEN 16

chopped grilled chicken, iceberg lettuce, Gorgonzola, tomato, bacon, diced avocado, fried onion strings and Bay's Tribute dressing

# SEAFOOD & CAJUN

Includes a side salad. Make it a Caesar for \$2.

## BOUILLABAISSÉ 35

shrimp, scallops, clams, whitefish and mussels in a rich broth, served with garlic crostini

## FISH AND CHIPS 22

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

## JAMBALAYA CHICKEN 21 | SHRIMP 23

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

## FRESH CEDAR PLANKED SALMON 26

Atlantic salmon with a teriyaki glaze, couscous and roasted vegetables

## FEATURED DAILY SEAFOOD

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

## SALMON FRESCA 25

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

## WALLEYE 31

blackened or pan-fried walleye, served with roasted vegetables and roasted potatoes

## THE BAY'S CRAB CAKE 36

lump crab cakes served with parmesan mashed potatoes, asparagus and lobster hollandaise

# STEAKS, RIBS & SPECIALTY BEEF

Includes a side salad and your choice of: baked potato, fries or parmesan mashed potatoes. Make it a Caesar for \$2. All steaks are aged 28-35 days.

UPGRADE YOUR SIDE | grilled asparagus \$6 | broccolini \$7 | loaded baked potato \$5 | roasted vegetables \$4 | brussels sprouts \$5 | risotto \$8

## FILET MIGNON TENDERLOIN 6OZ 39 | 10OZ 54

the most tender cut

## CHUBBY CUT TOP SIRLOIN 9OZ 31

the choice of choice

## FILET MEDALLION TRIO 38

three individual medallions of beef tenderloin topped with parmesan, Gorgonzola and smoked bacon butter crust, served with béarnaise, parmesan mashed potatoes and grilled asparagus

## PARMESAN CRUSTED NEW YORK STRIP 41

classic cut well marbled with a parmesan butter crust

## BEEF WELLINGTON 46

beef filet topped with a truffle duxelle, wrapped in prosciutto and baked inside a puff pastry

## SLOW ROASTED PRIME RIB\* 10OZ 38 | 14OZ 41 | 18OZ 46

slow roasted for peak flavor – also available with Cajun spices

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

## BUTCHER'S CUT BONE-IN RIBEYE 20OZ 58

bone-in ribeye that is both flavorful and tender with a perfect amount of marbling

## CHARBROILED RIBEYE 14OZ 46

makes it the choice of choice

## BISON SMOKED MEATLOAF 18

smoked in-house bison served with parmesan mashed potatoes, mushroom bordelaise and roasted broccolini

## 24-HOUR PORK RIBS • HALF 24 FULL 29

half-rack or full-rack of pork ribs slow cooked for 24 hours, served with house-made BBQ sauce and seasoned fries

## STEAK ADD-ONS

parmesan crust - \$3

gorgonzola crust - \$3

bacon butter crust - \$3

grilled onion - \$2

roasted mushroom medley - \$4

beer battered shrimp - \$8

# CHICKEN & PASTA

Includes a side salad. Make it a Caesar for \$2.

## CHICKEN PILLARD 25

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

*This entrée does not include an additional side salad.*

## SCALLOPS AND ARUGULA RISOTTO 38

seared scallops, lemon butter, cherry tomatoes, arugula and shaved Asiago, served over parmesan risotto

## SEAFOOD PASTA POMODORO 27

shrimp, mussels, scallops, garlic, spinach and portabella mushrooms atop of fettuccine with an aromatic tomato broth and garlic crostini

## LOBSTER MAC & CHEESE 28

rigatoni pasta baked in a rich cream sauce with lobster and a crunchy bread crumb topping

## ALFREDO CHICKEN 22 | SHRIMP 24 | SALMON 24

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

## CHICKEN MARSALA RAVIOLI 23

cheese filled ravioli, smoked chicken, roasted mushrooms, peas, Marsala cream sauce, shaved Asiago and garlic crostini

## SHRIMP SCAMPI 26

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

## CAJUN SHRIMP & CHICKEN PASTA 25

Cajun shrimp, smoked andouille, red & green peppers and red onions sautéed in a Cajun cream sauce, tossed with fettuccine and scallions, served with garlic crostini

# BURGERS

Upgrade to sweet potato fries for \$1 or fresh fruit for \$3.

## GRILLED ANGUS CHEESEBURGER 14

ground chuck with American cheese on a brioche bun. Add bacon \$3

## IMPOSSIBLE BURGER™ 17

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

## TURKEY BURGER 14

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

## BISON BURGER 15

seasoned bison burger on a brioche bun