

# 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 sherry 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

## SALAD BAR 16

*Add to any entrée - \$7*

# SANDWICHES & BURGERS

*Served with fries or homemade chips.  
Upgrade to sweet potato fries for \$1 or fresh fruit for \$3.*

## PRIME RIB SANDWICH 18

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

## CHICKEN AVOCADO SANDWICH 15

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 15

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

## CRISPY BUTTERMILK CHICKEN SANDWICH 15

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

## BEER BATTERED FISH SANDWICH 16

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

## LOBSTER ROLL 21

lobster chunks, mayonnaise and dill on a split bun

## CLUB 15

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

## REUBEN 14

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

## SMOKED TURKEY REUBEN 14

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

## CHIPOTLE CHICKEN AVOCADO MELT 15

pulled chicken, smoked Gouda, Peppadew peppers and chipotle sauce on house-made focaccia

## GRILLED ANGUS CHEESEBURGER 14

ground chuck, American cheese, brioche bun. Add bacon \$3

## IMPOSSIBLE BURGER™ 17

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

## TURKEY BURGER 14

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

## HALF SANDWICH | SOUP OR SALAD 14

your choice of half Reuben, 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*

# SEAFOOD & CAJUN

## FISH AND CHIPS 21

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

## SALMON FRESCA 24

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

## JAMBALAYA CHICKEN 20 | SHRIMP 22

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

## FRESH CEDAR PLANKED SALMON 25

Atlantic salmon with a teriyaki glaze, couscous and roasted vegetables

# PASTA

## CHICKEN ALFREDO 21

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

## SALMON ALFREDO 23

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

## CHICKEN MARSALA RAVIOLI 22

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

## SHRIMP SCAMPI 25

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

# CHICKEN & BEEF

## CHICKEN PAILLARD 24

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

## BISON SMOKED MEATLOAF 19

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

## CHUBBY CUT TOP SIRLOIN 6<sup>OZ</sup> 21 | 9<sup>OZ</sup> 30

the choice of choice