

APPETIZERS

BISON MEATBALLS 16

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

FRIED CHEESE CURDS 13

battered white cheddar curds served with a raspberry chipotle dipping sauce

OUR FAMOUS SEAFOOD FONDUE 16

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

THE BAY'S CRAB CAKES 21

lump crab cake served with crispy slaw and lobster hollandaise

FOUR CHEESE STUFFED MUSHROOM CAPS 14

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

BETTA BRUSCHETTA 13

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

CALAMARI MARINARA 16

calamari served with marinara and the Bay's dipping sauce

SALADS & SOUPS

PEPPERCORN SEARED SALMON 19

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

EDAMAME CHICKEN 17

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

CRUSTED GOAT CHEESE 17

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

HOUSE-MADE SOUPS CUP 6 • BOWL 8

French Onion • Baked Potato • Soup of the Day

STEAK TRIBUTE 19

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

CAESAR YOUR WAY 15

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

CHOPPED CHICKEN 17

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 36

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

FISH AND CHIPS 23

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

JAMBALAYA CHICKEN 22 | SHRIMP 24

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

FRESH CEDAR PLANKED SALMON 27

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 26

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

WALLEYE 32

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

THE BAY'S CRAB CAKE 37

lump crab cake 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 40 | 10OZ 55

the most tender cut

CHUBBY CUT TOP SIRLOIN 9OZ 32

the choice of choice

FILET MEDALLION TRIO 39

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 42

classic cut well marbled with a parmesan butter crust

BEEF WELLINGTON 47

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

SLOW ROASTED PRIME RIB* 10OZ 39 | 14OZ 42 | 18OZ 47

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 59

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

CHARBROILED RIBEYE 14OZ 47

makes it the choice of choice

BISON SMOKED MEATLOAF 19

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

24-HOUR PORK RIBS • HALF 25 FULL 30

half-rack or full-rack of pork ribs slow cooked for 24 hours, served with house-made BBQ sauce and seasoned Thunder Crunch 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 26

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 39

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

SEAFOOD PASTA POMODORO 28

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

LOBSTER MAC & CHEESE 29

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

ALFREDO CHICKEN 23 | SHRIMP 25 | SALMON 25

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

CHICKEN MARSALA RAVIOLI 24

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

SHRIMP SCAMPI 27

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

CAJUN SHRIMP & CHICKEN PASTA 26

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 15

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

IMPOSSIBLE BURGER™ 18

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

TURKEY BURGER 15

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

BISON BURGER 16

seasoned bison burger on a brioche bun