

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 sherry mushroom Mornay sauce, served with garlic crostini

THE BAY'S CRAB CAKES 21

lump crab cakes 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-crusting 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

SANDWICHES & BURGERS

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

PRIME RIB SANDWICH 19

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

CHICKEN AVOCADO SANDWICH 16

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

BACON, LETTUCE, TOMATO AND BACON 14

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

SALMON BLT 16

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

CRISPY BUTTERMILK CHICKEN SANDWICH 16

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

BEER BATTERED FISH SANDWICH 17

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

LOBSTER ROLL 22

lobster chunks, mayonnaise and dill on a split bun

CLUB 16

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

REUBEN 15

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

SMOKED TURKEY REUBEN 15

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

CHIPOTLE CHICKEN AVOCADO MELT 16

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

GRILLED ANGUS CHEESEBURGER 15

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

IMPOSSIBLE BURGER™ 18

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

TURKEY BURGER 15

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

BISON BURGER 16

seasoned bison burger patty on a brioche bun

HALF SANDWICH | SOUP OR SALAD 15

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 22

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

SALMON FRESCA 25

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

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

PASTA

CHICKEN ALFREDO 22

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

SALMON ALFREDO 24

salmon sautéed in 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

CHICKEN & BEEF

CHICKEN PAILLARD 25

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

BISON SMOKED MEATLOAF 20

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

CHUBBY CUT TOP SIRLOIN 6OZ 22 | 9OZ 31

the choice of choice