

## APPETIZERS

### BISON MEATBALLS

In-house smoked bison meatballs sautéed with pearl onions and wild mushrooms, tossed in a burgundy demi-glace – 17

### FRIED CHEESE CURDS

Battered white cheddar curds served with a raspberry chipotle dipping sauce – 13

### OUR FAMOUS SEAFOOD FONDUE

Shrimp and crawfish in a sherried mushroom Mornay sauce, served with garlic crostini – 17

### THE BAY'S CRAB CAKES

Lump crab cakes served with crispy slaw and rémoulade – 21

### FOUR CHEESE STUFFED MUSHROOM CAPS

Mushrooms stuffed with cream cheese, feta, mozzarella, and Boursin cheeses, garlic, and scallions – 15

### BETTA BRUSCHETTA

Grilled focaccia bread topped with Roma tomatoes, goat cheese, onions, basil, and a drizzle of olive oil – 13

### CALAMARI MARINARA

Crispy calamari served with marinara sauce and the Bay's dipping sauce – 17

## SALADS

ADDITIONS: Garlic Sautéed Shrimp 7 | Grilled Salmon Fillet\* 9 | Grilled Chicken Breast 8

### PEPPER SEARED SALMON\*

Salmon served over spring greens with Parmesan cheese, whipped goat cheese, red onions, bruschetta tomatoes, white balsamic vinaigrette, and crostini – 19

### EDAMAME CHICKEN

Romaine and Napa cabbage tossed with grilled chicken, edamame, peanuts, avocado, roasted red peppers, peanut sauce, sesame ginger dressing, and crispy wontons – 17

### CRUSTED GOAT CHEESE

Spring greens with pecan-crusting goat cheese, apples, carrots, Gorgonzola cheese, white balsamic vinaigrette, and crostini – 18

### STEAK TRIBUTE\*

Skewer of filet tips served over spring greens with Gorgonzola cheese, cherry tomatoes, thick-cut bacon, red onion, and the Bay's Tribute dressing – 21

### TRADITIONAL CAESAR

Romaine with garlic croutons, Asiago cheese, and Caesar dressing – 14

### CHOPPED CHICKEN

Chopped grilled chicken served over iceberg lettuce with Gorgonzola cheese, tomatoes, bacon, avocado, fried onion strings, and the Bay's Tribute dressing – 18

### SALAD BAR – 16

Add to any entrée – 7

## SOUPS

BAKED POTATO | FRENCH ONION | SOUP OF THE DAY

Cup – 6 | Bowl – 8

## SEAFOOD & CAJUN

Includes a side salad. | Upgrade to a side Caesar – 2

### BOUILLABAISSÉ

Shrimp, clams, mussels, and whitefish in a rich seafood broth, served with crostini – 44

### JAMBALAYA | Chicken 23 | Shrimp 25

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

### THE BAY'S CRAB CAKES

Lump crab cakes served with Parmesan mashed potatoes, asparagus, and lobster hollandaise – 38

### WALLEYE

Blackened or pan-fried walleye, served with roasted vegetables and roasted potatoes – 34

### FISH AND CHIPS

Hand-battered Atlantic cod in a farmhouse ale beer batter, served with fries and a house-made tartar sauce – 23

### CEDAR PLANKED SALMON

Salmon roasted on a cedar plank, glazed with apricot butter, and served with roasted vegetables – 28

### SALMON FRESCA

Salmon served with roasted vegetables, asparagus, tomatoes, and feta cheese, finished with a balsamic vinaigrette and citrus butter – 33

## STEAKS & SIGNATURE CUTS

Includes a side salad and your choice of baked potato, fries, or parmesan mashed potatoes.

### MIDWEST'S BEST FILET MIGNON\*

Our most tender cut of lean, Midwestern beef, finished with a demi-glace – 6 oz. 42 | 10 oz. 55

### CHUBBY CUT TOP SIRLOIN\*

A steakhouse classic known for its marbling, tenderness, and flavor, served with mashed potatoes – 9 oz. 33

### FILET MEDALLION TRIO\*

Three filet medallions, each topped with horseradish, Gorgonzola, and Parmesan crusts, served with a rich demi-glace and mashed potatoes – 39

### FILET OSCAR\*

Filet topped with the Bay's crab cake and finished with lobster hollandaise, served with a side of asparagus and mashed potatoes – 49

### CHARBROILED RIBEYE\*

Perfectly marbled steak for peak flavor – 14 oz. 46

### BUTCHER'S CUT BONE-IN RIBEYE\*

Flavorful and tender with the perfect amount of marbling – 20 oz. 64

### PARMESAN-CRUSTED NEW YORK STRIP\*

Abundant marbling for full flavor, topped with the Bay's Parmesan-butter crust – 44

### BEEF WELLINGTON\*

Beef filet with duxelles and prosciutto baked inside a puff pastry, served with shiitake mushrooms and a mushroom demi-glace – 6 oz. 48

### OVEN-ROASTED PRIME RIB\*

Rubbed with herbs and spices, then slow-roasted and served with beef au jus and creamy horseradish sauce 12 oz. 39 | 14 oz. 44 | 16 oz. 48  
*(Available Friday and Saturday)*

### BISON SMOKED MEATLOAF\*

Smoked in-house bison served with roasted mushroom medley, demi-glace, roasted vegetables, and Parmesan mashed potatoes – 21

### 24-HOUR PORK RIBS | Half 25 | Full 32

Rack of pork ribs slow-cooked for 24 hours, served with house-made BBQ sauce and seasoned fries

### STEAK TOPPERS

Butter Crusts: Horseradish, Parmesan, or Gorgonzola Cheese – 4 | Grilled Onions – 4  
Balsamic Sage Mushrooms – 4 | Oscar Style – 11 | Sinatra Style – 12

## CHICKEN & PASTA

Includes a side salad. | Upgrade to a side Caesar – 2 | ADDITIONS: Garlic Sautéed Shrimp 7 | Grilled Salmon Fillet\* 9 | Grilled Chicken Breast 8

### SEAFOOD PASTA POMODORO

Shrimp, mussels, and garlic over fettuccine in an aromatic tomato sauce – 29

### SHRIMP SCAMPI

Fettuccine tossed with lemon, wine, olive oil, garlic, jumbo shrimp, cherry tomatoes, and spinach – 29

### LOBSTER MAC AND CHEESE

Rigatoni baked in a rich cream sauce with lobster and a crunchy bread crumb topping – 32

### CAJUN SHRIMP & CHICKEN PASTA

Cajun shrimp, smoked andouille, red and green peppers, and red onions sautéed in a Cajun cream sauce, tossed with fettuccine and scallions – 29

### CHANEL NO. 5

Blended cheese ravioli topped with lobster, shrimp, artichokes, prosciutto, spinach, and sun-dried tomatoes, served in a garlic cream sauce – 32

### CHICKEN PICCATA

Chicken cutlets breaded in herb flour, then sautéed in lemon, butter, white wine, capers, and red onions, served with roasted vegetables – 27

### FILET TIPS STROGANOFF\*

Pappardelle with sautéed mushrooms, sour cream, demi-glace, and filet tips – 26

### ALFREDO

Fettuccine in a garlic cream sauce – 21

## BURGERS & SANDWICHES

Includes french fries. | Upgrade to Sweet Potato Fries – 3 or Fresh Fruit – 3

### GRILLED ANGUS CHEESEBURGER\*

Grilled the way you like it and served on a brioche bun – 16  
Add bacon – 3

### BISON BURGER

Seasoned bison burger on a brioche bun – 18

### CHICKEN AVOCADO SANDWICH

Grilled chicken breast with provolone, avocado, mixed greens, tomatoes, and roasted red pepper mayonnaise on a ciabatta bun – 17