

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

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