
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

THE BAY'S CRAB CAKES

Lump crab cakes served with crispy slaw and rémoulade – 21

OUR FAMOUS SEAFOOD FONDUE

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

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

PASTA

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

ALFREDO

Fettuccine in a garlic cream sauce – 21

CHANEL NO. 5

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

SHRIMP SCAMPI

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

FILET TIPS STROGANOFF*

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

* Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

SANDWICHES & BURGERS

Served with fries or homemade chips. | Upgrade to: Sweet potato fries – 3 | Fresh fruit – 3

PRIME RIB

Shaved prime rib with roasted onions and peppers, roasted red pepper mayonnaise, and melted Swiss on a French roll – 19

CHICKEN AVOCADO

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

BLT

Thick-cut smoked bacon, tomatoes, butter lettuce, and mayonnaise on grilled artisan bread – 16

SALMON BLT

Peppercorn-seared Atlantic salmon with bacon, lettuce, tomatoes, and roasted garlic mayonnaise on whole grain toast – 16

CRISPY BUTTERMILK CHICKEN

Crispy buttermilk chicken breast with chipotle ranch and crispy slaw on a brioche bun, served with spicy honey for dipping – 16

BEER BATTERED FISH

Beer-battered cod with crispy slaw, Wisconsin cheddar, and house-made tartar sauce on a French roll – 17

LOBSTER ROLL

Lobster chunks, mayonnaise, and dill on a split bun – 29

CLUB

Shaved ham and smoked turkey with Swiss, provolone, and American cheeses, bacon, lettuce, sliced tomatoes, and garlic mayonnaise on grilled sourdough bread – 16

REUBEN

Sliced corned beef with melted Swiss, sauerkraut, and Thousand Island dressing on grilled marble rye – 15

SMOKED TURKEY REUBEN

The classic Reuben with a twist—tender smoked turkey, melted Swiss, Thousand Island dressing, and coleslaw on grilled marble rye – 15

GRILLED ANGUS CHEESEBURGER

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

BISON BURGER

Seasoned bison burger patty on a brioche bun – 18

HALF SANDWICH + SOUP OR SALAD

Your choice of half Reuben, Club, BLTB, or Salmon BLT with a cup of soup or house salad – 16

SEAFOOD & CAJUN

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

FISH AND CHIPS

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

SALMON FRESCA

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

JAMBALAYA | Chicken 23 | Shrimp 25

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

CEDAR PLANKED SALMON

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

CHICKEN & BEEF

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

CHICKEN PICCATA

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

BISON SMOKED MEATLOAF*

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

CHUBBY CUT TOP SIRLOIN*

A steakhouse classic known for its marbling, tenderness, and flavor, served with mashed potatoes
6 oz. 25 | 9 oz. 33

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