

OVERLOOKING BEAUTIFUL GUN LAKE

## Appetizers

### Calamari

Lightly breaded calamari steak. Layered with our house marinara sauce, cheffenade crispy romaine, arugala, and lemon vinaigrette 7.95

### Spinach & Artichoke Dip

Caramelized sweet onion, blended with fresh baby spinach, artichoke hearts, cream cheese, parmesan cheese, and fresh herbs. Baked till golden brown served with pita chips 7.95

### Cheese Stuffed Bread Sticks

Provolone stuffed bread sticks, brushed with garlic and fine herb butter, served with our housemade marinara sauce 5.95

### Crispy Fried Asparagus

Tempura battered fresh asparagus spears. Flash fried served with gremolata aioli 6.95

### Baked Brie

Imported brie, topped with fresh apple and cranberry chutney. Wrapped in puff pastry and baked golden brown. Served with a fresh baked granny smith apple, candied pecans, and fresh cinnamon and sugar dusted pita chips 8.95

### Bruschetta

Fresh diced tomato, basil, red onion, aged balsamic, parmesan cheese, olive oil, slow roasted garlic served on grilled Italian flat bread 6.95

## Soups & Salads

### Bay Pointe Seafood Chowder

New England style fresh seafood chowder 5.95

### Soup Du Jour

Chef's choice of fresh soup of the day 5.95

### Chicken Caesar Salad

Crisp romaine lettuce with diced tomatoes, red onion, parmesan cheese, tossed with roasted garlic Caesar dressing. Served in a house made Italian herb and cheese bread bowl with grilled chicken breast 11.95

### Italian Cobb Salad

Mixed field greens, and arugala topped with crispy pancetta, feta cheese, red onion, tomato, cucumber, pepperoni, and anchovy. Served with creamy feta vinaigrette and provolone stuffed bread stick 11.95

### Chicken Bruschetta Salad

Crisp romaine lettuce served with diced tomato, basil, red onion, aged balsamic, olive oil, parmesan cheese, and slow roasted garlic. Topped with crispy hand breaded chicken breast, and our house green goddess dressing 11.95

### Chicken Club Salad

Mixed greens, cherry tomatoes, red onion, grilled chicken, diced bacon, swiss and cheddar cheese, served with poppy seed dressing 11.95

## Sandwiches

All Sandwiches served with fries • Add house salad, caesar salad, or cup of soup 1.95

### Slow Roasted Pork

Slow roasted shredded pork blended with caramelized onions, topped with melted Swiss cheese, fresh arugala salad. Served on toasted Ciabata with apple horseradish aioli 10.95

### Focaccia Melt

1/3 lb. grilled steak burger\* with swiss, cheddar, pancetta, caramelized onions, served on toasted herb focacia bread with 1000 island dressing 10.95

### Grilled Chicken Club

Grilled chicken breast topped with bacon and Swiss cheese, served on toasted multi-grain bun with lettuce, tomato, red onion, and Dijon aioli 9.95

### Bay Pointe Burger

1/3 lb. grilled steak burger\* seasoned with our special spices. Topped with lettuce, tomato, and red onion on a toasted sour dough bun 8.95

### Perch Sandwich

Lightly breaded great lakes perch topped with cheddar cheese. Served on a toasted Grecian roll with remoulade on the side 10.95

### Terrace Grille French Dip

Over a 1/2 lb. of slow roasted prime rib\* piled high on a toasted Grecian Roll. Served with a au jus on the side 10.95

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## Entrées

Add house salad, caesar salad, or cup of soup 1.95

### \*"The Original Bay Pointe" Beef Wellington

Seared center cut beef tenderloin\*, topped with duxelle, boursain cheese. Wrapped in puff pastry and baked golden brown.  
Served with Madera demi glace, roasted garlic whipped potatoes, and fresh vegetable mélange 26.95

### New York Strip

Grilled 10oz peppercorn mélange crusted New York strip steak\*. Cooked to order and topped with gorgonzola cheese. Served with tourné Yukon gold potatoes and Michigan cherry demi-glace 19.95

### Pork Tenderloin

Bacon wrapped grilled pork medallions. Served with cauliflower puree, cherry apple chutney, tourné Yukon gold potatoes and apple cider jus 15.95

### Chicken Carbonara

Fresh linguini tossed with sautéed, red onion, crispy pancetta, green peas, fresh basil, diced tomato, and your choice of shrimp or grilled chicken breast. Blended with our rich mornay sauce, and garnished with gremolata with chicken 15.95 with shrimp 17.95

### All Natural Chicken

Grilled fresh herb & lavender crusted all natural chicken breast.  
Served with sweet onion potato gratin, cauliflower puree and blackberry gastrique 16.95

### Salmon Pesce Italiano

Atlantic salmon pan seared in olive oil. Served on penne pasta blended with red onion, capers, white wine, lemon, mushrooms, diced tomatoes, and fresh basil pesto 16.95

### Primo Pasta

Penne pasta blended with cherry tomatoes, red onion, roasted garlic, and fresh herbs. Topped with your choice of our homemade marinara or alfredo sauce 13.95 add chicken 4.95 add shrimp 6.95

### \*Great Lakes Perch

Lightly breaded northern great lakes perch, served with sweet onion potato grain, fresh vegetable mélange, and house made remoulade sauce 16.95

### \*Great Lakes Walleye

Pan seared parmesan crusted northern great lakes walleye. Topped with roasted pecans. Served with Honey infused jasmine rice, and fresh vegetable mélange. Finished with beurr noir, fresh herbs lemon and white wine 19.95

### Slow Roasted Prime Rib

(Freshly roasted and served Friday and Saturday)

Hand cut herb roasted prime rib\*. Served to order with Roasted garlic whipped potatoes, fresh vegetable of the day, and au jus lie 8 oz 14.95 12 oz 19.95

### Friday Night Fish Fry

All you can eat hand beer battered Icelandic center cut Cod loin. Served with baked potato and our home made Carolina style coleslaw 13.95

\*Denotes Terrace Grille Signature Items

Reservations Accepted • Bay Pointe Inn Lakefront Resort

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Specializing in Lakefront Weddings, Corporate Retreats, Holiday Parties & Celebrations

Early Birds: Join us Tuesday - Friday 4pm-6pm. Entrees from 9.95

\*Notice: Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.