



Small Plates

COCONUT SHRIMP	14
panko breadcrumbs shredded coconut piña colada dipping sauce	
CRISPY FRIED CALAMARI	16
parmesan cheese banana peppers sweet chili sauce	
**AHI TUNA POKE (GF)	18
avocado onion tomato fresh lime sesame seeds sweet soy wasabi	
HOUSE SMOKED CHICKEN WINGS (GF)	8/15
house spice rub celery bleu cheese or ranch dressing half order 6 wings and full order 12 wings	
TENDERLOIN TIPS	17
mushrooms garlic bleu cheese crumbles Boursin cheese sauce crostini	
MARYLAND CRAB CAKES	19
sweet chili sauce cajun remoulade	
SALMON DIP	15
toasted naan hot house cucumbers bell peppers	
TRUFFLE FRIES (V)	13
truffle oil parmesan cheese sea salt roasted garlic aioli	

Salads

*add grilled or crispy chicken breast or shrimp 7
add **ahi tuna 9 | add **sirloin steak or **salmon 12*

CAESAR SALAD (V)	13
romaine shaved parmesan cheese house-made croutons caesar dressing add white anchovies 3	
HOUSE SALAD (V) (GF)	14
heritage blend greens goat cheese cucumbers red onions raspberries choice of dressing	
**TUSCAN STEAK SALAD (GF)	22
romaine wild baby arugula sirloin steak red peppers cucumbers pickled red onions bleu cheese grilled lemon tuscan dijon vinaigrette	
BERRY ROCKET SALAD (V) (GF)	15
baby spinach crumbled Boursin cheese berries avocado candied pecans champagne vinaigrette	
POWER BOWL (V) (VG) (GF) (DF)	17
heritage blend greens quinoa chickpeas snow peas dried cherries vine grape tomatoes carrots edamame balsamic vinaigrette	

V = vegetarian | GF = gluten-free | DF = dairy-free | VG = vegan
*please note that we are not a completely gluten-free environment

***May be cooked to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.
15% gratuity automatically added to room service orders, 18% on parties of 8 or more, 22% on parties of 18 or more.
No split checks for parties of 8 or more. Credit card transactions are subject to a 3% fee.*

Handhelds

*served with house-made seasoned potato chips
substitute seasoned fries 3 | substitute truffle fries 5 | substitute waffle cut
sweet potato fries, honey mustard dip 5 |
pretzel bun 2 | gluten-free bun 2.5*

****BAY POINTE BURGER** 14

choice of cheese | lettuce | tomato | onion |
brioche bun
add applewood smoked bacon 3

HOT HONEY FRIED CHICKEN SANDWICH 15

roasted garlic aioli | cilantro-lime coleslaw |
brioche bun

GRILLED CHICKEN CLUB SANDWICH 16

applewood smoked bacon | pepper jack cheese | lettuce |
tomato | onion | creamy dijon aioli | pretzel bun

FRENCH DIP 18

shaved ribeye | provolone cheese | caramelized onions |
horseradish crema | ciabatta roll | au jus

REUBEN SANDWICH 17

corned beef brisket | sauerkraut | swiss cheese |
marbled rye | house-made russian dressing

Sides

HOUSE OR CAESAR SIDE SALAD (V) 8

ASIAGO POTATOES GRATIN (V) (GF) 7

GARLIC AND HERB MASHED POTATOES (V) (GF) 6

SEASONAL RISOTTO (V) (GF) 5

ask your server for today's seasonal selection

FRESH SEASONAL VEGETABLES (V) (VG) (GF) 7

CILANTRO-LIME COLESLAW (V) (GF) 5

Signature Entrées

add a house or caesar side salad 8

WILD MUSHROOM & SPINACH GNOCCHI (V) (GF) 22

roasted red pepper | shallot | parmesan cheese |
garlic butter sauce | fresh basil

****FILET MIGNON** 48

beef tenderloin | garlic mushrooms | candied applewood
smoked bacon | haystack onions | asiago potatoes gratin
| seasonal vegetables | demi-glace

N'ORLEANS SHRIMP & GRITS (GF) 25

cajun dusted shrimp | andouille sausage | white
cheddar grit cake | bacon pepper jam | scallions |
roasted poblano cream

TEXAS STYLE SMOKED BACK RIBS 28

duroc pork ribs | house-made barbeque sauce |
haystack onions | sweet corn bread | cilantro-lime
coleslaw | corn on the cob

OBERON FISH & CHIPS 20

battered white fish | french fries | cilantro-lime coleslaw |
house-made tartar sauce | lemons

****PRIME RIB (GF)** 39

available friday and saturday
garlic and herb mashed potatoes | seasonal vegetables |
horseradish crema | au jus

****FAROE ISLAND SALMON (GF)** 27

seasonal risotto | seasonal vegetables |
Boursin cheese

****SMOTHERED SIRLOIN (GF)** 28

mushrooms | onions | garlic and herb mashed potatoes |
seasonal vegetables | bordelaise sauce
add shrimp 7

BAY POINTE CHICKEN THIGHS (GF) 21

garlic and herb mashed potatoes | seasonal vegetables |
white wine sauce

Social Hour

MONDAY - THURSDAY

3 PM - 5 PM

FRIDAY - SUNDAY

1 PM - 5 PM

FOOD

Truffle Fries \$7

truffle oil | parmesan cheese | sea salt |
roasted garlic aioli

Cheese Curds \$8

beer battered | white cheddar | garlic | ranch

Green Beans \$7

battered | deep fried | ranch

Chips & Pico \$6

house-made pico de gallo | tortilla chips

Smoked Chicken Wings \$8

house spice rub | celery | blue cheese or
ranch

DRINKS

Social Cellar \$5

Laplaya Cabernet | Trinity Oaks Pinot Noir
Sand Point Pinot Grigio | Laplaya Chardonnay

Social Hour Spirits \$5

Gypsy | Miles | Bacardi | Captain Morgan |
Wild Turkey | Jack Daniels

Domestic Bottles \$5

Budweiser | Bud Light | Coors Light |
MillerLite | Michelob Ultra | Gun Lake Lite

Craft Drafts \$6

Oberon | Two Hearted | Yeungling | Blake's
Cider (GF)

Social Hour Cocktails

Dragon Fruit Margarita \$8

Ketel One Espresso Martini \$10

Old Fashioned of the Month \$12

Aperol Spritz \$12

Cocktails

BARREL SELECT \$15

Barrel Aged Cocktails

[Mike's Perfect Margarita]

Barrel Aged Reposado Patron | Grand Marnier |
Fresh Lemon, Lime & Oranges Juices | Agave

Espresso Tequini

Barrel Aged Reposado Patron | XO Cafe |
Cold Brew | Demarara Syrup

Oaxacan Old Fashioned

Barrel Aged Reposado Patron | Bahnez
Mezcal | Agave | Angostura Bitters | Big Rock

Pinata

Barrel Aged Reposado Patron | Patron
Cirtonge Jalepeño | Anchiote | Pineapple Juice
| Big Rock

Angels' Envy Smoked Old Fashioned

Barrel Aged Angel's Envy | Demarara Syrup |
Angostura Bitters | Orange Bitters | Big Rock

Angel's Envy Whiskey Sour

Barrel Aged Angel's Envy | Fresh Lemon Juice
| Simple Syrup | Egg White | Angostura
Bitters | Served Up

Banana Bread Old Fashioned

Barrel Aged Mackinac Island Banana Rum | All
Spice Dram | Demarara Syrup | Molasses Bitters

Banana Boulevardier

Barrel Aged Mackinac Island Banana Rum |
Banane du Bresil | Campari | Sweet
Vermouth | Served Up

Our Story

All of our Barrel Aged Cocktails are specific to Bay Pointe. Our Reposado Patron was hand selected by our owner Mike Powers in Mexico at the Patron Distillery and Aged in French Oak Barrels.

Our Barrel Aged Angel's Envy and Mackinac Island Banana Rum are aged in-house and aged in Oak Barrels.

Cocktails

[Patti's Perfect Pear Martini]

Grey Goose La Poire | St. Germain | Fresh
Lemon Juice | Angostura Bitters
\$14

Cucumber Martini

Empress Lemon Cucumber Gin | St. Germain |
Fresh Lemon Juice | Simple Syrup | Fresh
Cucumber
\$14

Watermelon Basil Martini

Watermelon Basil Grey Goose | Combier
Pasteque | Fresh Lime Juice | Simple Syrup
\$14

Hugo Spritz

St. Germain | Prosecco | Club Soda | Fresh
Mint | Lime
\$13

Sauv-i B Spritz

Arona Sauvignon Blanc | Fresh Grapefruit
Juice | Fever Tree Grapefruit Soda | Simple
Syrup
\$13

Skinny Marg Spritz

Patron Silver | Patron Citronge | Fresh Lime
Juice | Fever Tree Yuzu Lime Soda | Salt Rim |
Lime Zest
\$13

BYO Mojito

- Choose your Bacardi: Superior | Tropical |
Dragonberry | Mango Chile
- Choose your flavor: Original | Mango |
Strawberry | Guava | Prickly Pear |
Blueberry | Passion Fruit | Pineapple
\$12

Paper Plane

Wild Turkey 101 Bourbon | Aperol | Amaro
Nonino | Fresh Lemon Juice
\$13

Shots

Shot Ski

Green Tea \$24
Mini Beers \$28
Patron Silver \$32
Barrel Aged Patron Reposado \$45

Chambongs

Gambino Sparkling Wine \$8
Bottle of Sparkling Wine & 5 Chambongs \$25
Prosecco Blanc or Rosé \$11

Beer

DRAFT LIST

Gun Lake Lite

4% ABV, Third Nature Brewing Co., Lager. \$6

3NE IPA

6% ABV, Third Nature Brewing Co., NE/Hazy
IPA \$8

Two Hearted

7% ABV, Bell's Brewing Co., IPA \$9

Yuengling

4.5% ABV, Yuengling Brewing Co., Lager \$8

Honey Lav

5.2% ABV, Blackrocks Brewing Co., American
Wheat \$8

Oberon

5.8% ABV, Bell's Brewing Co., Wheat Ale \$8

Kona Big Wave

4.4% ABV, Kona Brewing Co. \$6

Imperial Strawberry Blush (GF)

8% ABV, Blake's Hard Cider Co., Cider \$9

BOTTLES & CANS

MIX & MATCH BUCKETS

5 FOR \$25

FRIDAY-SUNDAY 1P-5P

Domestics

Budweiser | Bud Light | Miller Lite | Coors Light
\$5

White Claw

Ask your server for our current flavor selections
\$6

Canned Cocktails

Long Drink Regular | SF Citrus | SF Pineapple |
Dillon's Canned Gin Cocktails | High Noon
Pineapple | Lucky Ones Vodka Lemonade |
Suncruiser Vodka Iced Tea
\$7

Crafts

All Day IPA | M43 IPA | Obreron Light |
Sunshine Sour | Gun Lake Lite
\$8

Import

Corona
\$6

Non-Alcoholic

Corona | Athletic Seasonal | White Claw | Blake's
Triple Berry Mojito
\$7

Wine

WHITES

Rosé

Charles & Charles, OR \$10/39
Summer in a Bottle
Rosé, NY \$70

Chardonnay

La Playa, CL Unoaked \$8/30
Le Crema, CA Oaked \$12/46
Talley, CA Oaked \$80

White Blend

Bevisis, IT \$10/39

Moscato

Dulcis, IT \$13/48

Sauvignon Blanc

Arona, NZ \$11/42
Babich Headwaters, NZ \$13/48
Summer in a Bottle, NY \$70

Pinot Grigio

Tussock Jumper, IT \$10/39
Willamette Valley, OR \$14/52

Riesling

Late Harvest \$9/38
Good Harbor, MI

REDS

Pinot Noir

Tussock Jumper, FR \$10/39
Firestead, OR \$13/48

Red Blend

Marionette, ESP \$10/39
Rombeau, FR \$13/48
The Prisoner, CA \$85

Rioja

Herminia, ESP \$10/39

Cabernet

Laplaya, CL \$10/39
Slices, CA \$14/52
Post & Beam, CA \$100

Merlot

Resv. Saint Marc, FR \$13/48
Boomtown, WA \$56

Bordeaux

Chateau La Grande Metarie, FR
\$11/42
Chateau De Cartillon, FR \$75

BUBBLES

Prosecco

Freixenet, IT Split \$11
Freixenet, IT \$44

Imperial Brut

Moet & Chandon, FR \$100

Sparkling Rosé

Freixenet Rosé, IT Split \$11
Freixenet Rosé, IT \$44

Nectar Imperial Rosé

Moet & Chandon, FR \$120

NON-ALCOHOLIC WINES

Spring in a Bottle Blanc, NY Split \$12
Spring in a Bottle Rosé, NY Split \$12

Desserts

Bay Pointe Cobbler (GF) \$9

seasonal fruit cobbler | Plainwell ice cream
| whipped cream

Crème Brule (GF) \$9

vanilla bean custard | caramelized sugar

Vanilla Bean Cheesecake \$10

graham cracker crust | vanilla bean
cheesecake
Choice of Toppings: strawberry | turtle |
raspberry | chocolate | caramel

Brownie Sundae \$8

Chirardelli triple chocolate brownie |
Plainwell vanilla ice cream | chocolate
sauce | whipped cream

Ice Cream by the Scoop \$4

Plainwell Ice Cream Co. | Ask your server
for our current selection

DESSERT COCKTAILS

Chocolate Martini

Licor 43 Chocolate | Gypsy Vodka |
Chocoalte Drizzle
\$14

S'mores Martini

Licor 43 Chocolate | Whipped Vodka | Heavy
Cream | Toasted Marshmallow Syrup
\$14

