

## SHAREABLE

### NACHOS

country dairy white cheddar sauce  
onions, tomatoes, jalapeños, scallions, sour cream, salsa  
your choice of BBQ pulled pork, BBQ pulled chicken or  
seasoned steak • 15 add guac • 4

### ARANCINI (V)

Deep fried creamy risotto with roasted butternut squash  
mushrooms, spinach, beet chips  
white cheddar sauce • 10

### CRAB CAKES

jumbo lump crab cakes, seared andouille sausage  
jalapeño corn relish, firecracker sauce • 13

### WINGS (GF)

brined and house-smoked, then fried  
tossed in our homemade buffalo sauce  
carrot and celery sticks, blue cheese  
Half (6) • 11 Full (12) • 19

### FRIED PICKLES (V)

lightly breaded, paprika ranch sauce • 9

### SWEET POTATO POUTINE (GF)

BBQ pulled pork, white cheddar cheese curds  
and onion • 13

### GONZOS BEER CHEESE DIP (V)

gonzos porter beer, country dairy farm yellow cheddar &  
pepper jack cheese, cream cheese, green chilies  
soft pretzel • 12

### ROASTED BRUSSELS SPROUTS & BEETS (GF)

roasted brussels sprouts, brown butter, beets, butternut  
squash, bacon jam, feta, sage, thyme • 10

### TRUFFLE FRIES (GF) (V)

truffle oil, parmesan cheese, sea salt, parsley  
roasted garlic aioli • 10

### SLIDERS

three beef patties, pickle, onion, american cheese  
homemade BBQ, mini brioche buns • 11  
add \$1 and choose your own sauce:  
(homemade BBQ, buffalo, garlic aioli, firecracker)

## SALAD

### HOUSE OR CAESAR SALAD (V)

Half • 6 Full • 10

### ROASTED BEET SALAD (GF)

mixed greens, roasted beets, pumpkin seeds, pickled red onion  
crumbled feta cheese, roasted butternut squash  
mango chardonnay glaze  
Half 8 Full 13

### APPLE SALAD (GF)

romaine lettuce, apples, country dairy aged white cheddar  
candied pecans, dried cranberries, red wine balsamic  
Half 8 Full 13

### BABY SPINACH (GF)

baby spinach, red onion, dried cherries and cranberries, pears  
toasted walnuts, gorgonzola, cherry vinaigrette  
Half 8 Full 13

add chicken or ahi tuna • 5 add salmon, shrimp or steak • 6

CHEF'S FEATURED SOUPS: cup 4 / bowl 6

Bay Pointe Inn  
Est. 2004

Happy Hour  
Tuesday-Friday from 4pm-6pm  
enjoy 50% off drinks and \$4 off any  
shareable

Terrace Grille  
is proud to work with the  
following local farms:  
Country Dairy Farm  
Victory Farm  
Otto's Farm  
Cedar Valley Farm  
King Milling Co.  
Skibbe Farm  
Riveridge Farm

## HANDHELD

### CHICKEN SANDWICH

marinated chicken breast, cranberry garlic aioli  
bacon jam, lettuce, tomato, onion, provolone cheese  
sundried tomato basil foccacia • 14

### \*\*BREAKFAST BURGER

8oz dry aged burger, bacon, fried egg, country dairy cheddar  
cheese, guacamole, lettuce, tomato, brioche bun • 15

### \*\*TERRACE GRILLE BURGER

8oz dry aged burger, country dairy farm aged white sharp  
cheddar, homemade bourbon BBQ sauce  
applewood smoked bacon, caramelized onions  
brioche bun • 15

### APPLE GRILLED CHEESE PANINI

apple, bacon jam, country dairy cheddar  
brie, boursin, sour dough bread • 13

### THE DIP

shaved ribeye, provolone  
pickled red onion, pepperoncini peppers  
roasted garlic aioli, toasted ciabatta roll • 15

### CALIFORNIA REUBEN PANINI

peppercorn turkey breast, swiss cheese  
homemade coleslaw, 1000 island dressing  
sour dough bread • 13

### THE SPICY CAJUN

6 oz blackened tuna, lettuce, tomato  
roasted peppers and onion, firecracker sauce  
brioche bun • 14

served with salt & pepper kettle chips  
substitute seasoned fries • 2  
substitute cheddar wrap • 2  
substitute truffle fries or sweet potato fries • 3

## SIGNATURE ITEMS

### LOBSTER MAC & CHEESE

cavatappi pasta, lobster, white cheddar sauce  
parmesan, panko bread crumbs • 22

### LAMB SHANK

braised lamb shank, potatoes, carrots, corn  
mushrooms and onions in a hearty gravy • 24

### PORK CHOP

bone-in 10oz coffee rubbed pork chop  
green beans and carrots, sweet potato gnocchi  
Manhattan sauce • 23

## SIDES

mac & cheese • 6  
dauphinoise potatoes • 6  
sautéed mushrooms • 6  
brussels sprouts • 6  
brown butter sage carrots • 6  
lobster mac & cheese • 10

An 18% gratuity will be added to parties of six or more. Split dishes \$2

\*\*Consuming raw or undercooked foods may increase your risk of food-borne illness.

(V) = Vegetarian (GF) = Gluten Free (\*please note that we are not a completely gluten free environment)

## ENTRÉE

### SALMON

sweet potato gnocchi  
sautéed mushrooms and spinach  
boursin cream sauce • 25

### WALLEYE (GF)

pan seared walleye, risotto with sundried tomatoes  
grilled corn and butternut squash  
beet chips, creamy boursin sauce • 25

### PERCH FISH N' CHIPS (GF)

sweet potato fries, tartar sauce  
asparagus and carrots • 24

### STUFFED CHICKEN (GF)

Otto's farm bone-in chicken stuffed with  
goat cheese and shallot jam, brown butter sage carrots  
brussels sprouts, parsnips, boursin cream sauce • 22

### PORTER MARINATED FLANK STEAK

sweet potato fries, green beans, carrots  
black peppercorn demi sauce • 24

### \*\*FILET OF BEEF

8 oz. beef tenderloin, dauphinoise potato  
shallot jam, cabernet demi-glace, brown butter  
sage carrots, parsnips, brussels sprouts and  
shoestring onions • 32

### \*\*PRIME RIB

Available Thursday, Friday & Saturday  
slow roasted seasoned prime rib, mashed potatoes  
asparagus, horseradish crema • 26

### FOUNDERS BEER BATTERED FISH TACOS

beer battered cod, cilantro-sriracha ranch  
cabbage, pico, country dairy yellow cheddar • 20  
add guac • 4 (flour or corn tortilla available)