

SHAREABLE

NACHOS

country dairy farm 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
country dairy farm 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

POUTINE

french fries, creamy beef gravy, white cheddar cheese
curds and scallions • 9
Add BBQ pulled pork, BBQ pulled chicken or
seasoned steak • 5

CHEESE DIP (V)

creamy brie and herbed goat cheese, orange marmalade
balsamic reduction and crostini • 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 sauce, 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

ARUGULA SALAD (GF)

arugula, charred onions and artichokes, carrots, pears
toasted almonds and goat cheese, champagne 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
Riverridge Farm

HANDHELD

CHICKEN SANDWICH

marinated chicken breast, firecracker sauce
bacon jam, lettuce, tomato, onion, provolone cheese
sundried tomato basil foccacia • 14

** BPI BURGER

8oz dry aged burger, creamy brie and goat cheese spread
jalapeño honey mustard, applewood smoked bacon
lettuce, tomato, onion, 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 farm yellow 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

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

BEEF STROGANOFF

egg noodles, braised beef, creamy cabernet beef sauce
mushrooms, grilled garlic buttered baguette • 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

pan seared 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)

seasoned french fries, coleslaw, asparagus
tartar sauce • 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 farm yellow cheddar • 20
add guac • 4 (flour or corn tortilla available)