

## 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 shredded beef • 15 add guacamole • 4

### SPINACH & ARTICHOKE DIP (GF) (V)

baked homemade creamy spinach and artichoke dip  
topped with parmesan cheese, tortilla chips • 12

### CRAB CAKES

housemade seasoned crab cakes  
purple cabbage, salsa verde • 14

### WINGS (GF)

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

### FRIED PICKLES (V)

lightly breaded fried pickles, paprika ranch sauce • 9

### CALAMARI STEAKS

calamari steaks cut into strips  
tossed in sriracha seasoning, scallions, wasabi ranch • 13

### PROSCIUTTO WRAPPED ASPARAGUS (GF)

grilled asparagus wrapped in brie, gruyere cheese  
and prosciutto, drizzled with balsamic glaze • 11

### FRIED PORK BELLY

crispy tempura fried pork belly  
buttered brussels sprouts, pickled onion  
scallions, blackberry dijon • 12

### TRUFFLE FRIES (GF) (V)

truffle oil, parmesan cheese, sea salt, parsley  
roasted garlic aioli • 11

### SLIDERS

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

## SALAD

### HOUSE SALAD (V)

mixed greens, tomatoes, onions, cucumbers, carrots  
parmesan cheese, homemade croutons with your choice of dressing • 9

### CAESAR SALAD (V)

romaine lettuce, tossed in caesar dressing, parmesan cheese  
homemade croutons • 9  
(add anchovies \$1)

### SPINACH & BERRY SALAD (GF)

spinach with strawberries, kiwi and blackberries, toasted walnuts  
gorgonzola cheese, onions, raspberry vinaigrette • 11

### COBB SALAD (GF)

romaine, hard boiled egg, bacon, gorgonzola cheese  
tomatoes, onions, bleu cheese dressing • 11

### MEDITERRANEAN SALAD (GF)

mixed greens with roasted peppers, olives, tomatoes, onions  
artichokes, feta, red wine balsamic dressing • 11

add all natural chicken, ahi tuna or shrimp • 6 | add salmon or  
steak • 7

CHEF'S FEATURED SOUPS: cup 4 / bowl 6

### Happy Hour

Tuesday-Sunday from 4pm-6pm  
enjoy 50% off select drinks and  
\$4 off any shareable

Bay Pointe Inn

Est. 2004

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

11456 Marsh Road Shelbyville, MI 49344  
269.672.8111 / baypointeinn.com

# Terrace Grille

modern american cuisine

Restaurant Manager  
Kyle Dumkow

Executive Chef  
Matthew Rubick

## HANDHELD

### GRILLED CHICKEN SANDWICH

grilled marinated all natural chicken  
lettuce, tomato, onion, pesto mayo, provolone cheese  
applewood smoked bacon, tomato basil focaccia bun • 15

### THE DIP

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

### \*\* BBQ BURGER

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

### CUBAN PANINI

house smoked pulled pork, pork belly, swiss cheese  
pickles, dijonnaise, ciabatta roll • 15

### CALIFORNIA REUBEN PANINI

shaved herb crusted turkey breasts, swiss cheese  
homemade coleslaw, 1000 island dressing  
sour dough bread • 14

### \*\*HORSERADISH BURGER

8oz dry aged burger, horseradish sauce  
country dairy farm aged white cheddar  
caramelized onions, lettuce, tomato, pickles  
roasted garlic aioli, brioche bun • 15

served with salt & pepper kettle chips

substitute seasoned fries • 2.5  
substitute truffle fries • 3.5  
substitute cheddar wrap • 2.5

## SIGNATURE ITEMS

### LOBSTER MAC & CHEESE

cavatappi pasta, lobster, country dairy white cheddar sauce  
parmesan, panko bread crumbs • 24

### GRILLED SNAPPER

grilled snapper, salsa verde, jerk rice  
sautéed garlic ginger tomato and asparagus • 26

### \*\* TUNA RAMEN

seared tuna, ramen noodles in a broth with onions  
peas and carrots, green onion, hard boiled egg  
nori, sesame seed, sriracha • 23

### \*\*CHILI RUBBED FLANK STEAK

broiled chili rubbed flank steak, roasted broccoli  
buttered carrots, herbes de provence potatoes  
romesco sauce • 25

## SIDES

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

**add a side house or caesar salad  
to any entrée or signature items for \$5**

Split dishes • 2

An 18% gratuity will be added to parties of six or more.

\*\*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 (GF)

grilled salmon with blackberry dijon sauce  
buttered green beans, lavender jasmine rice • 25

### WALLEYE (GF)

pan seared walleye, creamy mushroom marsala risotto  
with tomatoes and peas • 28

### PERCH FISH N' CHIPS (GF)

seasoned french fries, homemade coleslaw  
asparagus, homemade tartar sauce • 25

### \*\*FILET OF BEEF

8 oz. beef tenderloin, dauphinoise potato  
shallot jam, brown butter carrots and brussels sprouts  
cabernet demi-glace • 34

### MOROCCAN CHICKEN (GF)

braised pulled all natural chicken in moroccan spices  
lavender jasmine rice, carrots, peas, onions  
cucumber mint yogurt sauce • 22

### OBERON FISH TACOS

oberon beer battered cod, purple cabbage  
country dairy farm pepper jack cheese  
cilantro sriracha ranch, pico de gallo • 20  
add guacamole • 4 (flour or corn tortilla available)

### SEAFOOD PASTA

calamari, mussels and shrimp, cavatappi pasta, onions  
broccoli and mushrooms, creamy vodka sauce • 24

### \*\*PRIME RIB

Available Thursday, Friday & Saturday  
slow roasted seasoned prime rib, mashed potatoes  
asparagus, horseradish crema • 28