

# DINNER

## APPETIZERS

### BAY BANG SHRIMP \$13

Hand Breaded & Fried Shrimp, tossed in a Sweet Chili Aioli Sauce.

### COCONUT SHRIMP \$14

8 Coconut Crusted Shrimp with a House Made Orange Cream Sauce

### WHITE BEAN DIP \$8

Cannellini Beans Crudites and Lemon Dill

### CREAMY SPIN ART DIP \$10

Creamy Spinach & Artichokes Dip  
Served with Freshly Baked Crostinis

### FRIED ZUCCHINI \$10

Seasoned Zucchini Planks with Lemon Aioli

### TOMATO MOZZARELLA \$12

5 Beef Steak Tomatoes, Basil, Mozzarella Cheese. Topped with a Balsamic Glaze

### ITALIAN SAUSAGE & PEPPERS \$12

3 Smoked Sausage links, Peppers & Onions in a Roasted Lemon Broth

## SALADS

### HOUSE SALAD \$8/\$14

Fresh Greens, Cucumbers, Tomatoes, Red Onions, Cheddar Cheese, Carrots, Bacon & Croutons

### CAESAR SALAD. \$8/\$14

Classic Caesar with House Made Caesar Dressing, Parmesan Cheese, & Croutons

### WINTER CHOPPED SALAD \$14

Chopped Green Leaf & Romaine Lettuce, Dried Cherries, Toasted Almonds, Provolone Cheese, Green Onions, Diced Cucumber. Tossed in a Strawberry Vinaigrette

### **Houses made Dressings:**

RANCH, HONEY BALSAMIC,  
STRAWBERRY VINAIGRETTE,  
HONEY MUSTARD

## ENTRÉES

### CHICKEN SALTIMBOCCA \$20

Chicken Cutlets wrapped in Sage, Prosciutto with a Carmalized Onion Sauce. Choice of 2 sides

### VEAL PICCATA \$24

Veal with Lemon Butter & Capers. Served with Angel Hair Pasta

### CHICKEN FRANCESE \$18

Lightly Breaded Chicken with Lemon Butter Sauce  
Served with Tomato Arugula Salad & Mashed Potatoes

### RED SNAPPER CREOLE \$28

Pan Seared Snapper, Smoked Andouille Sausage with a Creamy Creole Sauce over Cous Cous.  
Served with a House Salad

### LOBSTER ROLL \$20

Lobster Tail with Bibb Lettuce on a New England Roll. Served with French Fries

### THE BAY FILET \$30

7 oz Filet to Order sits on top of a Creamy Mustard Sauce & Topped with Crispy Onions.  
Served with a Baked Potato & Choice of one Side

### NEW YORK, NEW YORK \$30

10oz New York Strip Steak Topped with Chimichurri & Brie Cheese. Served with a Baked Potato & Choice of one Side

### CHICKEN & SHRIMP PASTA \$24

Ziti, Seared Chicken & Shrimp, Red Peppers.  
Topped with a Garlic Cream Sauce. Served with a House Salad

### SATURDAY PRIME RIB \$32

**AVAILABLE ONLY ON SATURDAYS!**  
Oven Roasted Prime Rib served with a Baked Potato & Choice of One Side

### - SIDES -

\$5

Mashed Potatoes  
Baked Potato  
Cous Cous  
Maple Glazed Brussels  
Parm Roasted Carrots  
Fried Okra  
Charred Asparagus  
Pasta Salad  
Broccoli Salad

### -Salad- Add-Ons:

CHICKEN \$8  
SHRIMP \$12  
SALMON \$12

# LUNCH

## FLATBREAD PIZZAS

### FIG & GOAT CHEESE FLATBREAD \$13

Fig, Goat Cheese, Asparagus, Prosciutto, Balsamic Reduction

### THE PEPPERONI FLATBREAD \$12

Pepperoni, Marinara, & Mozzarella Cheese

## HEARTY HANDHELDS

### THE BAY BURGER \$14

Angus Beef Burger on a Toasted Brioche Bun with Lettuce, Tomato, Pickle & Onion.

#### **Additional Burger Toppings \$1 :**

Avocado, Bacon, Caramelized Onions, Cheese, Jalapenos, Sauteed Mushrooms

### BUTTERMILK FRIED TENDERS \$13

4 Buttermilk Marinated Tenders Served with French Fries. BBQ Sauce & Ranch for Dipping

### RARITY REUBEN \$15

Sliced Corned Beef, House Made Kraut, House Made Russian dressing on Toasted Rye Bread

### CHICKEN PESTO SANDWICH \$14

Grilled Chicken, Pesto Mayo, Sugar Seared Tomatoes, & Red Onions on Toasted Focaccia Bread

### OPTIMUS PRIME \$16

Sliced Prime Rib, Pickled Red Onion, Roasted Julienne Peppers, Spinach, & a Horseradish Cream Sauce on Toasted Sourdough

### THE BAY MELT \$14

Sliced Ham, American Cheese, Caramelized Onions with Shaved Apple on Toasted Sourdough

## BAY LUNCH CLASSICS

### CHICKEN OR TUNA

### SALAD SANDWICH \$8

Chef Philip's House made Chicken or Tuna Salad with Lettuce and Tomato on your choice of bread. Served with House Made Kettle Chips.

### ROAST BEEF SANDWICH \$10

Smoked Roast Beef, Arugula, Avocado, Herb Mayo, Tomato, American Cheese on Toasted Sourdough served with House Made Kettle Chips

## RARITY WINGS

### RARITY BAY WINGS \$14

Bone-in or Boneless Wings with Celery & Carrots.

Choice of Bleu Cheese or Ranch for Dipping.

**Tossed in one of our House Made Sauces:**

Hot, Mild, Teriyaki, Lemon Pepper or Sweet Chili

## SEASONAL SALADS

### CLASSIC HOUSE SALAD \$8/\$14

Fresh Greens, Cucumbers, Tomatoes, Red Onions, Cheddar Cheese, Carrots, Bacon & Croutons

### CLASSIC CAESAR SALAD \$8/\$14

Classic Caesar with House Made Caesar Dressing, Parmesan Cheese & Croutons

### WINTER CHOPPED SALAD \$14

Chopped Green Leaf & Romaine Lettuce, Dried Cherries, Toasted Almonds, Provolone Cheese, Green Onions, Diced Cucumber, Tossed in a Strawberry Vinaigrette

**SOUP OF THE WEEK CUP \$6 / BOWL \$9**

**ALL HANDHELDS  
COME WITH YOUR CHOICE OF:**

**TATER TOTS  
FRENCH FRIES  
HOUSE CHIPS  
FRESH FRUIT**

**SIDES:**

(ADDITIONAL SIDES \$5)

**TATER TOTS  
FRENCH FRIES  
HOUSE CHIPS  
FRESH FRUIT  
BROCCOLI SALAD  
PASTA SALAD**

**SALAD ADD-ONS:**

**CHICKEN \$8  
SHRIMP \$12  
SALMON \$12**

**SALAD DRESSINGS:**

**\*ALL DRESSINGS ARE HOUSE MADE\***

**RANCH  
HONEY BALSAMIC  
HONEY MUSTARD  
STAWBERRY VINAIGRETTE  
BLEU CHEESE**

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS\***

