

THE BAY BISTRO

LUNCH MENU

FLATBREADS

- The Meat Lover

Pepperoni, Smoked Sausage, Bacon, Mozzarella & Gouda Cheese

\$13.00
- The Veggie Lover

Heirloom Tomato Marinara, Roasted Red Peppers, Asparagus, Mushrooms, Red Onion, Spinach & Mozzarella Cheese

\$13.00

HEARTY HANDHELDS

- The Bay Burger

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

\$14.00
- Buttermilk Fried Fingers

4 Buttermilk Marinated Chicken Tenders Served with French Fries, BBQ Sauce or Ranch

\$13.00
- French Dip

Thin sliced Prime Rib, Provolone, Dukes Mayo, Au Jus on a French Roll

\$15.00
- French Onion Grilled Cheese

Caramelized Onions, American & Pepperjack Cheese, Pepperoni, French Onion Broth on Sourdough Bread

\$13.00
- Summer Sloppy Joe

American Cheese & Pickles on a Brioche Bun

\$14.00
- Chicken Philly

Chicken, Peppers, Onions & Garlic Aoli on a Hoagie Bun

\$13.00
- Smoked Roast Beef

Smoked Roast Beef, Tomato Aoli, Artisan Lettuce, Provolone Cheese & Red Onion on Sourdough Bread

\$12.00

- SIDES:

French Fries

House Chips

Tater Tots

Fresh Fruit

Street Corn

BAY LUNCH CLASSICS

- Chicken or Tuna Salad

Chef Philip's House Made Chicken or Tuna Salad with Lettuce and Tomato on your choice of bread. Served with a Side of your Choice.

\$8.00
- Rarity Bay Wings

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

\$14.00

SEASONAL SALADS

- Classic House Salad

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

\$8/\$14.00
- Classic Caesar Salad

Romaine Lettuce with House Made Caesar Dressing, Parmesan Cheese & Croutons

\$8/\$14.00
- Heirloom Tomato Caprese Salad

4 Heirloom Tomato Slices, Fresh Mozzarella Cheese, Chiffonade Basil, Topped with House Italian Dressing and a Balsamic Glaze

\$12.00
- Strawberry Spinach Salad

Spinach, Fresh Strawberries, Candied Pecans, Pickled Onion, & Goat Cheese. Served with Lemon Poppyseed Dressing

\$14.00

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- HOUSE MADE SALAD DRESSINGS:**
- Ranch, Bleu Cheese, Honey Balsamic, Honey Mustard, Italian & Lemon Poppyseed
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*Consuming Raw or Uncercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Foodborn Illness

DINNER MENU

APPETIZERS

Bay Bang Shrimp \$13.00
Hand Breaded & Fried Shrimp, tossed in a Sweet Chili Aioli Sauce

Cheese Curds \$7.00
Served with Marinara or Ranch for Dipping

Seared Scallops \$16.00
Sea Scallops, Plum Wasabi, Pineapple Salsa

Fried Pickles \$8.00
Pickles prepared in Sweet Dill Dust and served with Ranch Dressing

Chicken Skewers \$12.00
Marinated Chicken, Toasted Coconut, Lime, Romaine, Peanuts & Cilantro

Black & Bleu Beef Tips \$15.00
Beef Tips, Bleu Cheese Relish & Red Pepper Coulis

Sausage & Peppers \$12.00
Beer Marinated Sausage Links, Peppers & Onions, Giardiniera, & Hot Sauce

Black Tiger Shrimp \$15.00
6 Black Tiger Shrimp, Sugar Snap Peas, Sweet Corn Broth & Spinach

SEASONAL SALADS

Classic House Salad \$8/\$14.00
Fresh Greens, Cucumbers, Tomatoes, Red Onions, Cheddar Cheese, Carrots, Bacon & Croutons

Classic Caesar Salad \$8/\$14.00
Romaine Lettuce with House Made Caesar Dressing, Parmesan Cheese & Croutons

Heirloom Tomato Caprese \$12.00
4 Heirloom Tomato Slices, Fresh Mozzarella Cheese, Chiffonade Basil, Topped with House Italian Dressing and a Balsamic Glaze


Strawberry Spinach Salad \$14.00
Spinach, Fresh Strawberries, Candied Pecans, Pickled Onion, & Goat Cheese. Served with Lemon Poppyseed Dressing

ENTREES


Chicken Francese \$18.00
Lightly Breaded Chicken with Lemon Butter Sauce. Served with Tomato Arugula Salad & Mashed Potatoes

 **Wine Pairing:** Kiona Chenin Blanc


The Primetime Burger \$17.00
Angus Beef, Shaved Prime Rib, Bacon Jam, Mascarpone Whip on a Toasted Brioche Bun, Served with Side of your choice

 **Wine Pairing:** Three Finger Jack Cabernet


Chicken Florentine \$20.00
Seared Chicken Breast, White Wine, Parmesan, Creamy Spinach, Sun-dried Tomatoes.. Served with Angel Hair Pasta or Salad

 **Wine Pairing:** Meso Canali Pinot Grigio


Fish Tacos \$20.00
2 Marinated Mahi Mahi Tacos (Corn or Flour Tortillas) Avocado Salsa, Roasted Grapes, Cabbage, Lime Crema Served with Basmati Rice & Black Beans

 **Wine Pairing:** Stoneleigh Sauvignon Blanc

King Cobia \$26.00
Pan Seared Cobia, Lemongrass Caper Reduction, Watermelon Salsa. Served with Basmati Rice & Salad

 **Wine Pairing:** J Lohr Bay Mist Riesling


The Chop \$24.00
Sweet Tea Brined Duroc Pork Chop, Sage, Blackberry Jam Served with Mashed Potatoes & Salad Choice

 **Wine Pairing:** Caymus "Walking Fool" Red Blend


Tuscan Porterhouse \$34.00
House Marinated Porterhouse Steak with Maple Pecan Compound Butter. Served with a Baked Potato & Side Choice

 **Wine Pairing:** Rombauer Zinfandel


Surf & Turf Salad \$28.00
Chopped Artisan Lettuce, Cherry Tomatoes, Cucumber, Red Onion, Roasted Chickpeas, 3 oz filet & 2 Butter Seared Scallops. Served with House Italian Dressing

 **Wine Pairing:** Meiomi Pinot Noir

Ahi Tuna 2.0 \$24.00
Seared Chile Lime Ahi Tuna, Udon Noodles, Grilled Avocado, Pickled Radish & Cucumber

 **Wine Pairing:** D'Arenberg Hermit Crab Viognier

The Pasta Salmon \$24.00
Penne Pasta, 6 oz Salmon Filet, Creamy Parmesan Sauce, Bacon, & Spinach

 **Wine Pairing:** St. Clair Sauvignon Blanc or Raeburn Rose



SATURDAY NIGHT PRIME SPECIAL

Prime Rib Dinner \$30.00

(Only Available on Saturday by Reservation)

Oven Roasted Prime Rib served with a Baked Potato &
Choice of one Side



Wine Pairing: J Lohr Pure Paso Red Blend

DINNER SIDES:

Mashed Potatoes
Baked Potato
Fried Okra
Charred Asparagus
Street Corn Salad
Sweet Thai Sugar Snap Peas
Basmati Rice
Black Beans

HOUSE MADE SALAD DRESSINGS:

Ranch
Bleu Cheese
Honey Balsamic
Honey Mustard
Italian
Lemon Poppyseed

SALAD ADD-ONS:

Chicken \$8
Salmon \$12
Shrimp \$12
