

THE BAY BISTRO

LUNCH MENU

FLATBREADS

The Meat Lover \$13.00
Pepperoni, Smoked Sausage, Bacon, Mozzarella & Gouda Cheese

The Veggie Lover \$13.00
Heirloom Tomato Marinara, Roasted Red Peppers, Asparagus, Mushrooms, Red Onion, Spinach & Mozzarella Cheese

HEARTY HANDHELDS

The Bay Burger \$14.00
Angus Beef Burger on a Toasted Brioche Bun with Lettuce, Tomato, Pickle & Onion

Buttermilk Fried Fingers \$13.00
4 Buttermilk Marinated Chicken Tenders Served with French Fries, BBQ Sauce or Ranch

French Dip \$15.00
Thin sliced Prime Rib, Provolone, Dukes Mayo, Au Jus on a French Roll

French Onion Grilled Cheese \$13.00
Caramelized Onions, American & Pepperjack Cheese, Pepperoni, French Onion Broth on Sourdough Bread

Summer Sloppy Joe \$14.00
American Cheese & Pickles on a Brioche Bun

Chicken Philly \$13.00
Chicken, Peppers, Onions & Garlic Aoli on a Hoagie Bun

Smoked Roast Beef \$12.00
Smoked Roast Beef, Tomato Aoli, Artisan Lettuce, Provolone Cheese & Red Onion on Sourdough Bread

SIDES: French Fries Fresh Fruit
House Chips Street Corn
Tater Tots

BAY LUNCH CLASSICS

Chicken or Tuna Salad \$8.00
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.

Rarity Bay Wings \$14.00
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/\$14.00
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 Salad \$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

HOUSE MADE SALAD DRESSINGS:
Ranch, Bleu Cheese, Honey Balsamic, Honey Mustard, Italian & Lemon Poppyseed

*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
