



# DINNER MENU

## THE BAY BISTRO

### Appetizers

#### SEARED PORK BELLY. \$15

Orange Chutney, Shaved Brussels,  
Toasted Walnuts

#### SEARED SCALLOPS. \$16

Sea Scallops with Pinot Gris Sauce,  
Baby Spinach & Grated Ginger

#### FRIED ZUCCHINI. \$12

Served with Lemon Aioli

#### SAUSAGE & PEPPERS. \$12

Beer Marinated Sausage Links, Peppers &  
Onions, Giardiniera & Hot Sauce

#### BAY BANG SHRIMP. \$13

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

### Sides

BAKED SWEET POTATO

HONEY GARLIC CHARRED  
BRUSSEL SPROUTS

JASMINE RICE

### Salad Proteins:

CHICKEN \$8, SHRIMP \$12,  
SALMON \$12, FILET \$12

### Salad Dressings:

RANCH, BLEU CHEESE,  
HONEY BALSAMIC, HONEY MUSTARD

### Dinner Salads

#### HOUSE SALAD. \$8/\$12

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

#### CAESAR SALAD. \$8/\$12

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

#### WEDGE SALAD. \$12

Iceberg Lettuce, Bacon, Tomato,  
Roasted Red Onion & Bleu Cheese

### Entrees

#### SHRIMP 'N' POLENTA. \$24

Pickled Okra Chow Chow, Polenta  
Cake & Roasted Tomato Vodka

#### COCONUT POACHED SEA BASS. \$25

Served with Spinach, Jasmine Rice  
& Cilantro

#### THE RIBEYE. \$32

10oz Butter Basted Ribeye with Salsa Verde  
& Served with a Baked Sweet Potato

#### LOBSTER MAC&CHEESE. \$24

Lobster, Gruyere Cheese, Dill & topped  
with Garlic Breadcrumbs

#### MAPLE BOURBON CHICKEN. \$20

Maple Bourbon Cream Sauce, Sweet  
Potatoes & Thyme