



Bay Harbor Golf Club

20 YEARS

STARTERS

- LAMB LOLLIPOPS | Pistachio Crust, Port Demi 19
- MUSSELS | Cherry Tomato, Sambuca Cream Sauce, Grilled Baguette 16
- CHEESE BOARD | Domestic & Imported Cheese, Crackers, Fruit Garnish 16
- MARGHERITA | Fresh Mozzarella, Spicy Arrabiata, Basil Pesto 9
- FIG & GOAT CHEESE | Candied Fig, Caramelized Red Onion Jam, Goat Cheese, Arugula 9

SALADS

- B.H.G.C. | Organic Mixed Greens, Cucumber, Carrot, Red Onion, Goat Cheese, Choice Of Dressing 6
- CAESAR | Romaine, Cherry Tomato, Shaved Parmesan, Crouton, Caesar Dressing 6
- SPINACH | Blueberries, Julienned Apple, Spiced Pecans, Goat Cheese Crumbles, Fig Vinaigrette 7
- CAPRESE | Organic Mixed Greens, Tomatoes, Fresh Mozzarella, Chiffonade Basil, Balsamic Reduction, Extra Virgin Olive Oil 7

Choice of Dressings

Caesar, Creamy Italian, Ranch, Blue Cheese, Balsamic Vinaigrette,
Honey-Raspberry Vinaigrette, Greek, Fig Vinaigrette

ENTRÉES

- FILET & SHRIMP | 6oz Tenderloin Filet, Cajun Skewered Shrimp, Yukon Mashed Potatoes, Vegetable du Jour 42
- RIBEYE | Sliced, Charbroiled Delmonico Steak, Bacon Shallot Relish, Yukon Mashed Potatoes, Vegetable du Jour 38
- RACK OF LAMB | House Marinated Lamb, Port Demi, Yukon Mashed Potatoes, Vegetable du Jour 33
- SALMON | Sweet Soy Glazed Salmon, Asian Vegetable Slaw 28
- WHITEFISH | John Cross Whitefish, Herb Risotto, Vegetable du Jour 26
- BLACKENED | Pineapple, Mango Salsa
- CRAB ENCRUSTED | Lemon Beurre Blanc
- FRIED | Beer Battered, Gaufrette Chips, House-Made Remoulade

PASTAS

- GNOCCHI | Pesto, Roasted Cherry Tomatoes, Parmesan 19
- BLACKENED CHICKEN ALFREDO | Fettucine, Roasted Garlic Alfredo, Parmesan 17

VEGAN & VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.

CHEF DAVID MILLAR

* It is our responsibility to inform you Michigan state law suggests the consumption of certain undercooked meats and seafood may increase the risk of food borne illness, especially if certain medical conditions or pregnancy exists.