



Bay Harbor Golf Club

STARTERS

ASIAGO TRUFFLE FRIES | 17
Shredded Asiago, Garlic Aioli

GRILLED BRUSCHETTA | 15
Tomato Insalata, Balsamic Reduction,
Fustini's Chive & Paprika Olive Oil

VEGETABLE CRUDITÉ | 15
Seasonal Vegetables, Roasted Red Pepper
Hummus

CHICKEN WINGS | 18
Choice of BBQ, Buffalo, or Tex-Mex Dry Rub,
Celery and Carrot Sticks

FRIED SHRIMP | 20
Sriracha Aioli, Pineapple Salsa

LAMB LOLLIPOPS | 28
Red Wine Demi-Glacé, Gremolata



SOUPS & SALADS

TOMATO-BASIL | 12

SOUP DU JOUR | 12

HOUSE SALAD | 14
Mixed Greens, Carrots, Cucumbers,
Red Onions, Cherry Tomatoes

CAESAR | 15
Romaine, Shaved Parmesan, Garlic
Croutons, Caesar Dressing

CHEF SALAD | 22
Romaine, Ham, Turkey, Avocado,
Cherry Tomatoes, Cucumbers, Red Onions,
Shredded Colby Cheese, Ranch Dressing

CAPRESE | 16
Heirloom Tomatoes, Fresh Mozzarella,
Basil Pesto, Fustini's 18-Year Balsamic

ADD
Chicken | 14 Salmon | 16 Shrimp | 16



SIDES

French Fries | 4 Sweet Potato Fries | 4
Cottage Cheese | 3 Seasonal Fruit | 4

SANDWICHES & SUCH

Served with house-made seasoned tortilla chips and pickle

QUARRY BURGER | 20
1/2 lb. Short Rib Blend. Tomatoes, Red Onions,
Lettuce, Brioche Bun
Choice of American, Cheddar, Swiss
Beyond Burger Available Upon Request

PRIME RIB PHILLY | 21
Shaved Prime Rib, Sautéed Peppers & Onions,
Provolone, Creamy Horseradish, Pretzel Bun

PERCH SANDWICH | 22
Lightly Battered Great Lakes Perch, Tomatoes,
Leaf Lettuce, Lemon Tartar, Brioche Bun

BAY HARBOR CLUB | 18
Turkey, Ham, Bacon, Cheddar, Tomatoes, Red
Onions, Lettuce, Garlic Aioli, Sourdough

BIRDIE | 18
Chicken Breast, Bacon, Avocado, Tomatoes, Red
Onions, Lettuce, Swiss, Sriracha Ranch, Brioche Bun

CHICKEN CAESAR WRAP | 16
Romaine, Shaved Parmesan, Garlic Croutons,
Caesar Dressing

CHICKEN GYRO | 15
Tomatoes, Cucumbers, Red Onions, Lettuce, Tzatziki
Sauce, Naan Bread

CALIFORNIA CHICKEN PANINI | 17
Bacon, Avocado, Red Onions, Provolone, Cilantro Aioli

TURKEY REUBEN PANINI | 17
Napa Cabbage Slaw, Provolone, Lingonberries

TRUFFLE THREE-CHEESE PANINI | 15
Mozzarella, Asiago, Provolone



ENTRÉES

PERCH BASKET | 38
Lightly Battered Great Lakes Perch, Tartar
Sauce, Lemon Wedge, French Fries

BEEF SHORT RIBS | 44
Braised Potato & Carrot, Fire Roasted Corn,
Garlic Scallion Crème Fraiche

CAJUN SHRIMP SCAMPI | 36
Linguine, Sweet Bell Pepper, Spinach

CHICKEN CUTLET | 32
Linguine, Lemon Alfredo, Asparagus

TERIYAKI STIR FRY | 26
Quinoa, Mandarin Orange, Crushed Marcona
Almonds, Seasonal Vegetables

Chef Stephen Kraemer

For parties of eight or more, a 20% gratuity will automatically be added.

** 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.*

DRINKS

WINE

6oz | 9oz | BOTTLE

PINOT GRIGIO

RUFFINO LUMINA	9	12	30
TOLLOY	10	14	38

SAUVIGNON BLANC

CROSSING	12	13	38
CAPTURE	20	26	80
KIM CRAWFORD 'ILLUMINATE'	12	17	42
CHATEAU DE SANCERRE	18	25	75

CHARDONNAY

J. LOHR	10	14	32
SISTERS FOREVER (<i>UNOAKED</i>)	9	12	30
ROMBAUER	16	21	60
STAG'S LEAP KARIA	21	27	80

OTHER WHITES & ROSÉ

CHATEAU GRAND TRAVERSE RIESLING	11	13	31
CHLOE ROSÉ	10	14	35
WHISPERING ANGEL ROSÉ	16	19	63
LOVE YOU BUNCHES ROSÉ	10	14	36

SPARKLING

VAL D'OCA PROSECCO (<i>SPLIT</i>)	•	•	12
CALVET CREMANT DE BORDEAUX BRUT ROSÉ	12	•	42
LA MARCA PROSECCO	12	•	42
ROEDERER ESTATE	14	•	60
VEUVE CLIQUOT BRUT	26	•	100

PINOT NOIR

BELLE GLOS CLARK & TELEPHONE	26	35	105
MEIOMI	12	17	38
VALRAVN	13	17	46

MERLOT

GHOST PINES	11	16	33
J. LOHR	9	12	32
DECOY	15	19	60

CABERNET SAUVIGNON

J. LOHR	10	14	30
LOUIS MARTINI	14	20	53
QUILT	23	28	86
1881 NAPA VALLEY	22	28	84

OTHER REDS

CATENA VISTA FLORES MALBEC	12	15	42
ROMBAUER ZINFANDEL	18	20	70
FONSECA PORTO LATE BOTTLE VINTAGE UNFILTERED	15	•	70

COCKTAILS

APEROL SPRITZ • 14

Prosecco, Aperol, Sparkling Water

NORTHERN ALGONQUIN • 16

Redemption Rye, Dry Vermouth, Splash of Pineapple Juice

LAKE BLUE FLUTE • 13

Blue Curacao, Lemonade, Prosecco, Sugared Rim

DRESS LIKE LILLY • 13

Gypsy Vodka, Lemonade, Wild Berry Purée

FORE, SERIOUSLY, FORE! • 15

Parrot Bay Coconut Rum, Captain Morgan Silver Spiced Rum, Orange Juice, Cranberry Juice

PETOSKEY 75 • 15

Petoskey Stone Gin, Prosecco, Simple Syrup, Fresh Lemon Juice, Garnished with Lemon & Lavender

QUARRY DELIGHT • 14

Zimm's Fifty-Nine Vodka, Black Cherry Syrup, Cranberry and Lime Juices



LAVENDER NEW FASHIONED • 16

Bulleit Bourbon, Bitters, Lavender Hill Farm Simple Syrup, Fresh Lemon Juice, Garnished with Lemon & Lavender

BEER

DRAFT

DOGFISH HEAD HAZY-O IPA	7
BELL'S OBERON	7
STELLA ARTOIS	7

DOMESTIC

BUDWEISER	6
BUD LIGHT	6
COORS LIGHT	6
MILLER LITE	6
MICHELOB ULTRA	6
LEINENKUGEL'S SUMMER SHANDY	7

IMPORT

LABATT BLUE	7
LABATT LIGHT	7
MODELO	7

CRAFT

FOUNDER'S ALL DAY IPA	7
PETOSKEY BREWING JUICY IPA	7
PETOSKEY BREWING HORNBY MONK	7
BELGIAN DUBBEL	7
BELL'S TWO-HEARTED ALE	7
ATHLETIC BREWING IPA N/A	6
HIGH NOON HARD SELTZER <i>Peach, Black Cherry, Grapefruit, Pineapple</i>	7
GYPSY VODKA 'MULLIGAN' JOHN DALY	7