



Bay Harbor Golf Club

STARTERS

DIP TRIO | 20

Spinach Artichoke, Bruschetta, Buffalo Chicken, French Baguette Crostini

CHICKEN WINGS | 20

Choice of One: Buffalo, Korean Zing, Hot Honey, Cherry BBQ, or Garlic Parmesan

Side of Additional Sauce | 2

TRUFFLE FRIES | 18 *v*

White Truffle Oil, Black Truffle Salt, Parmesan

CAPRESE | 14 *v*

Mozzarella, Heirloom Tomatoes, Fresh Basil, House Pesto, Balsamic Drizzle

FRIED SHRIMP | 23

Pineapple Salsa

ASIAGO ARANCINI | 16 *v*

Creamy Asiago Arancini Spheres, House Tomato Sauce

BAKED BRUSSELS SPROUTS | 16 *v*

Truffle Oil, Shredded Parmesan

BREAD BASKET | 6 *v* GARLIC BREAD | 8 *v*

SOUPS & SALADS

TOMATO-BASIL | 12 *VG*

GARDEN SALAD | 18 *VG*

Mixed Greens, Carrots, Cucumbers, Pickled Red Onions, Roma Cherry Tomatoes, Green Goddess Dressing

ADD *Chicken | 10 Salmon | 16 Shrimp | 16*

CHICKEN CAESAR SALAD | 20

Romaine, Chicken, Hard Boiled Egg, Red Onions, Croutons, Parmesan, House Caesar Dressing

COBB SALAD | 24

Romaine, Chicken, Bacon, Hard Boiled Egg, Avocado, Red Onions, Blue Cheese Crumbles, House Ranch Dressing

HANDHELDS

Served with House Potato Chips

Substitute French Fries | 4 Truffle Fries | 9

BOGEY BURGER | 23

Certified Angus Beef, Tomatoes, Pimento Cheese, Lettuce, Brioche Bun

*Black Bean Burger Available Upon Request *VG**

HOLE-IN-ONE BURGER | 23

Certified Angus Beef, Caramelized Onions, Smoked Gouda, Garlic Aioli, Brioche Bun

*Black Bean Burger Available Upon Request *VG**

BIRDIE | 22

Chicken Breast, Bacon, Avocado, Tomatoes, Red Onions, Swiss, Lettuce, Sriracha Aioli, Brioche Bun

REUBEN | 20

Corned Beef, Sauerkraut, Swiss, Thousand Island Dressing, Rye Bread

PRIME RIB PHILLY | 23

Shaved Prime Rib, Red and Green Peppers, Provolone, Garlic Aioli, Hoagie Bun



ENTREES

ADD *Side Garden Salad | 8 Side Caesar Salad | 10*

LOADED MAC & CHEESE | 24

House Blend of Artisan Cheese, Chicken, Bacon, Ranch Panko Topping

*Vegetarian Available Upon Request *v**

SHORT RIB RAGU | 40

House-Braised Beef Short Rib, Pappardelle

BRUSCHETTA CHICKEN | 37

Chicken Breast, House-Made Bruschetta, Linguine

CHICKEN CUTLET | 35

Breaded Chicken Cutlet, Lemon Beurre Blanc, Seasonal Vegetables

CREAMY SALMON PICCATA | 38

Baked Salmon, Lemon Caper Beurre Blanc, Roasted Fingerling Potatoes, Seasonal Vegetables

PERCH BASKET | 40

Lightly Battered Great Lakes Perch, Tartar Sauce, Lemon Wedge, French Fries

V | Vegetarian VG | Vegan

For parties of six or more, one check will be presented with an automatic 20% service fee.

** 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.*



Bay Harbor
Golf Club

DINNER

EXECUTIVE CHEF
William Xavier