



## DINNER MENU

AVAILABLE 5 P.M. – 10 P.M. 7 DAYS A WEEK

### WATERFRONT DINING

#### STARTERS

##### Spice Rubbed Seared Ahi

Served with chopped seasoned cucumber over mixed greens, ginger, wasabi & our house made balsamic reduction. **13**

##### Jumbo Shrimp Cocktail

Plump and chilled and served with a spicy cocktail sauce. **13**

##### Baked Crab Cakes

Served with apple coleslaw & piquillo pepper aioli. **13**

##### Hawaiian Sliders

3 mini burgers served on sweet Hawaiian Bread. **11**  
Add cheese \$1 (cheddar, Swiss, jack) Add grilled onions \$1

##### GourmetVeggie Potstickers

served with soy sauce and chives. **11**

##### Buffalo Style Hot Wings

Served with carrots & celery and your choice of bleu cheese or ranch **11**

##### Bay Club Signature Coconut Shrimp

Served with a jalapeno orange dressing & house made peanut sauce. **13**

##### Bay Club Nachos

Multi colored chips topped with black beans, cheddar cheese, jalapenos, sour cream, salsa fresca, & black olives. **10** Add beef or chicken **5**

##### Bacon & Chive Potato Skins

Topped with cheese and served with sour cream. **10**

##### Marinated Chicken Quesadilla

Served with salsa fresca & sour cream. **11**

##### Panko Crushed Crisp Calamari

Served with a garlic aioli. **11**

#### SOUP

##### Bay Club Award Winning Chili

Served with cheddar cheese & onions. Cup **4** Crock **7**

##### New England Clam Chowder

A traditional soup available daily. Cup **4** Bowl **7**

##### Soup du Jour

Soup of the day. Inquire with your server. Cup **4** Bowl **7**

#### SALADS

##### House Salad

Apples, mandarin oranges, bleu cheese crumbles & sliced almonds with orange pineapple vinaigrette **9**

Add grilled salmon, chicken, steak or shrimp **5**

##### Classic Caesar

Romaine hearts, traditional Caesar dressing and parmesan cheese. **9**

Add grilled salmon, chicken, steak or shrimp **5**

##### Taco Salad

Choice of bowl or tortilla shell, lettuce, red cabbage, cheese, black beans, salsa fresca, jalapenos, chipotle cream sauce and sour cream. **10**

Add chicken or steak **5**

##### Sesame Salad

Crisp wontons, sesame seeds, mandarin oranges & almonds served with your choice of a house made Asian soy or peanut dressing. **9**

Add grilled salmon, chicken, steak or shrimp **5**

##### Chopped and Tossed Traditional Cobb Salad

Roasted turkey, bacon, bleu cheese, tomatoes, black olives, & hard boiled eggs with your choice of dressing. **13**

Add guacamole or avocado to any item for \$2

PER CALIFORNIA REGULATIONS WATER WILL BE SERVED UPON REQUEST ONLY



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## WATERFRONT DINING

### ENTREES

*All entrees served with your choice of soup or salad, seasonal vegetables and your choice of baked potato, garlic mashed, or wild rice.*

#### **All Natural Fresh Ground Prime Short Rib Burger**

*½ pound burger made with the finest natural prime cuts. The best burger on the waterfront! 17*

#### **Double Thick Cut Apple Pork Chop**

*This juicy double cut pork steak is braised with an apple onion sauce. 20*

#### **Cabernet Braised Boneless Short Ribs**

*Tender and succulent short ribs marinated in cabernet with a vegetable braise. 23*

#### **Cajun Shrimp Pasta**

*Spinach fettuccini, Andouille sausage, Jumbo shrimp, julienne red peppers, mushrooms, bacon & garlic in a spicy cream sauce. 20*

#### **Shrimp and Bacon Mac & Cheese**

*The ultimate Mac & Cheese. Macaroni tossed with chopped Jumbo shrimp and crisp bacon in a parmesan cheddar garlic cream sauce. 18*

#### **Chicken Scallopini**

*Italian style chicken breast with a flavorful white wine lemon caper sauce served over wild rice. 19*

#### **New York Strip**

*A 12 oz. cut topped with your choice of sautéed mushrooms and onions or bleu cheese butter. 29*

#### **Filet Mignon**

*The most tender 10 oz. filet topped with a béarnaise sauce 32*

#### **Bay Club Signature Coconut Shrimp Dinner**

*5 jumbo coconut shrimp served with a jalapeno orange dressing & house made peanut sauce. 22*

#### **Broiled Atlantic Salmon**

*Served with a lemon dill beurre blanc sauce. 24*

#### **Daily Entrée Special**

*Inquire with your Server. Market Price*

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE. \$4 CHARGE FOR SPLIT PLATES

*Our products may contain wheat, gluten, nuts, egg, dairy, soy, fish or shellfish allergens and may also be processed in facilities that process these allergens. Guests with food allergies need to be aware of the risk. Please also be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Naturally, thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*