



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. **13.95**

Hawaiian Ahi Poke Tower (limited availability, please inquire)

Cucumber mango with Asian slaw served with blue corn chips. **14.95**

Baked Crab Cakes

Served with apple coleslaw & piquillo pepper aioli. **13.95**

Hawaiian Sliders

3 mini burgers topped served on sweet Hawaiian Bread. **11.95**

Add grilled onions \$1 Add cheese (cheddar, Swiss, jack) \$1

Smothered Tots or Fries

Choice of Chili cheese or cheesy bacon. **9.95**

Buffalo Style Hot Wings

Served with carrots & celery and choice of bleu cheese or ranch **11.95**

Bay Club Signature Coconut Shrimp

Served with a jalapeno orange dressing & peanut sauce. **13.95**

Caprese Skewers..Mozzarella, cherry tomatoes, basil, balsamic **8.95**

Bruschetta.....Served on crisp French baguette **8.95**

Bay Club Nachos

Multi colored chips topped with black beans, cheddar cheese, jalapenos, sour cream, salsa fresca, & black olives. **10.95**

Add beef or chicken **5**

Bacon & Chive Potato Skins

Topped with cheese and chives, served with sour cream. **10.95**

Cheese Quesadilla

Served with salsa fresca & sour cream. **9.95**

Add chicken, steak or shrimp **5**

Wisconsin Cheese curds

Fried to perfection and Served with a garlic aioli. **9.95**

SOUP

Bay Club Award Winning Chili

Served with cheddar cheese & onions. Cup **4.75** Crock **7.75**

New England Clam Chowder

A traditional soup available daily. Cup **4.50** Crock **7.50**

Soup du Jour

Soup of the day. Inquire with your server. Cup **4.50** Bowl **7.50**

SALADS

House Salad

Apples, mandarin oranges, bleu cheese crumbles & sliced almonds with orange pineapple vinaigrette **9.95**

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

Classic Caesar

Romaine hearts, traditional Caesar dressing and parmesan cheese. **9.95**

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

Taco Salad

Choice of bowl or tortilla shell with lettuce, red cabbage, cheddar, black beans, salsa fresca, jalapenos, chipotle cream sauce and sour cream. **10.95**

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

Sesame Salad

Crisp wontons, sesame seeds, mandarin oranges & almonds served with your choice of a house made Asian soy or peanut dressing. **10.95**

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

Chopped Traditional Cobb Salad

Roasted turkey, bacon, bleu cheese, tomatoes, black olives, & hard boiled eggs with your choice of dressing. **13.95**

Add guacamole or avocado to any item for \$2.95

No Substitutions

Menu items and prices subject to change without notice

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

SORRY NO SEPARATE CHECKS ON PARTIES OF 10 OR MORE



DINNER MENU

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

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! 17.95

Double Thick Cut Apple Pork Chop

This juicy double cut pork steak is braised with an apple onion sauce. 22

Cabernet Braised Boneless Short Ribs

Tender and succulent short ribs marinated in cabernet with a vegetable braise. 24

Cajun Shrimp Pasta

Spinach fettuccini, Andouille sausage, 4 shrimp, julienne red peppers, mushrooms, bacon & garlic in a spicy cream sauce. 22

Shrimp and Bacon Mac & Cheese

The ultimate Mac & Cheese. Macaroni tossed with chopped shrimp and crisp bacon in a parmesan cheddar garlic cream sauce. 19

Chicken Scaloppini

Italian style chicken breast with a flavorful white wine lemon caper sauce served over wild rice. 20

New York Strip

A choice New York cut. 29 Add mushrooms, onions or bleu cheese butter 2

Filet Mignon

The most tender filet topped with a béarnaise sauce 32.95

New Orleans Style Gumbo

Chicken and andouille sausage gumbo over white rice. 22

Broiled Atlantic Salmon

Served with a lemon dill beurre blanc sauce. 24

Surf & Turf

A five ounce filet mignon on a bed of spinach, garlic mashed potatoes, and topped with 4 shrimp 36

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NO SUBSTITUTIONS – SORRY NO SEPARATE CHECKS ON PARTIES OF 10 OR MORE

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 illnesses.