



Bay Harbor Golf Club

STARTERS

CHARCUTERIE BOARD | 22

Cured Meats, Artisan Cheeses, House-Pickled Veggies, Local Preserves, Grilled Baguette

GRILLED BRUSCHETTA | 12

Tomato Insalata, Balsamic Reduction, Chive & Paprika Olive Oil

CRAB CAKES | 16

Sweet Corn Purée, Red Beet Remoulade, Arugula, Herb Vinaigrette

MARINATED & ROASTED LAMB LOLLIPOPS | 19

Red Wine Demi-Glace, Mint Chimichurri, Microgreens

SHRIMP COCKTAIL | 16

Butter Poached Shrimp, Cocktail Sauce

ASIAGO TRUFFLE FRIES | 14

Hand-Cut, Shredded Asiago, Garlic Aioli

SOUP & SALAD

SOUP DU JOUR | 6 • 8

TOMATO BASIL | 6 • 8

Asiago Croûton

CAESAR | 10

Romaine, Shaved Parmesan, Asiago Crisp, Rye Croûton, Caesar Dressing

HOUSE SALAD | 9

Mixed Greens, Carrots, Red Onion, Cucumber, Cherry Tomato

NIÇOISE | 16

Seared Ahi Tuna, Haricot Verts, Cherry Tomatoes, Fingerling Potatoes, Egg, Radish, Bibb Lettuce, Kalamata Olives, Citrus Vinaigrette

CAPRESE | 11

Heirloom Tomato, Burrata Cheese, Basil Pesto, Fried Basil, Grilled Baguette

ADD-ON | 8

Chicken
Shrimp
Salmon

Choice of Dressing

Creamy Italian, Ranch, Blue Cheese, Caesar, Balsamic Herb Vinaigrette, Citrus Vinaigrette

SIDES

Hand-Cut Fries | 4

Hand-Dipped Onion Rings | 8

Cottage Cheese | 3

Sweet Potato Fries | 4

Seasonal Fruit | 4

LATE LUNCH

REUBEN | 12

Shaved Corned Beef, Gruyère Cheese, Sauerkraut, 1000 Island, Rye Bread

WESTERN HARBOR BURGER | 17

Short Rib Blend, Hand battered Onion Ring, Barbecue Sauce, Smoked Cheddar, Bacon Jalapeño Jam, Brioche Bun

BIRDIE | 14

House-Marinaded Chicken, Bacon, Swiss, Lettuce, Tomato, Onion, Ancho Ranch, Avocado, Focaccia

BRISKET MELT | 13

Slow Braised Beef Brisket, Peppers, Onion, Provolone, Garlic Aioli, Hoagie Bun

QUARRY BURGER | 15

1/2 lb. Short Rib Blend, Lettuce, Tomato, Onion, Brioche Bun, Choice of American, Cheddar, Gruyère, Provolone, Swiss

CLUB | 13

Turkey, Spanish Chorizo, Bacon, Lettuce, Tomato, Red Onion, Roasted Garlic Aioli, Toasted Artisan Bread

KIELBASA BOWL | 12

Sautéed Kielbasa Sausage, Braised Carrots & Peppers, Sauerkraut, Caraway Pickled Apples, Dijon Mustard, Grilled Baguette



DINNER

CHICKEN SALTIMBOCCA | 28

Creamy Asiago Risotto, Haricot Verts, Julienne Sweet Peppers

SEARED SALMON | 30

Parsnip Purée, Corn & Lima Bean Succotash, Roasted Red Pepper Beurre Blanc

RACK OF LAMB | 34

Sweet Corn Crushed Potato, Dijon Demi-Glace, Red Wine Reduction, Asparagus, Gremolata

GORGONZOLA BRULÉ FILET | 39

Crushed Fingerling Potatoes, Sautéed Wild Mushrooms, Wilted Spinach, Red Wine Demi-Glace

BRAISED SHORT RIBS | 30

Crushed Potatoes, Red Wine Demi-Glace, Asparagus, Beet & Horseradish Purée

ROASTED ROOT VEGETABLE PAVE | 21

Beets, Rutabaga, Carrot with Candied Beet & Sweet Potato Purées

PAN SEARED WHITEFISH | 32

John Cross Whitefish, Crushed Fingerling Potatoes, Tomato Basil Relish, Smoked Tomato Beurre Blanc

* 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.