



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 Potato, Egg, Radish, Bibb Lettuce,
Kalamata Olives, Citrus Vinaigrette

CAPRESE | 11

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

BIBB LETTUCE CUPS | 12

Apple Almond Chicken
Tuna

ADD-ON | 8

Chicken
Shrimp
Salmon

Choice of Dressing

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

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 | 49

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



SIDES

Hand-Cut Fries | 4

Hand-Dipped Onion Rings | 8

Cottage Cheese | 3

Sweet Potato Fries | 4

Seasonal Fruit | 4

CHEF STEPHEN KRAEMER

* 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.