

R

RENAISSANCE®

THE INN AT BAY HARBOR GOLF RESORT
LAKE MICHIGAN



Sagamore's



W I N T E R 2 0 1 2 | D I N I N G

Sagamore's

BREAKFAST MENU

FRENCH TOAST

Traditional French Toast 8.
Cinnamon Swirl French Toast 9.

WAFFLES AND PANCAKES

Specialty Waffles ~ Your choice of: Banana Walnut, Blueberry, Chocolate Chip, Decadent Strawberry, Double Chocolate Chip. 9.
Specialty Pancakes ~ Your choice of: Banana Walnut, Blueberry, Chocolate Chip, Decadent Strawberry, Double Chocolate Chip. 9.
Golden Belgium Waffle ~ Served with maple syrup. Whipped cream available upon request. 8.
Triple Stack Buttermilk Pancakes ~ Served with maple syrup. Whipped cream available upon request. 8.

SAGAMORE'S BREAKFAST SIGNATURES

Northern Michigan Eggs Benedict ~ Beef sirloin steak, soft poached eggs, sausage gravy, shredded cheese on a fresh biscuit. 18.
Lemon Soufflé Pancakes ~ Lemon griddle cakes, fluffy ricotta, meringue, and berry compote. 14.
Oatmeal Brûlée ~ Vanilla and almond flavored custard, hearty oats, and caramelized sugar. 7.5

EGGS & CLASSICS

Classic Eggs Benedict ~ Soft poached eggs, Hollandaise sauce, English muffin, Canadian bacon, and herbed potatoes. 14.
Vegetables and Eggs ~ Sautéed spinach, onions, peppers, olive oil, garlic, two eggs any style, and choice of toast. 9.
Skillet Breakfast ~ Shredded hash browns, eggs any style, onion, green pepper, mushroom, and shredded cheese. 10. Add sliced sausage 11.
Create Your Own Three Egg Omelet ~ Served with herbed potatoes and choice of toast. 11. Add hash browns 13.
Breakfast Egg Flatbread ~ Served with guacamole. 11.

Egg White Omelet ~ Feta, spinach, and oven roasted tomatoes. 10.

One Egg ~ Any style, herbed potatoes, and choice of toast. 6. Add breakfast meat. 8.

Two Eggs ~ Any style, herbed potatoes, and choice of toast. 7. Add breakfast meat. 9.

Corn Beef Hash and Eggs ~ Any style of two eggs and choice of toast. 10.

ON THE SIDE

White, Wheat or Marble Rye 2.5
Butter Croissant, Danish, English Muffin or Bagel 2.5
Herbed Breakfast Potatoes 4.
Shredded Hash Browns 4.
Plath's Bacon or Sausage Links 4.
Fresh Fruit 5.
Yogurt Parfait 5.
Traditional Oatmeal 5.
Dry Cereal and Milk 4.
Yogurt 2.5

BEVERAGES

Mimosa ~ Split of Extra Dry Champagne, Orange Juice. 8.
Bloody Mary ~ Absolut Peppar and Bloody Mary Mix 8.5.
Michigan Mary ~ Valentine Vodka, McClure's Spicy Bloody Mary Mix, slice of pickle, and bacon. 10.
Level 3 by Seattle's Best Coffee (includes refills) 3.5
Enhance your morning coffee with a shot of Bailey's, Frangelico, Godiva or Kahlua. 8.
Tazo Hot Tea Infusions 3.
Hot Chocolate 3.
Voss Norwegian Bottled Water (sparkling or still) 5.
Milk 2.5
Orange Juice 4.
Fresh Squeezed Orange Juice 6.
Juice Selections ~ Apple, Ruby Red Grapefruit, Tomato, V-8, Cranberry Juice Cocktail, Grape, and Pineapple. 3.

Choose from the following ingredients for flatbread and omelet: ham, bacon, sausage, mushrooms, peppers, onions, cheddar, pepper jack, swiss, feta, spinach, artichoke hearts, jalapenos, tomatoes

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DINNER MENU

STARTERS /SMALL PLATES

- Garden Salad* ~ Mesculin mix, cucumbers, carrots, croutons, cherry tomatoes. 5.
Caesar Salad ~ Romaine hearts, asiago crisp, croutons, cherry tomatoes, roasted garlic Caesar dressing. 8.
Northern Michigan Seasonal Salad ~ Mixed greens, goat cheese, dried cherries, asian pear, spicy pecans, fig vinaigrette. 8.
Butternut Squash Bisque ~ Cardamom crème fraiche. 4/7.
Soup du Jour ~ With crackers. 4/7.
Baked Brie ~ Cherry chutney, sliced apples, baguette, crackers. 12.
Caprese Flatbread ~ Basil pesto, fresh mozzarella, roma tomatoes, balsamic drizzle. 12.
BBQ Pork Flatbread ~ Shredded bbq pork, red onion marmalade, colby cheese, cilantro pesto. 12.
Shrimp Cocktail ~ Jumbo shrimp, horseradish cocktail sauce, lemon. 14.

ENTRÉES

- Plath's Smoked Pork Chop* ~ Vegetable du jour, apple and sweet potato ragout, maple mustard. 27.
Sirloin ~ Smashed red skin potatoes, vegetable du jour, wild mushroom ragout, red wine demi glace. 23.
Grilled Delmonico ~ Harbor zip sauce, smashed red skin potatoes, vegetable du jour. 28.
Buffalo Boule ~ Roasted garden vegetables, braised buffalo baby back ribs, gremolata, dijon crème fraiche. 26.
Chicken Encroute ~ Chicken breast, puff pastry, sweet corn and potato chowder. 24.
Salmon Casmir ~ Saffron risotto, charred tomato compote, vegetable du jour. 26.
John Cross Crab Encrusted Whitefish ~ Vegetable du jour, smashed red skin potatoes, caper beurre blanc. 26.
Ratatouille Napoleon ~ Eggplant, squash, zucchini, bell peppers, pineapple, arrabiata. 18.
Pasta Primavera ~ Penne pasta, garden vegetables, garlic-herb cream sauce. 18.

SIDES

- Saffron Risotto* 4. *Smashed Red Skin Potatoes* 3.
Truffle Parmesan Frites 6. *Side of Vegetable Du Jour* 3.

Barbie Papi
Executive Chef

C.J. Toton
Sous Chef

Split plate charge (entrées only) 5.

*It is our responsibility to inform you Michigan state law suggests the consumption of certain undercooked meats and seafood may increase the risk of foodborne illness, especially if certain medical conditions or pregnancy exists.

Parties of eight or more, single check with applied 20% service charge



STARTERS

Caesar Salad ~ Romaine hearts, asiago crisp, croutons, cherry tomatoes, roasted garlic Caesar dressing. 8.

Northern Michigan Seasonal Salad ~ Mixed greens, goat cheese, dried cherries, asian pear, spicy pecans, fig vinaigrette. 8.

Southwestern Cobb ~ Chicken, bacon, monterey jack, cheddar blend, hard boiled egg, tomato, avocado, black bean fire roasted corn salsa, ancho ranch dressing, tortilla strips. 14.

Butternut Squash Bisque ~ Cardamom crème fraiche. 4/7.

Soup du Jour ~ With crackers. 4/7.

SMALL PLATES

Caprese Flatbread ~ Roma tomatoes, basil pesto, fresh mozzarella, balsamic drizzle. 12.

BBQ Pork Flatbread ~ Shredded bbq pork, red onion marmalade, colby cheese, cilantro pesto. 12.

Shrimp Cocktail ~ Jumbo shrimp, horseradish cocktail sauce, lemon. 14.

Chicken Chorizo Nachos ~ Blue corn chips, shredded chicken, ground chorizo, queso blanco, black bean corn salsa, lime-cilantro crème fraiche. 14.

Whitefish Goujons ~ Ale battered whitefish, remoulade, lemon pepper gaufrette. 12.

SANDWICHES

Bacon Cheddar Burger ~ Plath's smoked bacon, angus burger, lettuce, tomato, onion. 12.

Bay Harbor Burger ~ Beef patty with choice of cheese, lettuce, tomato, onion. 10.

Add mushrooms, sautéed onions, bacon. 11.

Turkey Club ~ Peppered turkey, bacon, cheddar, avocado aioli, lettuce, tomato, croissant. 12.

Italian Grilled Cheese ~ Mozzarella, provolone, Swiss, tomato, basil aioli. 10.

Cuban ~ Pulled pork, black forest ham, Swiss, cucumber-buttermilk slaw, ancho mustard, pickles, naan bread. 13.

Sweet and Savory Chicken Wrap ~ Chicken, mayo, red onion, cherries, celery, walnuts, lettuce. 11.

SIDES

Onion Rings 3.

Truffle Parmesan Frites 6.

Sweet Potato Wedges 3.

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