



Bay Harbor
Golf Club

Appetizers

Mini Crab Cakes

Lemon/Lime Aioli

- 6 -

Risotto Arinchini

Truffle Accents

- 5 -

Vegetable Spring Rolls

Sweet Soy

- 5 -

Crispy Mac & Cheese Sticks

Vermont Cheddar "Fondue"

- 5 -

Soups

Soup of the Day

- Cup 3 Bowl 5 -

Soup of Yesterday

- Cup 3 Bowl 5 -

Traditional French Onion

- 5 -

Salads

Classic Caesar

*Romaine "Batons," Parmesan Croutons
and Cracked Black Pepper*

- 7 -

BLT Wedge

*Gorgonzola, Grape Tomatoes, Bacon,
Iceberg Lettuce and Ranch Dressing*

- 7 -

House Mixed Greens

Cherry Balsamic Vinaigrette, Dried Cranberries and Candied Walnuts

- 7 -

Entrées

Boursin Crusted Whitefish

*Israeli Cous Cous, Citrus Butter
Sauce and Sautéed Field Greens*

- 16 -

Grilled Shrimp Pasta

*Orecchiette, Parmesan Cream
and "Spaghetti" Vegetables*

- 18 -

Braised Beef Short Ribs

*Miso Glaze, Wok Seared
Potatoes and Carrot & Daikon Salad*

- 17 -



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À La Carte

From the Grill

Char Grilled "Skillet" Steak

- 11 -

Crispy, Chili Marinated Chicken

- 9 -

14 oz. Rib Eye

- 18 -

8 oz. Flat Iron Steak

- 12 -

12 oz. Double Cut Pork Chop

- 11 -

Grilled Hanger Steak

- 11 -

Lamb "Porterhouse" Chops

- 20 -

Sides

Barely Grilled Asparagus

- 6 -

"Loaded" Mashed Potatoes

- 6 -

Sautéed Spinach

- 6 -

Cauliflower Gratin

- 6 -

Wild Mushroom Risotto

- 7 -

Sautéed Seasonal Vegetables

- 5 -

Wine by the Glass

Whites

Bollini, Pinot Grigio

- 10 -

Acturos, Pinot Grigio

- 8 -

Ipsum

- 6 -

Toasted Head, Chardonnay

- 8 -

Reds

Greg Norman, Petite Sirah

- 10 -

Trinity Oaks, Cabernet Sauvignon

- 6 -

Trinity Oaks, Merlot

- 6 -

Heron, Pinot Noir

- 8 -