

# WEST BAY

Bistro

## Starters

### KOREAN CHERRY BBQ SPARE RIBS

SLOW ROASTED SPARE RIBS WITH CHERRY INFUSED KOREAN CHILI BBQ SAUCE SERVED OVER A GAMJAJEON POTATO PANCAKE 14

### SMOKED WHITEFISH SPINACH ARTICHOKE DIP

SERVED WITH TOASTED FOCACCIA CROSTINI 10

### SEARED SCALLOPS

THYME CRUSTED SCALLOPS IN A BUTTERY PUFF PASTRY WITH RED PEPPER COULIS 14

### BELLS BEER CHEESE DIP

SERVED WITH A SOFT BAGEL CROSTINI 8

### LOADED LAKESIDE FRIES

HAND CUT FRIES TOPPED WITH A SMOKED GOUDA AND BRIE CHEESE SAUCE, CRISPY BACON, AND GREEN ONIONS 11

### BAYSIDE BUFFALO WINGS

8 CRISPY WINGS TOSSED IN YOUR CHOICE OF FRANKS RED HOT, GARLIC PARMESAN, OR KOREAN SPICED CHERRY SAUCE SERVED WITH CARROT AND CELERY STICKS, RANCH OR BLEU CHEESE DRESSING 10

## Soups

### WEST BAY SEAFOOD CHOWDER 8

WHITEFISH, SHRIMP, CRAB AND SCALLOPS IN OUR CREAMY SEAFOOD BASE

### SOUP OF THE DAY 6

## Salads

### CHERRY CAPITAL SALAD

BABY GREENS TOPPED WITH MARINATED GRILLED CHICKEN, DRIED CHERRIES, CANDIED WALNUTS, CRISPY RED ONIONS, TOSSED IN A CHERRY VINAIGRETTE 14

### BISTRO WEDGE

CRISP ICEBERG WEDGE WITH SIRACHA PORK BELLY, MICHIGAN BLUE CHEESE, TOASTED PECANS, DICED RED ONION, CHERRY TOMATO, BLUE CHEESE DRESSING AND A BALSAMIC GLAZE 14

### SHRIMP & HEART OF ROMAINE SALAD

JUMBO SHRIMP OVER ROMAINE WITH PICKLED RED ONION, FRESH DILL, CUCUMBER, KALAMATA OLIVES, FETA, GARLIC CROSTINI & A LEMON PARSLEY VINAIGRETTE 15

## Handhelds

### ROASTED TURKEY & BRIE WRAP

CAJUN ROASTED TURKEY BREAST WITH BRIE, BACON, PICKLED RED ONION, TOMATO, SPINACH AND CHERRY AIOLI WRAPPED IN A SPINACH TORTILLA – CHOICE OF HAND CUT FRIES OR FRESH FRUIT 14

### GRILLED CHICKEN PESTO CLUB

MARINATED GRILLED CHICKEN BREAST ON A PRETZEL BUN WITH PESTO AIOLI, LETTUCE, TOMATO, AND APPLEWOOD SMOKED BACON SERVED WITH HAND CUT FRIES 12

### ULTIMATE BEACH BURGER

8OZ HAND-MADE PATTY, GRUYERE, BACON JAM SERVED WITH HAND CUT FRIES 14

## Entrees

### PESTO CRUSTED SALMON LINGUINI

OVEN ROASTED PESTO SALMON OVER A LEMON CAPER BEURRE BLANC, OVER LINGUINI AND GRILLED ZUCCHINI 25

### FRENCH ONION, APPLE & GRUYERE PORK TENDERLOIN

GRUYERE GRATIN PANKO CRUSTED PORK MEDALLIONS WITH A THYME INFUSED APPLE AND FRENCH ONION COMPOTE, SOUR CREAM AND CHIVE MASHED POTATO AND HONEY CIDER GLAZED CARROTS 23

### GRILLED HANGER STEAK

FIRE ROASTED HANGER STEAK WITH A CHERRY BOURBON DEMI GLAZE, GRILLED RED SKIN POTATOES AND GRILLED ASPARAGUS 29

### CHERRY BLOSSOM WALLEYE

PAN SEARED WALLEYE, WATERCRESS, ENOKI MUSHROOMS, LEMON AND RICE NOODLES IN A SAKURA SHOYU BROTH 26

### VEGAN COCONUT MISO RICE

ROASTED BUTTERNUT SQUASH, RED ONION, BELL PEPPER, ASPARAGUS, PORTOBELLO AND JALAPENO OVER A COCONUT MISO RICE 23

### RIBEYE STEAK WITH MICHIGAN BLUE CHEESE BUTTER

12OZ. HAND CUT REVIER FARMS RIB EYE WITH MICHIGAN BLUE CHEESE BUTTER, SOUR CREAM MASHED POTATO AND GRILLED ASPARAGUS 40

### LAKE PERCH FISH & CHIPS

MICHIGAN BEER BATTERED LAKE PERCH SERVED WITH HAND CUT FRIES AND TARTAR SAUCE 18

*Consuming raw or under cooked meats, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*