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

Entrees

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

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

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

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.