

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