

*Passion for the Bay dines here!*

## **Appetizers**

**Calamari Fritti**-Golden fried strips of calamari tossed in lemon caper sauce....\$6

**Baked Spinach & Feta Dip**-Served with seasoned pita bread...\$6

**\*Beef Tenderloin Tips**-Sautéed with garlic & soy sauce. Served in a crispy onion curl....\$8

**Sesame Chicken**-With sweet Thai chili sauce & julienne vegetable....\$6

**Mussels & Clams**-Stewed with white wine, tomato & clam juice...\$7

**Portabella Mushroom**-Grilled mushroom cap baked with a fresh herb & cheese stuffing....\$6

**Crab Cake**-Topped with remoulade sauce....\$8

**Shrimp Cocktail**-cooked jumbo shrimp served chilled with our zesty homemade cocktail sauce...\$9

## **Homemade Soups**

**Clam Chowder**....Cup \$3....Bowl \$4

**French Onion**.....Cup \$3....Bowl \$4

**Chicken Pot Pie**...Cup\$3.....Bowl \$4

**Soup Du Jour**.....Cup \$3...Bowl \$4

## **Starters**

**Meatball & Pasta**.....\$6

**Stuffed Shells Marsala**.....\$7

## **Raw Bar**

**\*Seared Scallops**-Pan seared sea scallops in a wild mushroom cream sauce over puff pastry....\$12

**\*Tuna Sashimi**-Cajun seared tuna with seaweed salad, pickled ginger, wasabi, soy & remoulade sauces....\$9

**Smoked Salmon**-A timbale of house smoked salmon stacked with a medley of fresh vegetables, capers & Creole sauce...\$7

**\*Oysters Rockefeller**-House rock mix over baked oysters with hollandaise sauce 1/2 dozen...\$10

## **Salads**

**House**-Romaine & iceberg with carrot, cabbage, tomato, cucumber & croutons...\$3

**Napa Green**-mixed field greens with dried cherries, glazed walnuts, Gorgonzola cheese & raspberry vinaigrette  
Small..\$4....Large...\$7

**Caesar**-Crisp romaine & croutons tossed in a garlic & Parmesan dressing  
Small...\$3....Large....\$6

**\*Steak**-Grilled sliced steak over mixed field greens with roasted mushrooms, tomato, red onion, Mozzarella cheese & balsamic vinaigrette.....\$9

**Bounty**- Iceberg & romaine, grilled chicken, apples, glazed walnuts, dried cherries, strawberries & bananas with raspberry vinaigrette....\$7

**\*Warning!** : Cooked to order: consuming raw or undercooked beef, seafood, poultry or eggs may increase your risk of food borne illnesses

*Passion for the Bay dines here!*

## House Specialties

**\*Steak Italiano-**Grilled rib eye steak baked with an herb crust & finished with basil pesto & roasted red bell pepper sauce.....\$17

**Cedar Planked Whitefish-**Fresh Lake Superior whitefish filet baked with imported Parmesan cheese & lemon butter.....\$13

**\*Bleu Boursin Filet-**Grilled flat iron steak topped with boursin & bleu cheese, crispy onions & balsamic glaze.....\$17

**Autumn Stuffed Pork Chop-**Stuffed with dried cranberries, almonds & blended wild rice, Pan roasted with a walnut crust & apple brandy sauce.....\$11

**Stuffed Chicken Tosca-** Chicken breast rolled with prosciutto ham & Italian salsa, lightly egg dipped & sautéed. Served with lemon caper sauce.....\$12

**Seafood Palomino-**Shrimp, scallops, mussels & lobster sautéed in tomato basil cream over cheese stuffed shells....\$18

**Hazelnut Walleye-**Fresh Canadian walleye dipped in crushed hazelnuts & sautéed. Served with brown butter & lemon caper sauce.....\$16

**Smoked Baby Back Ribs-**Fall off the bone, house smoked ribs with BBQ sauce. Full Slab.....\$18 ....Half Slab....\$10

## Steaks & Chops

**\*8oz Filet Mignon-**Center cut, aged steer filet with roasted mushroom cap & zip sauce.....\$25

**\*Rack of Lamb Chops-**Grilled over creamed spinach & feta cheese.....\$19

**\*Bistro Filet-**Seasoned filet topped with crispy onions & zip sauce.....\$17

**\*Steak Siciliano-**Breaded steak medallions topped with amoiggio.....\$16

**\*Grilled Pork Chops-**With sautéed mushroom, onion & zip sauce.....\$14

**\*Surf & Turf-**Petite filet mignon with roasted mushroom cap & zip sauce paired with a half of Maine lobster tail stuffed with crab.....\$27

## Fresh Seafood

**Grilled Norwegian Salmon-**Seasoned grilled salmon with mustard leek sauce.....\$14

**Sautéed Lake Perch-**With lemon caper sauce.....\$15

**Shrimp Scampi-**Jumbo shrimp sautéed in garlic butter & white wine.....\$16

**\*Grilled Tuna Niçoise-**Red potatoes, green beans, tomato, hardboiled egg, red onion, black olives & mixed greens lightly tossed in citrus pesto vinaigrette....\$16

**King Crab Legs-**One pound of steamed king crab legs with warm butter.....\$24

**Fish & Chips-**Crispy, Atlantic cod with fresh chips.....\$10

**\*Warning!** : Cooked to order: consuming raw or undercooked beef, seafood, poultry or eggs may increase your risk of food borne

*Passion for the Bay dines here!*

## **Chicken**

**Balsamic Glazed Chicken-Pan**  
roasted chicken breast with a sweet balsamic glaze. Served with a mini tomato salad.....\$9

**Almond Chicken**-Chicken breast dipped in crushed almonds & sautéed. Served with honey lime sauce.....\$12

**Chicken Marsala**-Chicken breast sautéed with mushrooms in a Marsala wine sauce.....\$11

**Chicken & Dumplings**-Homemade dumplings in a stew of carrots, celery & onion with poached chicken breast....\$9

## **Pasta**

**Linguini Primavera**-Roasted seasonal vegetables tossed with garlic, olive oil & Parmesan cheese.....\$9

**Cajun Cheese Tortellini**-Tri colored cheese tortellini tossed in a Cajun cream sauce.....\$10

**Italian Sausage Pasta**-Italian sausage slowly simmered in tomato sauce over cheese stuffed shells.....\$10

**Chicken Carbonara**- Chicken breast sautéed with prosciutto ham, egg, green peas & broccoli florets tossed in a creamy cheese sauce with farfalle pasta.....\$11

## **Signature Sandwiches**

**\*Harbor Burger**-A half-pound natural beef hamburger with lettuce, tomato, onion & pickle.....\$6

**Salmon Burger**-Fresh salmon patty served on a buttered bun with lettuce, tomato & remoulade sauce.....\$7

**\*Sliders**-Three mini cheeseburgers with grilled onion, ketchup, mustard & pickle....\$6

**French Dip**-Shaved steak grilled with onions & Mozzarella cheese. Served on garlic bread with au jus.....\$7

**Buffalo Chicken** -Battered chicken breast tenderloins tossed in our spicy buffalo sauce topped with cheddar cheese.....\$6

**Turkey Club Ciabatta**-Premium roasted turkey breast with bacon, lettuce, tomato & mayo on fresh ciabatta bread....\$7

**Crab Cake Melt**-Jumbo lump crab cake on a toasted English muffin with tomato, green onion, Swiss cheese & remoulade sauce.....\$8

**Corned Beef Reuben**-Grilled on rye with Swiss cheese & sauerkraut.....\$6

**\*Warning!** : Cooked to order: consuming raw or undercooked beef, seafood, poultry or eggs may increase your risk of food borne illnesses