

BAR MENU

Served daily in Lounge, Bar & Terrace 4:30pm to closing

GARDEN

Cup of Today's Soup	6.95
Recited Daily	
Olive Medley	7.00
Mediterranean Selection	
French Fries	7.00
Parsley and Parmesan	
Chopped Chicken Salad	8.50
Asian Slaw, Sesame Dressing, Walnuts	
Greek Salad	8.50
Feta, Tomato, Olive, Cucumber	
'Bayside' Salad	8.50
Grapes, Blue Cheese, Pistachios	
Tomato Burrata Mozzarella	9.95
Tomato Medley, Basil Pesto	
Roasted Red Beets	8.95
Goat Cheese, Endive, Walnuts	
Heart of Romaine Salad	8.50
Parmesan Dressing, Focaccia Croutons	

OCEAN

Scottish Smoked Salmon	15.75
Lemon Blini, Capers, Dill, Onion	
Tiger Prawns Cocktail	18.75
Horseradish Cocktail Sauce	
Pepper Crusted Ahi Tuna	14.50
Spinach, Bok Choy, Ponzu, Wasabi	
Griddle Crab Cake	9.95
Avocado, Chipotle Aioli	
Compressed Lobster Salad	21.00
Haas Avocado, Lemon Aioli	
Cast Iron Roasted Salmon	15.50
Asparagus, Lemon Risotto	
Grilled Swordfish	15.75
Piperade Salsa, Petit Greens	
Steamed Black Mussels	15.75
Saffron Tomato Broth, Sourdough	
Tartare of Yellowfin Tuna	16.75
Chili, Ginger, Soy Avocado, Wonton	
Diver Scallops (3)	19.95
Lobster Potatoes, Asparagus, Romesco	
Spicy Shanghai Calamari	15.75
Chili Honey Glaze, Peanuts, Greens	

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LAND

Fusilli Pasta "Carbonara"	9.50
Smoked Bacon, Parmesan	
Penne Pasta	9.95
Wild Boar Bolognese, Parmesan	
Loin of Venison (4oz)	17.50
Pear, Yam, Cranberry, Spiced Red Wine Sauce	
"St. Andre" Brie Bruschetta (2)	9.95
Prosciutto, Lingonberry Jam, Pear	
Bresaola Carpaccio	9.50
Arugula Salad, Parmesan, Capers	
Roasted Chicken Breast	12.75
Polenta, Broccoli, Lemon Sauce	
NY Steak "Tagliata" (6oz),	22.00
Blue Cheese Potato Fondue, Asparagus	
Lamb Chops (2ea),	12.95
Potato Puree, Carrots, Mustard Sauce	
Petit Filet Mignon (4oz)	21.50
Potato Trio, Asparagus, Peppercorn Sauce	
Bacon Cheese Burger (9oz)	14.95
Tomato, Lettuce, Cheddar, Mayo, Pretzel Bun	

CHEESE AND CHARCUTERIE

Cheese Board	20.00
Imported and Domestic	
Condiments and Grilled Baguette	
Charcuterie and Cheese Board	27.00
Imported and Domestic	
Condiments and Grilled Baguette	

HAPPY HOUR LIBATIONS

Citra Pinot Grigio, Italy	7.25
Two Vines Chard., Wash. St.	6.75
Deloach Chard., California	7.75
Avalon Cabernet, California	7.75
Castle Rock Merlot, California	6.75
House Vodka Martinis	6.50
(Cosmo, Peach, Apple, Watermelon or Classic)	