

BAR MENU

Served daily at Bar, Lounge or Terrace - 4:30pm to closing

GARDEN

Cup of Today's Soup	6.95
Recited Daily	
Olive Medley	7.25
Mediterranean Selection	
French Fries	7.25
Parsley and Parmesan	
Greek Salad	8.95
Feta, Tomato, Olive, Cucumber	
'Bayside' Salad	8.95
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	8.95
Parmesan Dressing, Focaccia Croutons	

OCEAN

Scottish Smoked Salmon	17.50
Blini, Capers, Dill, Onion	
Tiger Prawns Cocktail	19.00
Horseradish Cocktail Sauce	
Pepper Crusted Ahi Tuna	15.50
Spinach, Bok Choy, Ponzu, Wasabi	
Griddle Crab Cake	9.95
Avocado, Chipotle Aioli	
Compressed Lobster Salad	22.50
Haas Avocado, Lemon Aioli	
Cast Iron Roasted Salmon	15.95
Asparagus, Lemon Risotto	
Blackened Swordfish	15.95
Mango-Pineapple Salsa, Petit Greens	
Steamed Black Mussels	15.50
White Wine, Garlic, Chili, Sourdough	
Tartare of Yellowfin Tuna	17.50
Chili, Ginger, Soy Avocado, Wonton	
Diver Scallops (2)	22.00
Lobster Potatoes, Asparagus, Romesco	
Tempura Calamari	16.50
Miso Dressing, Peanuts, Greens	
Seafood Quintet	19.75
Crab, Shrimp, Oyster, Tuna, Lobster	
Oysters on the Half Shell (6)	18.75
Mignonette, Cocktail Sauce, Lemon	

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LAND

Fusilli Pasta	9.95
Prosciutto, Asparagus, Alfredo	
Penne Pasta	9.95
Spring Lamb Ragu, Parmesan	
Chopped Chicken Salad	8.95
Asian Slaw, Sesame Dressing, Walnuts	
Brie Bruschetta (2)	9.95
Prosciutto, Lingonberry, Pear	
Bresaola Carpaccio	9.95
Arugula Salad, Parmesan, Capers	
Roasted Chicken Breast	13.25
Polenta, Broccolini, Lemon Sauce	
Kurobuta Pork Chop	17.50
Bing Cheery Mustard, Bliss Potatoes	
Grilled Sirloin Steak (5oz)	13.75
Blue Cheese Potato Fondue, Asparagus	
Lamb Chops (2ea),	13.50
Potato Puree, Carrots, Mustard Sauce	
Petit Filet Mignon (4oz)	23.00
Potato Trio, Asparagus, Peppercorn Sauce	
Bacon Cheese Burger (9oz)	15.50
Tomato, Lettuce, Cheddar, Mayo, Pretzel Bun	

CHEESE AND CHARCUTERIE

Cheese Board	21.00
Imported and Domestic	
Condiments and Grilled Baguette	
Charcuterie and Cheese Board	28.00
Imported and Domestic	
Condiments and Grilled Baguette	

HAPPY HOUR LIBATIONS

Citra Pinot Grigio, Italy	7.75
Nobilo, Sauv.Blanc, N.Zealand	7.75
Deloach Chard., California	8.25
Avalon Cabernet, California	8.25
Castle Rock Merlot, California	7.25
House Vodka Martinis (Up or Rocks)	7.00
(Cosmo, Peach, Apple, Watermelon or Classic)	