



## Summer A la Carte Menu

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### *Freshly Prepared Soup, Salads & Appetizers*

<i>Hand Crafted Soup of the Day</i> <i>Always prepared with the freshest of ingredients</i>	3	<i>Petite House Salad</i> <i>Assorted mixed greens, tomatoes, carrots &amp; cucumbers tossed with raspberry vinaigrette</i>	4
<i>Classic Romaine Caesar Salad</i> <i>Crisp Romaine lettuce tossed with our creamy House made Caesar dressing, finished with Parmesan cheese and garlic ciabatta croutons</i>	4	<i>Colossal Cheese Stuffed Meatball</i> <i>Marinara sauce &amp; grilled crostini</i>	6
<i>BBQ Pork Egg Roll</i> <i>Daily hand rolled with Napa cabbage &amp; fresh vegetables served with ginger sesame sauce</i>	6	<i>Ahi Tuna</i> <i>Pan seared with Sesame seeds &amp; garnished with Oriental slaw</i>	8
<i>Grilled Asparagus, Fresh Mozzarella &amp; Vine Ripe Tomato Salad</i> <i>Accented with lemon thyme vinaigrette</i>	7	<i>Gulf Coast Coconut Fried Shrimp</i> <i>Dipped in Pina Colada batter, rolled in coconut &amp; fried golden; paired with orange horseradish marmalade</i>	8
<i>Seafood Nicoise Shrimp &amp; Crab Salad</i> <i>Grape tomatoes, eggs, French green beans &amp; sliced red potatoes atop fresh greens &amp; painted with Dijon vinaigrette</i>	9		

## *In the Know at The Bay Club*

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### **Bay Club Seafood Buffet Dinner**

**Friday, June 29**

*2<sup>nd</sup> Floor Main Dining Room*

**(From 5p.m.-9p.m.)**

**\$26++**

*For reservations please call 239.992.2100*

### **Summer Bay Nights**

*Third Floor Lounge*

**(From 6p.m. -9p.m.)**

**June 14 & 28**

**July 12 & 26**

**August 9 & 23**

**September 13 & 27**

*No reservations are taken.*

**The Bay Club Summer Dress Code: resort casual attire; dress shorts are permitted, collared shirts required.  
Please no cargo shorts, denim, or flip-flops.**



## Entrée Selections

To ensure the most enjoyable meal, our Food & Beverage Team has listed the most appropriate wine pairings with every entrée selection

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**Pan Seared Chicken Breast** 16  
Served atop cinnamon mashed sweet potatoes & garnished with black bean & corn relish

~Domaine Carneros Pinot Noir~  
Aromas of black cherry, raspberry, and black currant overlaid with chocolate, toast, clove and exotic spices. Long and silky finish.

**Slow Roasted St. Louis Ribs** 17  
Each succulent rack is meaty and tender with a hint of honey and cumin, served with a polenta cake

~Franciscan Cabernet Sauvignon~  
Rich bouquet of black currant, dark cherry, and blackberry. Hints of vanilla, mocha, and tobacco. Lasting finish of plum and cassis.

**Gulf Coast Coconut Shrimp** 21  
Dipped in Pina Colada batter, rolled in coconut and fried golden; paired with orange horseradish sauce

~Cakebread Savignon Blanc~  
Aromas of citrus, guava, passion fruit with a round and honeyed palate. Long finish.

**Parmesan Crusted Grouper** 26  
Served atop braised Romaine and finished with roasted tomato beurre blanc

~Stag's Leap "Karia" Chardonnay~  
Aromas of pear and lemon meringue followed by crisp apple, pear, and citrus flavors. Delicately rich.

**Petite 6 oz Filet of Beef** 30  
Center cut Angus filet grilled to your liking and finished with Stilton cheese demi

~Petit Chapeau Bordeaux~  
An array of red- and black-berry fruit with notes of stewed apples and jam. Hints of wood, spice, and tobacco.

**Grilled Atlantic Salmon** 16  
Cold water Atlantic salmon served over spinach polenta cake & finished with saffron leek reduction jus

~Loan Semillon~  
Aromas of peach, lanolin, and tinned apple. Dry, medium bodied with a solid finish.

**Veal Scaloppini** 19  
Dipped in seasoned flour, sautéed with lemon butter sauce & served over mushroom ravioli

~Swanson Merlot~  
Aromas of mocha and black cherry. Flavors of raspberry, black cherry and red licorice. Firm, sweet, silky tannins.

**Gulf Shrimp, Scallops & Pasta** 23  
Tossed with garlic brandy shrimp sauce

~Simi Chardonnay~  
Aromas of lemon, hazelnut and apple pie spice, notes of creamy oak.

**8 oz. New York Strip Steak** 26  
Marinated in Kentucky bourbon and brown sugar, grilled to your liking and garnished with tobacco onions

~Casa Lapostolle Cuvee Alexandre Carminere~  
Packed with black and white spices, red pepper and grassy notes, ripe red and black fruit with light tobacco and bitter chocolate hints. Balanced and elegant medium body, with a round mid palate and a long finish.

\*Additional Offering.....

A large Idaho baked potato or sweet potato 2

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## Dessert Selections

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**Orange Tapioca Pudding** 5  
Layered with pound cake

**Pina Colada Spiced Rum Cake** 6  
Caramel drizzle

**Profiterole A la Mode** 6  
Served with warm dark chocolate

**Grand Marnier Strawberry Shortcake** 6  
Angel cake, fresh whipped cream, & berries

\*Disclaimer – "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."