

# DINNER SALADS & SOUPS

**Soup of the Day** - Ask your server for our made from scratch selection  
Cup - 2.95      Bowl - 4.95

**Creamy Duck Chowder** - Made with a tender duck breast, brown rice, potatoes & garden vegetables  
Cup - 4.95      Bowl - 6.95

**Organic Baby Greens** – A blend of organic baby greens, fresh garden vegetables, homemade croutons & your choice of dressing - 4.50

DRESSING SELECTIONS  
RANCH ~ BLEU CHEESE ~ FRENCH  
RASPBERRY VINAIGRETTE ~ ITALIAN

## ENTRÉE SALADS

SERVED WITH WARM BREAD

**Bluefin Chef's Salad** – A blend of organic baby greens, fresh garden vegetables, shredded Cheddar cheese, homemade croutons, hard boiled eggs & smoked fish with a choice of dressing - 11.95

**Harvest Greens** – Organic baby greens tossed with aged Bleu Cheese, apples, green onions, toasted pecans, dried cranberries & raspberry vinaigrette - 9.95

ENHANCE ANY SALAD WITH YOUR CHOICE OF THE FOLLOWING:

Add House-Smoked Chicken Breast	5.95
Add Grilled Tuna Steak	10.95
Add Pan-Roasted Duck Breast	11.95
Add Shrimp Skewer	10.95

An 18% gratuity is included for parties of 7 or more.  
Our servers are knowledgeable about our complete ingredient list. Please ask for details.

# STARTERS

**Fish Plate** – Fish cured & smoked in our kitchen. Served with Norwegian Gjetøst, apples & crackers - 10.50 *Ask your server about which fish species we have smoked for you*

**Lake Cakes** - Herring, trout & salmon combined with scallions, sweet red peppers, and herbs. Fried golden brown, drizzled with grilled lemon & caper aioli - 11.95

**Cheesy Artichoke Dip** – A mix of artichokes, sweet red peppers, baby spinach, cheddar cheese baked to golden brown & served with warm pita triangles - 8.95

**Shrimp Martini** - Chilled poached shrimp, fresh lemons & traditional cocktail sauce - 15.95

## **BAY CHICKEN WINGS – ALL WITH OUR SIGNATURE SAUCES**

Maple-Chipotle BBQ, Hot 'n Tangy, Garlic Parmesan or Sweet Chili Soy  
10 wings - 11.95      20 wings - 17.95      40 wings - 33.95

# SIDES

Coleslaw 1.95

Small Fries 1.95

Basket of warm bread 3.95

Large Fries 2.95

BBQ Sauce, Dressings, etc. 0.75

Substitute Onion Rings 2.95

Fresh Fruit Bowl 3.95

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# BURGERS

SERVED WITH KETTLE CHIPS

**Bay Burger** - Choice steakhouse ½ lb. beef patty char-broiled & served with lettuce, tomato and onion on a whole wheat Kaiser - 7.95

**Black & Bleu Burger** - Choice steakhouse ½ lb. beef patty char-broiled & topped with melted aged Minnesota Bleu cheese & Cajun spices on a whole wheat Kaiser - 9.95

**Summit Burger**- Choice steakhouse ½ lb. beef patty char-broiled & topped with Summit-infused onions, melted 5-year aged Minnesota Bleu Cheese, apple-smoked bacon & balsamic reduction on a whole wheat Kaiser - 10.95

**Breaker Burger** - Choice steakhouse ½ lb. beef patty char-broiled & topped with melted aged Wisconsin Cheddar cheese & apple-smoked bacon on a whole wheat Kaiser - 9.95

## BURGERS' ADD-ONS

American or Swiss Cheese	1.00
4-year aged WI Cheddar or 5-year aged MN Bleu	2.00
Apple Wood-Smoked Bacon	1.50
Sweet Balsamic Glaze	0.50
BBQ Sauce	0.75
Summit Fried Onions	1.00
SUBSTITUTE FRIES, COLESLAW OR FRESH FRUIT	1.50

An 18% gratuity is included for parties of 7 or more.  
All SPLIT burgers and sandwiches will be charged additional \$2.50

# SANDWICHES

SERVED WITH KETTLE CHIPS

## **Portabella Cap Sandwich**

Marinated Portabella mushroom cap grilled & topped with Swiss cheese, fresh spinach & red onions on a whole wheat Kaiser - 8.95

## **Bluefin BLT Sandwich**

Apple wood-smoked bacon, crisp romaine, sweet red onions & tomatoes drizzled with rich & creamy mayonnaise on toasted multi-grain bread - 8.95

## **BBQ Pork Sandwich**

Smoked in-house & roasted until tender, hand-pulled BBQ pork served on top of home-made coleslaw with our own maple- chipotle BBQ sauce on warm whole wheat Kaiser – 10.95

## **Smokehouse Chicken**

**Sandwich-** House-smoked chicken breast topped with aged 4-year aged Wisconsin Cheddar, apple wood-smoked bacon & beer-battered onion rings. Smothered with our own BBQ sauce and served on a warm pretzel roll - 11.95

**Lake Cake Melt -** Hand-made Superior fish cakes topped with melted aged Wisconsin Cheddar cheese, crisp romaine, sweet red onions & tomatoes. Drizzled with grilled lemon & caper aioli and served on toasted cranberry wild rice bread – 13.95

## **New World Tuna Sandwich**

8 oz. flame-grilled Yellowfin tuna steak served with crisp romaine, sweet red onions, & tomatoes. Drizzled with grilled lemon & caper aioli and served on a warm pretzel roll 14.95

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# FISH & SEAFOOD ENTRÉES

SERVED WITH YOUR CHOICE OF WHIPPED RED POTATOES OR LEMON BROWN RICE PILAF,  
WARM HEARTY MULTI-GRAIN BREAD & FRESH VEGETABLE

**Coquilles St. Jacques** – JUMBO sea scallops sautéed garlic and wild mushrooms. Finished with a champagne & cream reduction –  
25.95

*Suggested wine: Sauvignon Blanc,  
Whitehaven 11 glass/35 bottle*

**Northwood's Shrimp Scampi** -  
5 jumbo shrimp broiled with herbs & garlic. Topped with parmesan panko crumbs – 21.95

*Suggested wine: Sauvignon Blanc,  
Laloya Reserve 8 glass/29 bottle*

**Jumbo Alaskan King Crab Legs** -  
Steamed & served with drawn butter.  
One pound - 39.95  
Two pounds - 59.95

*Suggested wine: Chardonnay,  
Murphy Goode 13 glass/48 bottle*

**Salmon Steak Cedar Planked**  
Fresh Atlantic cross-cut salmon steak oven broiled on a fragrant red cedar plank & served with herb infused butter  
23.95

*Suggested wine: Chardonnay,  
Kendall Jackson 9 glass/34 bottle*

**Lake Trout Wild Caught**  
Cross-cut trout steak pan roasted with dill cream - 22.95

*Suggested wine: Pinot Grigio,  
Maso Canali 12 glass/42 bottle*

**Walleye** - Served hand-breaded & fried  
OR lemon-pepper broiled with grilled lemon & caper tartar sauce - 24.95

*Suggested wine: Wine Makers Blend,  
7 Daughters 7 glass/25 bottle*

## COMBINATIONS

CHOOSE YOUR FAVORITE DINNER AND ADD ANY OF THE FOLLOWING:

SCALLOPS in champagne cream sauce	17.95
CANADIAN WALLEYE the way you like it	14.95
ALASKAN KING CRAB - one pound	29.95
DUCK BREAST pan-seared to medium rare	11.95

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# STEAKS, PORK & POULTRY ENTRÉES

SERVED WITH YOUR CHOICE OF WHIPPED RED POTATOES OR LEMON BROWN RICE PILAF,  
WARM HEARTY MULTI-GRAIN BREAD & FRESH VEGETABLE

**Black & Bleu Sirloin** - 8 oz. top sirloin seasoned with blackening spice & broiled to your liking. Smothered with aged Minnesota Bleu Cheese - 25.95

*Suggested wine: Syrah, Valley of the Moon  
9 glass/34 bottle*

**Filet Mignon** - 10 oz. hand cut filet flame broiled & served with our signature Guinness & green peppercorn cream - 27.95

*Suggested Wine: Cabernet Sauvignon,  
Arrowood 18 glass/67 bottle*

**Hickory House Smoked Baby Back Ribs**  
Smothered with our own maple-chipotle BBQ sauce.

Full Rack - 28.95 Half Rack - 23.95

*Suggested wine: Malbec, ÖKO  
8 glass/29 bottle*

**Pan-Roasted Duck Breast** - Marinated duck breast served with cranberry chutney & béarnaise sauce - 23.95

*Suggested wine: GSM, Le Grand Noir  
9 glass/34 bottle*

## PASTAS

SERVED WITH WARM HEARTY MULTI-GRAIN BREAD

**Butternut Squash Ravioli** – Tossed with sweet red peppers, fresh basil & pine nuts in roasted garlic cream - 15.95

*Suggested Wine: Rose, Tin Roof  
7 glass/26 bottle*

**Chicken Cordon Bleu** - Chicken breast tossed with prosciutto ham, artichoke hearts, red peppers & baby spinach in white wine & herbed butter over farfalle pasta. Topped with melted Swiss cheese - 17.95

*Suggested Wine: Pinot Noir, Sebastiani  
12 glass/42 bottle*

**Grandma Lena's Hot Dish** - Tenderloin tips simmered with mushrooms & onions in a rich beef sauce. Served over bow tie pasta & topped with melted Swiss cheese - 18.95

*Suggested Wine: Merlot, Casa Lapostolle  
10 glass/39 bottle*

**Fishermen's Lasagna** - Salmon & Lake trout poached with sweet red peppers, wild mushrooms & scallions in parmesan & roasted garlic cream. Served over disassembled pasta ribbons - 21.95

*Suggested Wine: Chardonnay,  
Bridlewood 10 glass/39 bottle*

