

LET'S GET STARTED!

Bayside garden greens

A blend of fresh garden greens, grape tomatoes, cucumber, sundried cranberries, and candied walnuts tossed in our house-made maple and white balsamic vinaigrette.

17

Classic Caesar salad

Romaine lettuce, smoked bacon bits, parmesan cheese, creamy Caesar dressing, croutons and lemon.

19

Armishaw Lake salad

Fresh spinach topped with julienne carrot, celery, grape tomatoes and goat cheese. Served with white balsamic vinaigrette.

19

Lake Jo salad

Fresh greens, avocado, grape tomatoes, cucumber, charred corn, black beans and fried chickpeas. Served with green goddess dressing.

19

Impossible meat Southwest bowl

White and red quinoa tossed in a chipotle and lime dressing topped with Impossible taco meat, sour cream, Pico de Gallo, pickled onions, shredded cheese, avocado and grilled lime wedge

24

Add any of these for a custom salad:

\$10 Cajun or grilled Shrimp, salmon or chicken

\$12 for a grilled 6oz NY steak

BRUSCHETTA

Fresh baguette topped with a mixture of vine-ripened tomatoes, basil, and garlic, dusted with Feta cheese

14

Fried calamari

Lightly dusted calamari served with roasted Cajun mayo and fresh lime.

17

Chicken wings

Crispy wings tossed in your choice of mild, medium, hot, honey-garlic, lemon pepper, salt and pepper or Cajun dry spice.

Served with blue cheese and carrot and celery.

21

Poutine a la Bayside!

Voilà! Crispy French fries with Ontario Thornloe cheese curds, real beef gravy, shaved green onions.

Choice of pulled pork or chicken.

15

Doigts de poulet et frites

(Yes we are trying to sound fancy. Chicken Fingers and Fries)

Crisp chicken tenders served with French fries and plum sauce.

17

Gyoza

Pork and kimchi stuffed fried dumplings. Served with soy chili sauce.

14

Cuban flatbread

Pulled pork and sliced ham with cheese, mustard and pickles

16

Coconut shrimp

Coconut breaded shrimp lightly fried and served with sweet Thai chili sauce.

16

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A plating fee of \$3 will apply to any menu item that is split onto a second plate

GOURMET BURGERS

All burgers served on a toasted Brioche bun.
Gluten free options available.

Add these to any burger: *Bacon \$3, Cheddar Cheese \$3, Blue Cheese \$3, grilled shrimp \$5*

Rocky classic burger

7oz fresh ground chuck and brisket beef patty with lettuce, tomato and pickled red onion.

21

Fried chicken sandwich

Buttermilk marinated chicken breast sandwich served on brioche bun with pickle slices and secret sauce

20

Nashville hot chicken

Fried and dipped chicken in our own special hot sauce. Served on brioche with pickles, and coleslaw

20

BBQ brisket

Slow smoked in house and tossed with our signature sauce. Topped with coleslaw

21

The Rocky Way burger

7 oz. beef chuck and brisket patty piled sky high with pulled pork, crispy onion rings, 4 slices of crisp bacon, 2 slices of cheddar cheese, lettuce, tomato, and pickled red onion.

26

NEW CLASSICS

Mediterranean naan

Grilled naan with arugula, pickled red onion, tzatziki, hummus, Feta cheese and fresh tomato.

Vegetarian 19

Grilled chicken 23

Blackened salmon 25

Betcha-its-not-beef burger

Yes, it's possible...Topped with spinach, sliced tomato and fresh avocado and pickled red onion.

20

Bayside tacos

Our take on classic taco made with flour tortillas. 3 tacos mix and match

"Cochnita Pibill" Yucatan style pulled pork, pulled chicken Tinga or

Impossible taco meat

Impossible taco meat

24

Lakeside grilled chicken sandwich

6oz grilled chicken breast with lettuce, avocado, pickled red onion and tzatziki.

20

Pita wraps

Tomato and pickled veg salad with tahini, arugula, garlic sauce and sambal Oelek.

Beef and lamb gyro 19

Chicken shawarma 23

Gardein protein strips 22

Upgrade your meal with a Caesar salad, garden greens, onion rings or sweet potato fries for \$5

Add a side of beef gravy for \$3

Turn your fries into a poutine \$5

Onion rings \$9

Sweet potato fries \$9

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AFTER 4 O'CLOCK ENTRÉES

Steak Frites

10oz New York Striploin Steak with crisp French fries and grilled vegetables
39

Classic Butter Chicken

Simmered chicken breast in rich sauce with grilled naan and cilantro basmati rice
27

Pork Back Ribs

Tender Louisiana style back ribs in Cattleman's bbq sauce, with fries and coleslaw.
34

Grilled Salmon

Atlantic salmon filet grilled to perfection. Served with rice and grilled vegetables
32

Half & Half Combo

Half rack of ribs and a half pound of wings, your choice of sauce for the wings.
Served with fries and coleslaw.
32

Fried Chicken

Buttermilk marinated chicken served with garden green salad and sweet potato fries.
27

Olde English Fish and Chips

Served with fries, garden green salad, coleslaw and our own Cajun tartar sauce.
25

Shawarma Bowl

Basmati rice topped with tomato and pickle salad, tahini garlic sauce, Feta and pita
Choice of Lamb and beef gyro, chicken or Gardein protein strips
26

World's Best PB&J

Served with a bottle of Dom Perignon
425

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