

MENU
AVAILABLE
11am—4 pm



BAYSIDE GRILL

FROM THE DELI

Served with Choice Of One Side: French Fries, Onion Rings, Potato Chips OR Garden Side Salad

THE EAGLE \$19

Thinly Sliced Pastrami with melted Swiss Cheese served on Rye Bread with Horseradish Mustard Sauce

TURKEY WRAP \$18

Spinach Tortilla layered with Fresh Smoked Turkey, Sliced Tomatoes and Buffalo Mozzarella Cheese with a White Bean Spread

BACON, LETTUCE & TOMATO \$18

Applewood Smoked Bacon with Lettuce, Tomato, Mayonnaise and Choice of Bread

CAESAR WRAP \$15

Crisp Romaine Lettuce, House Made Caesar Dressing, and Grana Padano Cheese in a Soft Flour Tortilla
ADD: Chicken \$5 Steak \$6 Shrimp \$8

FROM THE GRILL & MORE

ALL AMERICAN BURGER \$21

Brisket and Short Rib Ground Patty on a Brioche Bun served with Lettuce, Tomato, Onion, Dill Pickles and Chef's Special R-Bay Sauce
ADD: Bacon \$2 Pastrami \$6 Onion Ring \$1

THE BOGEY PO BOY \$21

Golden Fried Battered Cod with Shredded Lettuce, Sliced Tomato, Cajun Remoulade, Sliced Dill Pickles served on a French Roll

STREET TACO TRIO (3) \$18

Three Soft Corn Tortillas garnished with fresh Cilantro: Carne Asada with Diced Onion, Shaved Radish, Cotija Cheese
Grilled Chicken with Pico De Gallo, Cotija Cheese
Fried or Grilled Fish with Cabbage Slaw, Avocado Fresno Crema

PHILLY CHEESESTEAK \$19

Philly Style Shaved Beef with Caramelized Onions, Sautéed Bell Peppers and Melted Provolone Cheese on a French Roll

QUESADILLA \$16

Grilled Flour Tortilla stuffed with Cheddar Cheese and served with Pico De Gallo and Avocado Fresno Crema
ADD: Chicken \$5 Steak \$6 Shrimp \$8

CHICKEN FINGERS \$16

Plain / Buffalo / Honey Garlic

CHICKEN WINGS 6/12 \$15/\$24

Plain / Buffalo / Honey Garlic

CHEF'S FAVORITES

THE R-BAY \$19

Grilled Chicken Breast, Applewood Smoked Bacon, Melted Gruyere Cheese, Lettuce, Sliced Tomato, with Basil Aioli on Freshly Baked Rosemary Focaccia Bread

GRILLED THREE CHEESE SANDWICH \$18

Grilled Cheese with your Choice of Bread with Cheddar Cheese, Provolone Cheese and Swiss Cheese
Add: Chicken \$5 Shaved Ham \$3 Tomato \$1

FISH & CHIPS \$20

*DOES NOT INCLUDE ADDITIONAL SIDES *
Crispy Tempura Battered Cod, served with French Fries, Malt Vinegar and Tartar Sauce

FRIED CALAMARI & SHRIMP \$20

"Fritto Misto" Lightly Crusted served with Chef Harold's Signature Sauce

FROM THE GARDEN

ADD: Chicken \$5 Steak \$6 Shrimp \$8

GARDEN VEGETABLE SANDWICH \$17

Grilled Texas Toast layered with Roasted Mushrooms, Bean Sprouts, Green Pea Tendrils, Cabbage Slaw, Oven Roasted Tomatoes, finished with a Hummus Spread

CAESAR SALAD \$14

FRESH GARDEN SALAD \$5/\$9

Baby Gem and Romaine Lettuce, Cucumbers, Carrots, Tomatoes, House Made Croutons with Choice of Dressing

*DOES NOT INCLUDE ADDITIONAL SIDES *

ADDITIONAL SIDES

FRUIT \$5 * FRENCH FRIES \$5 * ONION RING \$5 * HOUSE MADE CHIPS \$4 * AVOCADO \$2

DESSERT

FRUIT GALLETTE (PIE) \$8

A la Mode ADD \$2

GELATO \$5

Vanilla or Chocolate

FUDGE BROWNIE \$8

A la Mode ADD: \$2

*Thoroughly cooking foods of animal origin, such as eggs, fish, poultry or shellfish, reduces the risk of foodborne illness.
Individuals with certain health conditions, may be at higher risk if these foods*

Tax and 18% Gratuity will be added to all menu items.

Executive Chef Harold Norris



**BAYSIDE
GRILL**

BREAKFAST BY THE BAY

EGG FAVORITES

BREAKFAST YOUR WAY \$17

Two Eggs Your Way served with Skillet Potatoes, Choice of Pork Sausage, Chicken Sausage or Bacon and Choice of Toast

BAYSIDE OMELET \$17

Farm Fresh Eggs or Egg Whites with Choice of Ham, Bacon, Pork Sausage, Chicken Sausage, Onions, Bell Peppers, Tomato, Cheddar or Swiss Cheese, served with Skillet Potatoes, Choice of Toast

MORNING BURRITO \$19

Soft Flour Tortilla Stuffed with Scrambled Eggs, Crispy Bacon, Chorizo Sausage, Fresh Pico de Gallo, Cheddar Cheese and Skillet Potatoes with Fresno Crema

BREAKFAST QUESADILLA \$21

Grilled Flour Tortilla layered with Carne Asada, Scrambled Eggs, Cheddar Cheese, and Pico de Gallo with Fresh Salsa and Fresno Crema

FROM THE GRIDDLE

FRENCH TOAST \$20

Thick Cut French Bread Dipped in Spiced French Toast Batter and Grilled to a Golden Brown with Mixed Berry Compote and Bourbon Maple Syrup

BELGIAN WAFFLE \$14

Traditional Belgian Waffle with Powdered Sugar and Maple Syrup
ADD: Crispy Fried Chicken Fingers \$6

SUNRISE STARTERS

AVOCADO TOAST \$11

Two Slices of Your Choice of Toast Layered with Fresh Smashed Avocado

OATMEAL \$10

Steel Cut Oatmeal served with Choice of Mixed Berry Compote or Brown Sugar and Raisins

CHEF HAROLD'S SIGNATURE TOAST \$23

Two Slices of Seeded Whole Wheat Toast with Fresh Smashed Avocado, Smoked Salmon, Pickled Red Onion, Sliced Mozzarella Cheese and topped with a Poached Egg

SIDES

BACON \$4

SAUSAGE (Pork or Chicken) \$5

TOAST \$3

White, Wheat, Sourdough, Rye, or an English Muffin

SKILLET POTATOES \$5

SINGLE EGG YOUR WAY \$2

SEASONAL FRUIT \$5

GRAB 'N GO

BREAKFAST SANDWICH \$9

Shaved Ham, Scrambled Eggs and Gruyere Cheese Layered Between Two Slices of Toasted French Bread

BAYSIDE BURRITO \$9

Chorizo Sausage, Scrambled Eggs, Cheddar Cheese, and Fresno Crema, wrapped in a Warm Flour Tortilla

DRINKS

SOFT DRINKS \$3

Coke, Diet Coke, Sprite

JUICE \$3

Orange, Pineapple
Cranberry, Grape
Lemonade

COFFEE \$3

Hot or Iced

TEA \$3

Iced or Hot

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