

BAY BISTRO *Dinner*

SALADS

- House Salad** ^{GF} | 8 | 12

Fresh Spring Mix Greens, Cucumbers, Tomatoes, Red Onions, Cheddar Cheese, Carrots, Bacon, and Croutons
- Caesar Salad** ^{GF} | 8 | 12

Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese and Croutons
- Pear Pecan and Blue Cheese Chopped Salad** | 8 | 12

Finely Chopped Romaine, Sliced Bartlett Pears, Dried Cranberries, Blue Cheese, Candied Pecans, and Honey White Balsamic Vinaigrette

Add Chicken +8, Shrimp +12, Salmon +12, Skirt Steak +14
House-Made Dressings: Blue Cheese, Ranch, Honey Mustard, Caesar, Honey White Balsamic Vinaigrette

SMALL BITES

- Bay Bang Shrimp** | 14

Hand-Breaded Fried Shrimp Tossed in a Sweet Chili Aioli and Garlic Herb Butter
- Garlic Herb Butter Steamed Clams** | 12

Crostini, Sun-dried Tomatoes
- Bacon-Wrapped Scallops** | 20

4 Large Sea Scallops Wrapped in Bacon and Finished with a Honey Lemon Herb Drizzle
- Fried Green Tomatoes** | 12

Hand-Breaded Green Tomatoes, Pimento Cheese, Brown Sugar, and Apple Cider Gastrique
- Rarity Bay Cheesesteak Sliders** | 16

3 Sliders with Jalapeño Cream Cheese, Grilled Skirt Steak, Sautéed Peppers and Onions and Pepper Jack Cheese on King’s Hawaiian Rolls

ENTRÉES

- Fig and Goat Cheese Smash Burger** | 18

Creamy Goat Cheese, Fig Jam, Bacon, and Artisan Lettuce on 2 Angus Smash Patties
- Chicken Francese** | 18

Lightly Breaded Chicken with Lemon Butter Sauce and Angel Hair Pasta
- Harvest Brown Butter Cheese Ravioli** | 22

Cheese Ravioli, Roasted Butternut Squash, Chicken Sausage, Brown Butter Sage Sauce
- Shrimp Scampi** | 24

Fire-Roasted Tomatoes, 8 Shrimp, Angel Hair Pasta, Roasted Garlic, White Wine Butter Sauce and Feta
- Braised Mahi Mahi** | 22

Heirloom Tomatoes, Chickpeas, Roasted Carrots and White Wine Ginger Broth
- Citrus-Marinated Coulotte Steak (Picanha)** | 25

8oz Coulotte Steak, Crispy Fingerling Potatoes, Chimichurri and Citrus Zest

VEGETARIAN

- Veggie Bowl** ^{GF} | 13

Brown Rice, Zucchini, Red Peppers, Celery, Red Onions, and Teriyaki Sauce

Add Chicken +8, Shrimp +12, Salmon +12, Skirt Steak +14
- Autumn Power Bowl** | 13 | 18*

Red Quinoa, Caramelized Butternut Squash, Shaved Brussels Sprouts, Dried Cranberries and Orange Zest Cider Vinaigrette

*With Chicken

SIDES

SWEET POTATO FRIES, CRISPY FINGERLINGS, ROASTED CARROTS, BROWN RICE, MAPLE BACON BRUSSELS SPROUTS, HOUSE SALAD, CAESAR SALAD



RARITY BAY
COUNTRY CLUB

GF – GLUTEN-FREE | V – VEGETARIAN | VG – VEGAN
* – CAN BE MODIFIED TO MEET DIETARY PREFERENCE
*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.



RARITY BAY
C O U N T R Y C L U B