



**Bayside Mary.... 7.50**

Stoli Vodka, Major Peter's Hot & Spicy Bloody Mary Mix  
Garnished with a Salted Rim and Fresh Cut Celery, Olive and Lime

**Bayside Bloody Maria.... 7.50**

Sauza Hornitos Tequila, Major Peter's Hot & Spicy Bloody Mary Mix,  
Garnished with Lime, Celery and Jalapeno Stuffed Olive

**Pink Bikini Martini...7.50**

Ketel One Vodka, Watermelon Liqueur,  
Pineapple Juice and a Dash of Sweet and Sour

**Starters**

**Tartare of Tuna 12.75**

Lightly Spiced with Soy, Chili and Ginger

**Griddle Crab Cake 12.75**

Soft Herb Cabbage Slaw, Chipotle Aioli

**Thinly Sliced Smoked Scottish Salmon 14.50**

Warm Blini, Lemon Aioli, Capers, Dill, Bermuda Onion

**Roasted Red Beets 12.75**

Whipped Goat Cheese, Toasted Walnuts, Balsamic Reduction

**Tiger Prawn Cocktail 15.00**

Cocktail Sauce, Lemon

**Large Salads**

**Mediterranean Style Salad with Prawns 14.50 with Rare Tuna 14.50**

Tomatoes, Cucumber, Black Olive, Mini Peppers

**Grilled Chicken Breast "Chop Chop" Salad 12.50**

Asian Mustard Dressing, Wonton

**Sides:**

**Buttermilk Pancakes with Maple Syrup 3.50**

**Apple Wood Smoked Bacon 3.50**

*All Menu Items Are Subject to Change*

**Champagne Brunch \$27.95 per Person**

**Starters**

**Garden Salad**

**Roquefort Blue Cheese, Pine Nuts**

**Or**

**Chopped Heart of Romaine Salad**

**Parmesan Dressing, Focaccia Croutons**

**Or**

**Soup of the Day**

**Recited Daily**

**Or**

**House Made Fruit Yogurt**

**Seasonal Preparation**

**Main Course**

**(Egg Dishes Served until 3:00 pm only)**

**Frittata (Italian Style Baked Omelette)**

**Please Ask for Today's Special**

**Or**

**Bayside "Benedict" with Smoked Salmon on Toasted Brioche**

**Poached Egg, Citrus Hollandaise**

**Or**

**Open Face Bayside Steak Sandwich**

**Grilled Artisan Bread, Bacon, Arugula Pesto, Tomato, Avocado, Pan Fried Egg**

**Or**

**Cast Iron Grilled Butterflied Quail**

**Scallion Pancake, Shiitake Mushroom, Asian BBQ Glaze**

**Or**

**Sautéed Tiger Prawns**

**Asparagus Risotto**

**Or**

**Simply Roasted Chicken Breast**

**Wilted Spinach, Lemon Sauce, Gratin Soft Polenta**

**Or**

**Grilled Medallions of Venison Loin**

**Sautéed Nectarine, Spiced Red Wine Reduction, Potato Puree**

**(Please Add \$6.00 for this Selection)**

**Or**

**Prime Beef Culotte Steak**

**With Madagascan Pepper Sauce, Trio of Potatoes and Seasons Vegetables**

**(Please Add \$5.00 for this Selection)**

**Or**

**Fish of the Day**

**Seasonal Selection**

**(Please Add \$5.00 for this Selection)**

**Dessert**

**Warm Chocolate Soufflé Cake with Hazelnut Ice Cream**

**Or**

**Vanilla Ice Cream with Macerated Berries**

*Management reserves the right to stop Champagne service.*