



The Ultimate Bayside Mary.... 13.25

Grey Goose Vodka, Paul's House made Bloody Mary Mix,
Garnished with a Cajun Jumbo Prawn, Spicy Salted Rim, Jalapeno Olive and Lime

Bloody Mary.... 8.25

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

Sangria de Paulo.... 7.50

A Sweet and Tangy Blend of Fresh Juices, Red Wine,
Brandy and Muddled Fruit

Bayside Cooler.... 9.75

Absolut Mandarin Vodka, Grapefruit Juice,
Triple Sec, Muddled Basil and Cucumber

Paul's Paradise.... 9.75

Stoli Strawberi Vodka, splash of Triple Sec and Cranberry,
Muddled Strawberry and Mint

Dress Up Your Champagne:

(served in a 3oz craft)

Love Potion # 9 (add \$6)

Chambord, Hpnotiq, Sweet & Sour

Berry Bliss (add \$6)

Absolut Berri Acai, Lime Juice, Simple Syrup

St. Marcus (add \$5)

St. Germain, Orange Juice

Bellini (add \$5)

Peach Schnapps, Orange Juice

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

Sides:

Buttermilk Pancakes with Maple Syrup 3.50

Apple Wood Smoked Bacon 3.50

(Management reserves the right to limit Champagne service)

Champagne Brunch \$29.50 per Person

Starters

(Please Select One)

Garden Salad, Roquefort Blue Cheese, Pine Nuts

Chopped Heart of Romaine Salad, Parmesan Dressing, Focaccia Croutons

Soup of the Day, Recited Daily

House Made Fruit Yogurt, Seasonal Preparation

Main Course

(Please Select One)

Frittata (Italian Style Baked Omelette)

Chef's Creation

Bayside "Benedict" with Smoked Salmon on Toasted Brioche

Poached Egg, Citrus Hollandaise

Open Face Bayside Steak Sandwich

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

Open Face Maine Lobster Sandwich

Aioli, Avocado, Petit Greens

Fettuccine Pasta

Colorado Lamb Ragu "Bolognese" Style

Cast Iron Grilled Butterflied Quail

Scallion Pancake, Shiitake Mushroom, Asian BBQ Glaze

Sauteed Tiger Prawns

Seasonal Risotto Preparation

Simply Roasted Chicken Breast

Wilted Spinach, Lemon Sauce, Gratin Soft Polenta

Grilled Medallions of Venison Loin (add \$6.00)

Anjou Pear, Spiced Red Wine Reduction, Potato Puree

Prime Beef Culotte Steak (add \$4.00)

With Madagascan Pepper Sauce, Trio of Potatoes and Seasons Vegetables

Special Fish of the Day (add \$ 5.00)

Chef's Creation

Dessert

Chocolate Souffle Cake with Hazelnut Ice Cream

or

House Made Vanilla Ice Cream with Macerated Berries

WANT TO HEAR MORE ABOUT BAYSIDE'S SPECIALS & PROMOTIONS

PLEASE ASK YOUR SERVER FOR A COMMENT CARD

&

PROVIDE US WITH YOUR EMAIL ADDRESS TO RECEIVE DETAILS

BAYSIDE IS GOING GREEN & NO LONGER SENDING POSTAL MAIL

IF YOU WISH TO CONTINUE TO RECEIVE PROMOTIONS PLEASE PROVIDE YOUR EMAIL ADDRESS