

Welcome to
Bay Harbor Yacht Club
May 28th, 2010

Appetizers & Salads

Caesar Salad

Romaine, Spanish White Anchovy, Parmesan, Croutons, Caesar Dressing
7

Mixed Greens Salad**

Tomatoes, Carrots, Radish, Red Onions, Poached Pear, Sherry Vinaigrette
8

Iceberg Wedge Salad

Bacon, Diced Tomato, Buttermilk Blue Cheese, Pine Nuts, Ranch Dressing
8

Spinach Salad**

Crumbled Goat Cheese, Dried Blueberries, Peppered Pecans, Balsamic Vinaigrette
8

Roasted Beet & Mozzarella d' Bufala**

Tomato Bruschetta, Watercress, Fustini's Koroneiki Olive Oil, Fustini's 18 Year Traditional Balsamic
10

Beef Carpaccio**

Parmesan, Portobello Mushrooms, Diced Tomato, Frisse, Quail Egg, Horseradish, Olive Oil
12

Parsillade Crusted Braised Veal Cheeks

Sautéed Mushrooms, English Peas, Soft Polenta, Black Garlic Jus
12

Fried Calamari

Ground Sweet Corn Breading, Smoked Tomato Horseradish Vinaigrette, Fresh Herbs
11

Soup Du Jour

5

Entrées

Shrimp, Scallop & Cod Dashi**

Sesame, Bok Choy, Shitake, Fava Beans, Turnip, Ginger, Lemongrass, Mint, Basil
28

Trio of Great Lakes Fish

Baked Lake Trout, Sautéed Walleye, Beer Battered Perch
Haricot Vert, Quinoa, Slaw, Tartar, Lemon Capers Olive Oil
26

Roasted Wild Troll Caught Ivory King Salmon**

Wilted Chard, Roasted Vidalia Onions, Organic Quinoa, Crispy Onions, Ramp Oil
29

Tandoori Roasted Chicken Breast**

Roasted Vegetables, Tomato & Chick Pea Channa Masala, Natural Jus
21

Maple Leaf Farms Rotisserie Roasted Half Duck

Broccoli, Soft Polenta, Piquillo Gastrique, Fustini's Harissa Infused Olive Oil
25

12 oz Creekstone Farms All Natural Rib Eye

Asparagus, Roasted Fingerling Potatoes, Madeira Mushroom Sauce
36

8oz Choice Beef Tenderloin**

Asparagus, Smashed Red Potatoes, Red Wine Sauce
36

(Petite entrée portions available upon request.)

**Healthiest Choices

A Note from The Kitchen

To provide the highest quality food possible and also remain good stewards of our resources we take many steps in the kitchen that are not always known to our members or their guests.

In an effort to provide the most healthful high quality food available we buy our products in whole raw form and prepare the majority of our food from scratch. We are using and have for many years used local purveyors whenever possible. Some of the items that are often available from relatively local sources include; Asparagus, Tomatoes, Chickens, Pheasant, Rabbits, Romaine Lettuce, Bibb Lettuce, Mixed Greens, Butter, Seasonal Fruit, John Cross Fisheries Perch, Whitefish and Walleye, Peanut Butter, some canned goods. Seeking out and purveying these items through local and regional supply chains results in fresher more flavorful products that are often grown (or raised) more naturally than similar products from more distant producers. Our relationship with local producers is critical to the quality of products we offer and also the best choice we can make as purchasers for the Membership. It is also notable we purchase minimally processed foods. We avoid trans fats and high fructose corn syrup whenever possible.

We maintain this philosophy in all our decisions as consumers on behalf of Bay Harbor Yacht Club. We have an extensive recycling program and recycle paper, plastic, cardboard tin and aluminum & glass. Additionally last year we began to recycle all our solid organic waste which has reduced the kitchen's solid waste by approximately seventy percent. We have recently begun consolidating non organic solid waste into a single lined receptacle from our various points of collection throughout the kitchen reducing our consumption of plastic bags by about eighty percent. We use unbleached paper towels, green seal certified hand soap and other green seal certified cleaning products whenever possible. Our menus are printed on natural unbleached recycled paper. This effort is particularly important for us, kitchen's are by nature significant consumers of energy, water, consumer goods and natural resources.

As The Culinary department will continue to strive to make the best decisions we can to positively impact the member experience at Bay Harbor Yacht Club. We hope we are making decisions consistent with those the members here would make for themselves.