



## **STARTERS SOUP AND SALADS**

**ASIAN STYLE TIGER PRAWN CEVICHE 15.75**  
Citrus Ginger Soy Marinade, Tomato,  
Cucumber, Avocado, Cilantro, Red Onion, Roasted Sesame Oil

**THIN SLICED COLD SMOKED SCOTTISH SALMON 15.75**  
Warm Blini, Dill, Cucumber, Capers, Red Onion

**TARTARE OF SASHIMI GRADE YELLOWFIN TUNA 14.75**  
Lightly Spiced with Soy, Chili and Ginger  
Crushed Avocado, Wonton Crisps

**CAST IRON SEARED FREE RANGE QUAIL AND HUDSON VALLEY FOIE GRAS 17.75**  
On Scallion Pancake, Shiitake Mushroom  
Asian "BBQ" Glaze, "Sunny Side Up" Quail Egg

**LOBSTER BRUSCHETTA 15.25**  
Grilled Artisan Bread, Maine Lobster Salad,  
Haas Avocado, Lemon Aioli

**GRIDDLE CRAB CAKE 14.75**  
Lump Blue Crab, Soft Herb Cabbage Slaw, Chipotle Aioli

**TOMATO BURRATA MOZZARELLA 14.25**  
Vine Ripe Tomato Medley, Basil Pesto, Grilled Baguette

**ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE 14.25**  
Honey Toasted Walnuts, Aged Balsamic Reduction  
Red Belgian Endive, Upland Water Cress

**SOUP OF THE DAY 9.50**  
Recited Daily

**TIGER PRAWN SALAD 16.75**  
Organic Greens, Greek Yogurt Dressing, Cucumber, Tomato,  
Red Onion, Mini Peppers, Kalamata Olives, Barrel Aged Greek Feta

**BRESADLA CARPACCIO 14.50**  
Thinly Sliced Air Dried Beef Strip-Loin, Capers,  
Wild Arugula Salad, Shaved Reggiano Parmesan

**AUTUMN SALAD 14.50**  
Smoked Prosciutto, Shaved Red Onion, Maytag Blue Cheese Crumbles  
Anjou Pear, Organic Grapes, Toasted Pistachios, White Balsamic Vinaigrette

**SIMPLE ORGANIC MIXED GREENS SALAD 9.50**  
Mustard Balsamic Vinaigrette

**CHOPPED HEART OF ROMAINE SALAD 9.50**  
Parmesan Dressing and Focaccia Croutons

### **BAYSIDE CATERING**

Holidays ~ Weddings ~ Corporate Events ~ Special Occasions ~ Office Luncheons  
Inquire Within or Visit [www.Bayside-Catering.com](http://www.Bayside-Catering.com)

## MAIN COURSE

**OVEN ROASTED WILD MUSHROOM CRUSTED ALASKAN HALIBUT (WILD) 29.75**

Yukon Gold Potato Puree, Green Asparagus, Riesling Sauce

**GRILLED PACIFIC SWORDFISH (WILD) 29.75**

Warm Tomato Vinaigrette, Lemon Risotto, Petit Garden Greens

**SOY GLAZED ORGANIC SCOTTISH SALMON 29.00**

Wilted Spinach, Baby Bok Choy, Broccolini, Ginger Ponzu Sauce

**SEARED DIVER SCALLOPS (WILD) 29.75**

White Wine Caper Sauce, Lobster Mashed Potatoes, Roasted Pepper

**PAN ROASTED JUMBO TIGER PRAWNS 27.75**

"Famous Green " Risotto with Sugar Snap Peas

**PENNE PASTA 19.75**

Chicken Breast, Tomato, Olives, Capers, Basil, Parmesan Reggiano

**FUSILLI PASTA 19.75**

Spicy Italian Sausage, Charred Peppers, Parsley, Parmesan Reggiano

**FETTUCCINE PASTA 19.75**

Slowly Braised Ragu of Colorado Lamb, Peccorino Romano Cheese

**OVEN ROASTED SHELTON FARM CHICKEN BREAST 22.75**

Wilted Spinach, Soft Polenta Gratin, Lemon Sauce

**GRILLED VENISON LOIN MEDALLIONS 33.75**

Anjou Pear, Ginger Cranberry Coulis, Pan Roasted Potato Gnocchi  
Brussel Sprouts, Wilted Spinach, Star Anis Red Wine Reduction Sauce

**OVEN ROASTED RACK OF LAMB 34.75**

Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce

**PRIME TOP SIRLOIN CULOTTE STEAK 28.00**

Blue Cheese Potato Leek Fondue, Arugula Pesto, Wine Merchant Sauce

**GRILLED 8 OZ FILET MIGNON 33.75**

Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

**16 oz RIB-EYE STEAK 34.50**

Roasted Garlic Sauce, Broccolini, French Fries

**PORK LOIN "CORDON BLEU" 28.00**

"SCF" all Natural Pork, Lightly Breaded, Stuffed with Gruyere Cheese and Black Forest Ham,  
Wilted Spinach, Soft Polenta Gratin, Lemon Sauce

## 3 COURSE MENU 47.75

**COMPRESSED MAINE LOBSTER SALAD**

Lemon Aioli, Crushed Avocado, Crispy Flatbread, Petit Greens

\*\*\*\*

**OVEN ROASTED WILD MUSHROOM CRUSTED ALASKAN HALIBUT**

Yukon Gold Potato Puree, Green Asparagus, Riesling Sauce

OR

**GRILLED 8 OZ FILET MIGNON**

Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

\*\*\*\*

**CHOOSE ANY DESSERT FROM OUR LIST**