

DINNER MENU

A P P E T I Z E R S

Focaccia Bread Sticks \$8

Fresh baked focaccia bread sticks with grated parmesan Romano cheese. Served with marinara.

Wisconsin Curds \$12

Served with apple cider bacon jam.

Crispy Calamari Fritti \$15

Dusted in Italian seasoned rice flour then deep fried crispy. Served with lemon tarragon aioli.

Shrimp Cocktail \$15

Shrimp poached in white wine and sweet cream butter served with lemons and cocktail sauce.

1 LB Wings \$15

Buffalo, Honey Sriracha, Lemon Pepper, Salt n Pepper, or Cajun Spice.

Served with a side of ranch or blue cheese, celery, and carrot sticks.

S A L A D S

House Beet

Side-\$8/Entree-\$15

Mixed greens, roasted golden beets, red onions, candied cranberries with goat cheese, cucumber, toasted pumpkin seeds and served with raspberry vinaigrette.

Classic Caesar Salad

Side-\$8/Entree-\$15

Chopped Romaine tossed in Caesar dressing, shaved parmesan, and focaccia croutons.

Chef Salad

\$18

Mixed greens, tomato, cucumber, egg, ham, roasted turkey, bacon. Swiss, cheddar, green onions and focaccia croutons.

P A S T A

Fettuccine Alfredo

\$18

Fettuccine noodles zucchini and mushrooms tossed in creamy alfredo sauce topped with Italian shaved parmesan and parsley

Spaghetti Marinara

\$18

Angel hair pasta tossed in marinara, topped with parmesan Romano cheese.

.. ADD TO ANY PASTA OR SALAD ..

Chicken, Shrimp, Italian meatballs - \$5

Blackened Salmon or Steak - \$8

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DINNER MENU

FEATURED ENTREES

Steak Diane \$35

Tender filet mignon pan seared to perfection with classic cognac sauce served with gorgonzola mashed potatoes and seasoned veggies.

Stuffed Chicken \$28

Roasted airline chicken breast stuffed with spinach and feta cheese and finished with roasted Roma tomatoes and yogurt sauce. Served with roasted potatoes and seasonal veggies.

Bacon Wrapped Pork Tenderloin \$32

Pan seared with Cajun spice and topped with apple cider bacon jam. Served with roasted potatoes and seasonal veggies.

SANDWICH

Salmon BLT \$18

Pan seared sockeye salmon, applewood bacon, crispy fried green tomato, and apple slaw. On toasted focaccia.

Prime Rib Philly \$20

Thin sliced prime rib, sautéed onions, sweet peppers, mushrooms, white cheddar beer cheese. Stuffed in a toasted Baguette

Buffalo Chicken \$18

Crispy or grilled chicken tossed in Buffalo sauce, topped with gorgonzola cheese and crispy bacon on toasted baguette w/shredded lettuce, tomatoes, and red onions.

BURGERS

Bowl Burger \$18

2 wagyu beef patties, caramelized onions, cheddar, mixed greens, sliced Roma tomato, pickle chips with Chef's burger sauce.

Black Bean Vegetarian Burger \$16

Pan seared, topped with caramelized onions, roasted red peppers, mixed greens, sliced Roma tomato, chipotle aioli.

.. SANDWICHES & BURGERS ..

Served with your choice of fries or coleslaw.
Side salad - \$5

*Gluten Free buns available upon request.

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PIZZA

ABAYANCE BAY HAND TOSSED PIZZAS!
House-made Dough Made Fresh Daily.
*Gluten Free crust available upon request.

Build Your Own 12" Pizza

VEGGIE OPTIONS **\$2 EA**
onions - sweet peppers - mushrooms -
black olives - tomatoes - jalapeños
Grilled pineapple **\$3**

MEAT OPTIONS **\$4 EA**
Pepperoni - Italian sausage - bacon -
anchovies - Canadian bacon

PREMIUM MEATS **\$5 EA**
Grilled chicken - prosciutto - steak

Chefs Pizza Selections

THREE CHEESE **\$18**
Fresh Mozzarella, white cheddar, and
shaved parmesan.

PEPPERONI LOVERS **\$22**
Mountain of Pepperoni under bubbling
melted mozzarella cheese and more crispy
pepperoni baked on top.

HAWAIIAN **\$24**
Canadian bacon, grilled pineapple, and
grated parmesan Romano.

CARNIVORE **\$26**
Canadian bacon, pepperoni, Italian
sausage, bacon and parmesan.

BOWL SUPREME **\$25**
Mozzarella, pepperoni, sausage,
mushrooms, onions, and sweet peppers.

VEGGIE SUPREME **\$24**
Sundried tomato pesto, fresh mozzarella,
spinach, mushrooms, onions, sweet
peppers, olives.

BASKETS

Fish N Chips
\$20

4 pieces of Mahi Mahi coconut
tempura battered fish filets deep
fried. Served with hand cut fries,
napa cabbage slaw, and orange
marmalade sauce.

Chicken Tenders
\$18

Buttermilk marinated hand breaded
tenders. Served with hand cut
fries, napa cabbage slaw, and
chipotle aioli.

KIDS

\$8 per dish

Pizza
(Pepperoni or Cheese)

Cheeseburger

Grilled Chicken Sandwich

Chicken Strips

Cheese Quesadilla

Pasta
(marinara, alfredo, or with
meatballs)

... All kids meals come with ...
choice of salad or fries.

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BEVERAGE MENU

WINE COCKTAILS

Koocanusa Sunset

\$8

Pina colada agave wine, orange juice, grenadine

Marina Mojito (mixed berry, or classic)

\$8

Mint and lime agave wine, muddled mint, fresh lime, soda

Dockside Spice

\$8

Ghia spice, sake, tajin rim, lime

Sandbar Caesar

\$8

Sake, clamato, house mix

Bowl-a-Rita (mixed berry or lime)

\$8

Lime or Strawberry agave wine, lime juice

Espresso Overboard

\$8

Espresso agave wine, cream, chocolate

Glass Water Ginger Fizz

\$8

Ghia ginger, sake, lime

Sail Away Sangria (Red or White)

\$8

MOCKTAILS

Anchor and Lime

\$8

Ghia lime, soda, lime

Bay Haven Bliss

\$8

Muddled mixed berries, Limeade, soda

Mariners Mango Mix-Up

\$8

Mango puree, soda, muddled orange

CANNED AND BOTTLED BEERS

DOMESTIC

\$4

Coors Banquet
Coors Light
Miller Lite
Michelob Ultra

IMPORTS

\$5

Corona
Modelo
Heineken

FRUIT

Peaches & Cream
(Mother Earth Brewing) \$6

Blanche de Liege
Raspberry Wheat \$7

Stiegle Radler
Lemon or Grapefruit \$5

CRAFT

Yardsale Amber
(Tamarack) \$5

Sip n Go Naked Apricot Ale
(Tamarack) \$5

Hat Trick Hop IPA
(Tamarack) \$5

Cold Smoke Scotch Ale
(Kettlehouse) \$5

Beringia Pilsner
(New Hokkaido) \$5

Murder Imperial Mexican
Chocolate Stout
(Bombastic) \$8

Wisdom Hazy IPA
(Bombastic) \$6

Ask your server about
draught selections.

LIMITED EDITION

Homestead Ales
Barrel Aged 750 ml Bottles
Muse Saison
Red Hand Imperial Stout
\$16

NON ALCOHOLIC

Free Wave Hazy IPA \$5
Run Wild IPA \$5
Upside Dawn Golden Ale \$5
Fritz Muller \$4
(Semi-dry white wine)

GLUTEN FREE

\$5

Shrouded Summit Belgian
Watchstander Stout
Meteor Shower Pale
Kick Step IPA

BEVERAGE MENU

W I N E S A N D O T H E R S

CIDER, SELTZER, & MORE

BRLO Cider **\$6**
(wildberry or rose)

Samuel Smith Pear Cider **\$6**

Stiegl Radler **\$5**
(lemon or grapefruit)

White Claw **\$5**
(blackberry, mango, black cherry, grapefruit)

Finn River Black Current Cider **\$15**

Farmstead Dry Cider **\$5**

BUBBLES & SWEET SELECTIONS

LaMarca Prosecco (Italy)
\$7 gls

Bianca Vigna Prosecco (Italy)
\$11 gls / \$42 btl

Gruet Brut (New Mexico)
\$11 gls / \$42 btl

Vietti Moscato (Italy)
\$8 gls / \$30 btl

Hive and Honey Riesling (California)
\$9 gls / \$34 btl

WHITE WINES

Arca Nova Vinho Verde (Portugal)
\$9 gls / \$34 btl

Bottega Vinaia Pinot Grigio (Italy)
\$10 gls / \$38 btl

Portlandia Pinot Gris (Oregon)
\$11 gls / \$42 btl

Line 39 Sauvignon Blanc (California)
\$9 gls / \$34 btl

Dashwood Sauvignono Blanc (New Zealand)
\$10 gls / \$38 btl

Honig Sauvignon Blanc (California)
\$11 gls / \$42 btl

Line 39 Chardonnay (California)
\$9 gls / \$34 btl

Butter Chardonnay (California)
\$11 gls / \$42 btl

Novellum Chardonnay (France)
\$11 gls / \$42 btl

ROSE WINES

Summer Water Rose (California)
\$10 gls / \$38 btl

La Spinnetta Rose (Italy)
\$11 gls / \$42 btl

Leos Rose (France)
\$11 gls / \$42 btl

RED WINES

Line 39 Pinot Noir (California)
\$9 gls / \$34 btl

Benton Lane Pinot Noir (Oregon)
\$10 gls / \$38 btl

Failla Pinot Noir (California)
\$65 btl

Cigalus Red Blend (France)
\$68 btl

La Posta Pizzella Malbec (Argentina)
\$9 gls / \$34 btl

Luigi Bosca Malbec (Argentina)
\$11 gls / \$42 btl

Vina Cobos Bramare Malbec By Paul
Hobbs (Argentina)
\$78 btl

Amarone Della Valpocella (Italy)
\$65 btl

Milbrandt Cabernet (Washington)
\$9 gls / \$34 btl

Eberle cabernet (California)
\$12 gls / \$46 btl

Paul Hobbs Cross Barn Cabernet
\$78 btl

Felino Cabernet (Chile)
\$11 gls / \$42 btl

Passamante
\$12 gls / \$42 btl

LaFage Narassa
\$13 gls / \$50 btl

Walla Walla Cabernet Franc
(Washington)
\$13 gls / \$50 btl

Obsidian Red Blend
\$13 gls / \$50 btl