

Bay Voyage

RESTAURANT WEEK

3 coursed \$16/person

Lunch available on Saturday & Sunday Only

11:30 am – 4 pm

LUNCH MENU

1ST COURSE:

Seafood Chowder

Chefs choice of locally caught seafood simmered in a New England Style Chowder

Hummus and Grilled Flat Bread

grilled naan bread House made hummus

Beet Salad

*Fresh arugula, goat cheese, roasted beets, candied walnuts
And pickled fennel lightly tossed with a strawberry rose vinaigrette
Finished with a balsamic reduction*

Bruschetta Carpaccio

*Grilled crostini, topped with thinly shaved beef tenderloin, tomato, fresh garlic, basil
Finished with arugula, parmesan, and balsamic drizzle*

ENTRÉE

Shrimp tempura Sushi Roll

*Deep fried shrimp tempura, cucumber, avocado, spicy mayo and eel sauce
Served with seaweed salad*

Spicy Tuna Roll

*Spicy Tuna, cucumber, and spicy mayo
Served with a seaweed salad*

Beef Sliders

*2 Kobe beef sliders topped with thick cut bacon, lettuce, tomato, and American cheese
Served with blue cheese poutine French fries*

Beef Tip Shepard's Pie

Seasoned beef, traditional vegetables, mashed potato

Shrimp & Mussel Cioppino

Shrimp and Mussels sautéed in a savory tomato broth

DESSERT

Ask your server about today's dessert selections

Bay Voyage Restaurant Week Menu

1st COURSE CHOICE OF:

Caesar Salad

Bruschetta Carpaccio

*Grilled crostini, topped with thinly shaved beef tenderloin, tomato, fresh garlic, basil
Finished with arugula, parmesan, and balsamic drizzle*

Seafood Chowder

New England style chowder loaded with fresh seafood

Beet Salad

*Fresh arugula, goat cheese, roasted beets, candied walnuts
And pickled fennel lightly tossed with a strawberry rose vinaigrette*

Shrimp Tempura Roll

Tempura Fried Shrimp, cucumber, avocado, spicy mayo, eel sauce

Tuna Tar Tar

Marinated sushi grade tuna, served with wonton chips and avocado ponzu

Salmon Poke

Marinated in a soy, sesame, ginger dressing

Entrée Course

N.Y. Sirloin Saltimbocca

*Hand cut, topped with fresh mozzarella, prosciutto, and white wine butter, served with mashed
and chefs choice vegetable*

Rib Eye Steak Oscar

*Hand Cut and served over house made au gratin potato
Finished with fresh béarnaise and lump crab*

Chicken Napoleon

*Breaded pan seared chicken topped with red onion, eggplant, and American cheese
Finished with a garlic demi served over mashed potato and chefs choice vegetable*

Tuna

*Pan seared sushi grade Tuna encrusted with poppy seeds,
served over a mushroom, pea, and roasted beet risotto Accompanied by Asian-Style Slaw*

Grilled Salmon

*Served Mediterranean style, topped with olives, red onion, tomato and lemon zest
Accompanied by Mushroom Mashed Potatoes and Chefs' Choice Vegetable*

Red Dragon Sushi Roll

*Filled with spicy tuna, cucumber and whole tuna slices
Topped with tobiko, spicy mayo, and eel sauce,
Accompanied with tempura fried lobster and seaweed salad*

Desserts:

Ask your server about todays dessert specials