

Bay View Restaurant & Lounge

Open for dinner Friday – Sundays – MENU SUBJECT TO CHANGE

First Course

<i>Dungeness Crab Cake – avocado & fennel salad, tomato chemoula sauce</i>	\$12
<i>Crispy Squash Blossoms – stuffed with Sonoma Goat Cheese, red pepper coulis chive blossoms and micro greens</i>	\$10
<i>Steamed Black Mussels - tomato, garlic, white wine, lemon</i>	\$10
<i>French Onion Soup Gratinée – sherry, gruyere cheese, crouton</i>	\$8.5
<i>Arugula Salad – heirloom tomatoes, torpedo onions, zinfandel vinegar, olive oil</i>	\$7
<i>Traditional Caesar Salad of The Inn - for two, served table side</i>	\$18

Main Course

<i>Bay View Cioppino – lobster, mussels & local seafood, saffron-tomato broth</i>	\$ 32
<i>Grilled Wild King Salmon – béarnaise sauce, red onion marmalade, rosti potato</i>	\$ 30
<i>Pacific Halibut - applewood bacon braised greens, truffle sauce, charcoaled corn</i>	\$ 30
<i>Lasagne Bolognese – meat sauce, béchamel, Grana Padano cheese</i>	\$ 18
<i>Boneless Short Ribs – basil mashed potatoes and gremolata</i>	\$ 20
<i>The Duetto – veal and lobster medallions, cabernet glaze, Rösti potato, braised greens, béarnaise sauce</i>	\$ 28
<i>Filet Mignon – wild mushrooms, garlic-mashed potatoes, cabernet demi-glaze</i>	\$ 28
<i>Filet Mignon Hitchcock – stuffed with Dungeness Crab, garlic-mashed potatoes demi-glaze, béarnaise sauce</i>	\$ 36

Desserts

<i>New York Cheesecake – traditional New York style with a hint of vanilla</i>	\$ 6
<i>Warm Chocolate Lava Cake – moist cake with a heart of creamy, rich chocolate</i>	\$ 6
<i>Almond Raspberry Cake – layers of spongecake & raspberry with marzipan</i>	\$ 6
<i>Sorbet Trio and Assorted Cookies</i>	\$ 6
<i>Gelato & Assorted Cookies</i>	\$ 6