# THE BAY HOUSE

### 3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE beverage, gratuity, and tax not included

## FIRST COURSE

Creamy Corn & Crab Bisque
Charred Corn, Crab Garnish

Tuna/Watermelon Poke
Citrus Soy, Toasted Sesame, Pickled Ginger, Cucumber & Carrot, Rice Crackers

#### Caesar Salad

Romaine, Herbed Croutons, Shaved Parmesan, Creamy Garlic Dressing, White Anchovy

# Crispy Flash-Fried Cauliflower Curry Dusted, Sriracha Pepper Aioli

Half Dozen Fried OR Raw Oysters add \$10.00 Shrimp OR Blue Crab Cocktail add \$12.00

### SECOND COURSE

### Bourbon Glazed Scottish Salmon

#### **Braised Beef Short Rib**

Boursin Mashed Potatoes, Baby Carrots, Haricot Vert, Cabernet Mushroom Demi

#### Nashville Chicken

Roasted Bell And Evans Chicken, Dill Spaetzle, Hot Sauce Butter Sauce, Savoy Cabbage, Honey Gastrique, House Made Pickles

#### Mahi Mahi Al Pastor

Aromatic Rice, Broccolini, Citrus Butter Sauce, Pineapple Chutney, Micro Cilantro

# Australian Wagyu Sirloin Frites Salt And Pepper Frites, Rocket Salad, House Steak Sauce

# Nightly Fish Special add \$15.00

Paris Bistro Style Lobster Frites add \$20.00
Twin Split Herb Butter Grilled Tail, Bearnaise, Rocket Salad, Salt And Pepper Frites

### THIRD COURSE

# Raspberry And Chocolate Splendor Dairy Free, Gluten Free, Contains Nuts

# Old Florida Keylime Timbale Graham Cracker Crust, Whipped Cream

### Sorbet OR Ice Cream

2 Scoops From Royal Scoop

#### Beignets add \$5.00

3 New Orleans-Style French Doughnuts, Tossed In Cinnamon & Sugar, Served With Chocolate And Caramel Sauces



