

# DINNER ON THE DECK

## BEGINNINGS

### **The Deck Sharing Platter**

Spinach and artichoke dip, calamari, skewered and grilled shrimp with fried pitas, puttanesca vinaigrette and papaya relish. Generous enough to serve 2 to 3 guests. \$19

### **Calamari**

Puttanesca vinaigrette. \$10

### **“Cargot” Mediterranean**

Garlic herb butter, prosciutto ham, baby spinach and feta cheese.  
Choice of shrimp or Helix snails. \$11

### **Oysters on the Half Shell**

Freshest available. Market price.

### **Colorado Lamb Chops\***

Spicy Cajun grilled with  
cherry habanero chutney. \$17

### **Smoked Salmon or Red Pepper Spread**

With assorted crackers. \$6

### **Fried Brie**

Fruit salsa. \$9

### **Stafford’s Classic Chowder**

Our famous creamy combination of shrimp, scallops and clams. \$5

## GREENS

### **Chicken Cherry-Berry Bibb**

Bibb lettuce, dried cherries, spiced walnuts, seasonal berries, white cheddar cheese, grilled chicken, raspberry vinaigrette and Bay View Inn fruit bread. \$16

### **Stafford’s Chicken Caesar**

Romaine lettuce and grilled chicken tossed with Stafford’s creamy Caesar dressing, Parmesan cheese, housemade croutons and Parmesan garlic toast. \$13

### **Stafford’s Chicken Salad**

Dried cherries, scallions and toasted almonds  
with fresh fruit and Bay View Inn bread. \$14

*Please inform your server of any allergies so we may assist you in your menu choices.*

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## MAINS

### **Sirloin Steak Sandwich\***

Sautéed peppers, mushrooms and caramelized onions. \$18

### **Walleye Sandwich**

Seasoned and flash fried Canadian walleye with lettuce, tomato, r moulade and French fries. \$19.50

### **Land and Lake\***

Char-grilled all natural sirloin of beef paired with grilled Lake Superior whitefish, sautéed mushrooms and onions, tomato basil relish and sautéed summer vegetables. \$24

### **The Deck Duo**

Great Lakes perch and our cherry-chipotle baby back ribs. Served with French fries. \$24

### **Chipotle Baby Back Ribs**

Full slab of our slow cooked and char-grilled ribs with French fries. \$25

### **Grilled Whitefish**

Lake Superior whitefish grilled with tomato basil relish and sautéed summer vegetables. \$24

### **Seared Tuna\***

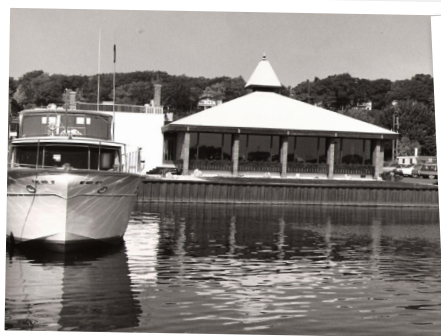
Ahi tuna seared rare with a balsamic reduction and sautéed summer vegetables. \$27

### **Perch Dinner**

Flash fried Pier style with sautéed summer vegetables. \$25

### **Kobe Burger\***

Char-grilled 1/2 pound American Wagyu beef with Gorgonzola cheese and sweet potato fries. \$15



*\*Consuming raw or undercooked animal products may increase your risk of food borne illness.*