

LET'S GET STARTED!

Bayside Garden Greens

A blend of fresh garden greens, grape tomatoes, cucumber, sun-dried cranberries, and candied walnuts tossed in our house-made maple and white balsamic vinaigrette.

14

Classic Caesar Salad

Romaine lettuce, smoked bacon crisps, parmesan cheese, creamy Caesar dressing, croutons and lemon.

15

Armishaw Lake Salad

Fresh spinach topped with julienne carrot, celery, grape tomatoes and goat cheese. Served with white balsamic vinaigrette.

15

Lake Jo Salad

Fresh greens accompanied fresh avocado, grape tomatoes, cucumber, charred corn and fried chickpeas. Served with green goddess dressing.

15

Impossible Meat Taco Bowl

White and red quinoa tossed in herb and lime dressing topped with Impossible taco meat, chopped cilantro, Pico de Gallo, pickled onions, avocado and grilled lime wedge.

24

Add any of these for a custom salad:

\$10 Cajun or grilled Shrimp, salmon or chicken

\$12 for a grilled 6oz NY steak

Bruschetta

Fresh baguette topped with a mixture of vine-ripened tomatoes, basil, and garlic, dusted with Feta cheese.

13

Fried Calamari

Lightly dusted calamari served with roasted Cajun mayo and fresh lime.

15

Chicken Wings

Crispy wings tossed in your choice of mild, medium, hot, honey-garlic, lemon pepper, salt and pepper or Cajun dry spice.

Served with blue cheese and carrot and celery.

16

Poutine a la Bayside!

Voilà! Crispy French fries with Ontario Thornloe cheese curds, real beef gravy, shaved green onions.

Choice of pulled pork or chicken.

15

Doigts de poulet et frites

(Yes we are trying to sound fancy.

Chicken Fingers and Fries)

Crisp chicken tenders served with French fries and plum sauce.

15

Coconut Shrimp

Coconut breaded shrimp lightly fried and served with sweet Thai chili sauce.

14

Cuban Flatbread

Pulled pork and sliced ham with cheese, mustard and pickles.

16

World's Best PB&J

Served with a bottle of Dom Perignon.

375

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A plating fee of \$3 will apply to any menu item that is split onto a second plate

GOURMET BURGERS

All burgers served on a toasted potato chive Kaiser bun. Gluten free options available.

Add these to any burger: *Bacon \$2.50, Cheddar Cheese \$1.75, Blue Cheese \$2.00, grilled shrimp \$5.00*

Rocky Classic Burger

7oz fresh beef patty with lettuce, tomato and pickled red onion.
19

Lakeside Chicken Breast Sandwich

6oz grilled chicken breast with lettuce, avocado, pickled red onion and tzatziki.
20

Betcha-its-not-Beef Burger

Yes it's possible...Topped with spinach, sliced tomato and fresh avocado.
20

The Rocky Way Burger

7 oz. pure beef chuck patty piled sky high with pulled pork, crispy onion rings, 4 slices of crisp bacon, 2 slices of cheddar cheese, lettuce, tomato, and pickled red onion.
24

NEW CLASSICS

Mediterranean Naan

Fried falafel with arugula, pickled red onion, tzatziki, hummus, Feta cheese and fresh tomato. Wrapped in a grilled naan.
Vegetarian 19
Add Chicken 23
Add Blackened Salmon 25

Bahn Mi

Smoked and braised pork belly tossed in a cilantro honey Sriracha sauce. Served with julienne carrot and pickled cucumber.
21

Bayside Tacos

Our take on a classic taco made with flour tortillas. 3 tacos mix and match "Cochnita Pibill" Yucatan style pulled pork, pulled chicken Tinga or Impossible taco meat.
19

Upgrade your meal with;
Caesar salad, garden greens, onion rings or sweet potato fries for \$3
Add a side of beef gravy for \$3
Turn your fries into a poutine \$4

Sides:
Basket of Onion rings \$9
Basket of Sweet potato fries \$7

AFTER 4 O'CLOCK ENTRÉES

Steak Frites

10oz New York Striploin Steak with crisp French fries and assorted grilled vegetables
36

Pork back Ribs

Tender Louisiana style back ribs in Cattleman's bbq sauce, with fries and coleslaw.
32

Half & Half Combo

Half rack of ribs and a half pound of wings, your choice of sauce for the wings. Served with fries and coleslaw.
30

Fried Chicken

Buttermilk marinated chicken served with garden green salad and sweet potato fries.
25

Olde English Fish and Chips

Served with fries, garden green salad, coleslaw and our own Cajun tartar sauce.
24

KIDS



MENU

STARTERS

Caesar Salad \$4
Garden Salad \$4
Add chicken \$4

DESSERTS

Fruit cup
Jumbo Freeze
Ice Cream
Vanilla or Chocolate Pudding

MAIN EVENT

All of our Main Events are served with raw veggies and ranch dip or French fries.

Hamburger \$10
Cheeseburger \$10
Chicken Fingers \$10
Kraft Dinner- the real KD \$10
Cheese Pizza \$10
Cheese and Pepperoni Pizza \$10

Each Kids Meal includes juice, milk or a soft drink and dessert.

Children up to the age of 12 are welcome to order from the Kids Menu.
Prices and menu subject to change without notice.

BAYSIDE PATIO & LOUNGE COCKTAILS

The Bayside Caesar \$8.50

Classic 1 oz Polar Ice Vodka with all the fixings.

Cosmopolitan on the Dock \$12

1 ½ oz Vodka, ½ oz Triple Sec, 1 oz Cranberry Juice with a twist.

Muskoka Manhattan \$12

1 ½ oz Wisers Rye, ½ oz Red Vermouth, garnished with cherries.

The Grand Margarita \$13

¾ oz Grand Marnier, 1 ¼ Tequila, 1 oz lime juice, shaken on Ice with Lime wheel.

Strawberry Basil Lemonade \$8.50

1 oz Gin, 4 oz Lemonade, shaken with a splash of soda, garnish with strawberry & basil.

Chocolate Martini Delight \$12

1 ½ oz Polar Ice Vodka, ½ oz Crème De Cocoa, drizzled with melted chocolate and garnished with a cherry.

The Painkiller \$12

2 oz Dark Rum, Pineapple Juice, Orange Juice, Coconut cream, finished with grated nutmeg and with a slice of lime.

Summertime Sangria \$12

5oz. White Wine, ½ oz. Raspberry Vodka, Lemonade, Soda, Cranberry Juice, garnished with muddled raspberries and a lemon wheel.

or

5oz. Red Wine, ½ oz. Brandy, Orange Juice, Soda, Cranberry Juice, garnished with muddled raspberries and an orange wheel.

BEER, SPIRITS, ETC.

Beer- Labatt and Muskoka Brewery

Domestic	\$8.50
Premium	\$9.40
Import	\$10.30

Draft- Labatt and Muskoka Brewery

Domestic	\$8.85
Premium	\$9.40
Import	\$11.20

Cider

Ask your server for our feature brands.
\$11.75

Coolers

Ask your server for our feature brands.
\$10.05-\$10.80

Mixed Drinks

Bar rail spirits mixed with your choice of juice or soft drink.

Rum	\$8.30
Rye	\$8.30
Gin	\$8.30
Vodka	\$8.30
Scotch	\$8.30

BAYSIDE PATIO & LOUNGE DESSERTS

Lemon Meringue Pie \$10

Fluffy egg white meringue on top of velvety lemon curd.

Peanut Butter Fudge Cheesecake \$10

Brownie based cheesecake with chunks of peanut butter.

Oven Baked Pie of the Day \$10

Ask your server for today's offerings.

Two Bite Brownie Sundae \$10

Tender brownie chunks and vanilla ice cream with whipped cream and sprinkles.

Chocolate Decadence Cake \$10

Tender chocolate cake and glaze.

Vanilla or Chocolate ice cream \$2 per scoop

Coffee, Tea and more...

Coffee	2.75
Tea	1.90
Espresso	4.50
Double	5.50
Latte	5.65
Cappuccino	5.00

NIGHT CAPS

Spanish Coffee

Blend of 1 oz Brandy & ½ oz Kahlua, finished with a sugar rim, whipped cream and a cherry.

Irish Coffee

Blend of 1 oz Irish Whiskey & ½ oz Irish Mist, finished with a sugar rim, whipped cream and a cherry.

B52 Coffee

Blend of ½ oz Baileys, ½ oz Kahlua, & ½ oz Grand Marnier, finished with a sugar rim, whipped cream and a cherry.

Blueberry Tea

Blend of 1 oz Grand Marnier & ½ oz Amaretto, finished with Orange pekoe tea.

Rocky Hot Chocolate

Blend of 1oz Crème De Cocoa, ½ oz Baileys, hot chocolate topped with whipped cream and a cherry.

Monte Crisco

Blend of 1oz Kahlua, ½ oz Grand Marnier, finished with a sugar rim, whipped cream and a cherry.

Rocky Summer Ice \$7

On the Rocks with ½ oz Amaretto, ¼ oz Polar Ice Vodka and ¼ oz Kahlua.

All Night Caps \$10