

APPETIZERS

New Orleans Crab Cakes 4 pan-fried cakes served over greens, with a spicy New Orleans sauce	\$10	The Nacho Platter Tri colored crisp warm tortilla chips topped with house made nacho cheese sauce, cheddar jack cheese, diced tomatoes, jalapenos, black sliced olives and green sliced scallions, served with salsa and sour cream Protein topper options: taco beef +\$2, Chicken +\$3, Tenderloin Beef, Shrimp or Salmon +\$6	\$8
Bacon Wrapped Jalapeno Shrimp (GF) 6 shrimp wrapped in bacon with jalapenos, served with maple chipotle dipping sauce	\$12		
Peel & Eat Shrimp A half-pound of cooked easy to peel shrimp served hot or cold with melted butter or cocktail sauce and lemon	\$11	Bleu Cheese & Bacon Waffle Fries Platter Crispy fried waffle fries topped with bleu cheese dressing, crumbled bleu cheese, crispy shattered bacon pieces and green scallions	\$11
Sundried Tomato Bruschetta Sundried tomato pesto, goat cheese, micro greens, parmesan cheese and sundried tomato drizzle	\$10		

SALADS AND GREENS

Ranch, Bleu Cheese, Balsamic Vinaigrette and Creamy Italian

House Salad Mixed greens, cucumber, onion, tomato, cheese and croutons with choice of dressing	\$4	Iceberg Wedge (GF) Topped with bleu cheese crumbles, tomatoes, bacon, green onions and bleu cheese dressing	\$6
Caesar (GFO) Crisp cut romaine lettuce, shaved parmesan and croutons, tossed in a traditional Caesar dressing	\$5		

SMALL PLATE

BBQ Baby Back Ribs (GF) Tender ½ rack ribs slathered with house sweet and sassy barbeque sauce served with roasted potatoes and creamy cole slaw	\$12	Cheese Tortellini Carbonara Style Cheese filled tortellini tossed with sautéed bacon, mushrooms, garlic and tomatoes in olive oil with cream and parmesan cheese served with Chef's vegetable	\$10
Petite Chopped Steak Seasoned and broiled chopped steak over mashed potatoes, with mushroom onion demi sauce served with Chef's vegetable	\$10		

FULL ENTREES

Fish and Chips Beer battered walleye filets served with roasted potatoes, cole slaw and a lemon caper tartar sauce	\$17	Chicken Piccata Pan-seared chicken breast cooked with lemon caper white wine butter sauce and served over vermicelli with Chef's vegetable	\$15
Flat Iron (GF) 8 oz. angus flat iron steak, char-grilled served with tarragon butter and topped with grilled onions and mushrooms served with house mashed and Chef's vegetable	\$18	BBQ Baby Back Ribs (GF) A full rack of ribs slathered with house sweet and sassy barbeque sauce served with roasted potatoes and creamy cole slaw	\$20
		Seafood Scampi Shrimp and sea scallops pan-seared with a scampi butter sauce over vermicelli served with Chef's vegetable	\$18

ON THE BUN

The Marina Burger Half pound of hand-formed angus beef patty, lettuce, tomato, onion, pickles and cheddar cheese on a toasted brioche bun with fries	\$12	Nashville Hot Chicken Sandwich Battered boneless chicken breast, fried and tossed in our medium spiced Nashville style hot sauce, topped with pickles, lettuce and served on a toasted brioche bun with fries	\$12
Blackened Mahi Sandwich Cast iron blackened mahi filet, topped with lemon caper tartar sauce, lettuce and tomato on a toasted brioche bun with fries	\$13		

SWEET TREATS

Chef's Coconut Cream Pie	\$7	Seasonal Cheesecakes (will vary)	\$7
Lava Cake	\$7		

*Add grilled chicken, beef tips, a skewer of shrimp or two crab cakes to any salad or entree for \$5. (GF) Indicates gluten free. (GFO) Indicates gluten free options available. Ask your server for more details on vegetarian options. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 5% discount for Bella Vista Membership card holders. 10% discount for Bella Vista Activity Card holders. Discounts on food only – Must have card to receive discount. An automatic gratuity of 20% will be applied to parties of 8 or more.*

FROM THE BAR

WINTER WINE

White

	glass / carafe / bottle
Barone Fini, Pinot Grigio, Trentino Valdadige, Italy	\$7 / \$13 / \$25
Kono, Sauvignon Blanc, Marlborough, New Zealand	\$8 / \$15 / \$29
Chateau Ste-Michelle, Riesling, Washington	\$7 / \$13 / \$25
Rodney Strong, Chardonnay, California	\$7 / \$13 / \$25

Red

	glass / carafe / bottle
Bear Flag Cabernet Sauvignon, California	\$15 / \$28 / \$55
La Crema, Pinot Noir, Monterey, California	\$9 / \$17 / \$33
Souverain, Merlot, Sonoma County, California	\$6 / \$11 / \$21

7 Moons, Red Blend, California	\$7 / \$13 / \$25
Ruta 22, Malbec, Argentina	\$10 / \$18 / \$35

Sparkler & Rosé

	glass / carafe / bottle
Lamarca, Prosecco, Italy	\$7 / - / \$25
Gruet, Brut Methode Champenoise, New Mexico NV	\$15 / - / \$35
Chateau St Jean Brut Rosé, California	\$11 / \$20 / \$39
Gloria Ferrer Brut Rosé, California	\$9 / \$17 / \$33
Torres de Casta, Rosé, Catalunya, Spain	\$7 / \$13 / \$25
Lucien Albrecht, Cremant d'Alsace Brut Rosé, France	\$10 / \$19 / \$37

WINE - BOTTLE ONLY

White

Conundrum, White Blend, California	\$35
Erath, Pinot Gris, Oregon	\$29
Ruffino, Muscato D' Asti, Italy	\$25
Three Brooms, Sauvignon Blanc, New Zealand	\$33
William Hill, Sauvignon Blanc, California	\$29
Selbach, Riesling, Germany "Incline"	\$33
Vigneti del Sole, Pinot Grigio, Italy "Tre Venezie"	\$25
Sonoma-Cutrer, Chardonnay, "Russian River Ranches,"	\$45

Sparkler & Rosé

Lamarca, Prosecco, Italy	\$25
Gruet, Brut Methode Champenoise, New Mexico NV	\$35
Chateau St Jean Brut Rosé, California	\$39
Gloria Ferrer Brut Rosé, California	\$33

Torres de Casta, Rosé, Catalunya, Spain	\$25
Lucien Albrecht, Cremant d'Alsace Brut Rosé, France	\$37

Red

Drumheller, Merlot, Columbia Valley	\$25
Tenuta Sassoregale, Sangiovese, Tuscany, Italy	\$29
William Hill, Cabernet Sauvignon, California	\$25
Two Mountains, Merlot, Washington	\$29
Klinker Brick, Red Blend 'Brickmason' California	\$29
Mumbo Jumbo, Pinot Noir, California	\$37
Rex Hill, Pinot Noir, Oregon	\$45
Eyrie, Pinot Noir, Oregon	\$55
Borne of Fire, Cabernet Sauvignon, Washington	\$60
Austin Hope, Cabernet Sauvignon, California	\$65

SPECIALTY DRINKS

Martinis

Appletini - \$9
<i>Green Apple, Vodka, Triple Sec</i>
Mangotini - \$9
<i>Mango, Vodka, Triple Sec</i>
Strawberrytini - \$9
<i>Strawberry, Vodka, Triple Sec</i>
Raspberrytini - \$9
<i>Raspberry, Vodka, Triple Sec</i>
Lemon Drop - \$9
<i>Absolut Citron, Triple Sec, Lemon juice, Simple syrup</i>
Perfect Manhattan - \$9
<i>Bourbon, Sweet Vermouth</i>

Mules

Kentucky Mule - \$8
<i>Kentucky Straight Bourbon</i>

Texas Mule - \$8
<i>Tito's Vodka</i>

Margaritas

House - \$6
<i>Juarez Tequila, Triple Sec</i>
Italian - \$7
<i>Jose Cuervo, Amaretto, Triple Sec</i>
Cadillac - \$8
<i>Patron, Grand Marnier</i>

Signature Drinks

Blitzen - \$7
<i>Raspberry Vodka, Chambord, Blue Curacao, Sweet n sour</i>
Classic Old Fashioned - \$7
<i>Muddled orange and cherry, Bitters, Bourbon</i>
Fuzzy Navel - \$7
<i>Peach Schnapps, OJ</i>

Lakeside Lemonade - \$7
<i>Absolut Citron, Triple Sec, Lemonade</i>

Mai Tai - \$7
<i>Bacardi, Malibu, Meyers, OJ, Pineapple, Grenadine</i>

Coffee Drinks

Lakepoint Coffee - \$8
<i>Crème de cocoa, Baileys and Brandy</i>
B52 - \$8
<i>Grand Marnier, Baileys, and Kahlua</i>

Dessert Drinks

Brandy Alexander - \$8
<i>Brandy, Kahlua, Cream</i>
White Russian - \$8
<i>Vodka, Kahlua, Cream</i>
Chocolate Martini - \$9
<i>Vodka, Kahlua, Creme de Cacao Dark, Cream</i>

BEERS, ETC.

Domestic Drafts - \$4

Specialty Drafts - \$5
*selections vary

Local Brewery Selections - \$4.50

Bottles - \$4

Corona, Blue Moon, Stella Artois,
Angry Orchard, Shiner Bock, Yuengling Golden
Pilsner, Yuengling Light, Mango White Claw

Bottles - \$3.50

Bud Light, Coors Light,
Miller Light, St Pauli NA

\$ 3 HAPPY HOUR

Domestic Draft Beers \$3 | House Red & White Wines \$3 glass | Single Mix Well Cocktails \$3

Ask about our Daily Drink Specials

Join us in the **Tasting Room** for wine, bourbon/whiskey and cordial flights. **Open Friday & Saturday**

We know how to party. Ask us about planning your special event: full service weddings; rehearsal dinners; birthday, anniversary or retirement celebrations and more!