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**RENAISSANCE®**  
THE INN AT BAY HARBOR GOLF RESORT  
LAKE MICHIGAN

**SAGAMORE'S**

**STARTERS**

**Caesar Salad** | Romaine hearts, Asiago crisp, croutons, cherry tomatoes, with roasted garlic Caesar dressing **8.**

**Northern Michigan Summer Salad** | Mixed greens, goat cheese, strawberries, spicy pecans, and fig vinaigrette **8.**

**Sagamore's Signature Salad** | California blend, romaine, pear and apple stilton, daikon sprouts, cucumber, with pistachio vinaigrette **9.**

**Swiss Onion Soup** | With cheese croutons **4/7.**

**Soup du Jour** | With crackers **4/7.**

**SMALL PLATES**

**Turkey Lettuce Wrap** | Turkey, romaine leaves, jasmine rice, and ginger soy **9.**

**Kasseri Flambé** | Kasseri cheese, ouzo, grilled garlic baguette, kalamata tapenade, mango chutney and cherry chutney **16.**

**Seafood Fritto Misto** | Crispy buttermilk calamari, rock shrimp, scallops, onions, green peppers, mango horseradish salsa, with cilantro lime aioli **18.**

**Mediterranean Flatbread** | Olive tapenade, roasted red pepper, artichoke and spinach **12.**

**BBQ Pork Flatbread** | Shredded pork, BBQ sauce, red onion marmalade, Colby cheese and cilantro **12.**

**Shrimp Cocktail** | Jumbo shrimp, horseradish cocktail sauce and lemon **14.**

**Vegetable Spring Roll** | With spicy mustard and sweet chili **9.**

**ENTRÉES**

**Grilled Delmonico** | Harbor Zip sauce, crème fraiche potatoes and broccolini **35.**

**Filet** | Balsamic criminis, crème fraiche potatoes, baby arugula, red onion marmalade with port demi-glace **39.**

**Pork Porterhouse** | With caramelized leek polenta, apple and sweet potato ragout **28.**

**Chicken Fettuccine** | Airline chicken breast, basil fettuccini, artichoke caponata **23.**

**Salmon Casmir** | Served on a cedar plank, truffle lobster risotto, charred tomato compote, and broccolini **26.**

**Scallops** | Jasmine rice, curry coconut broth, Asian stir fry, and sunflower seeds **24.**

**John Cross Whitefish** | Boursin encrusted, vegetable medley, crème fraiche potatoes, ramp and asparagus coulis **24.**

**Vegetable Stir Fry** | Sautéed vegetable blend with teriyaki on soba noodles **18.**

**Orzo Torte** | Orzo pasta, layered vegetables and marinara **19.**

**SIDES**

**Truffle Parmesan Frites**      ½ **Dungeness Crab**      **Prosciutto Wrapped Asparagus**

**Barbie Papi**                      **C.J. Toton**  
**Executive Chef**                **Sous Chef**

\*It is our responsibility to inform you Michigan state law suggests the consumption of certain undercooked meats and seafood may increase the risk of food borne illness, especially if certain medical conditions or pregnancy exists.

Parties of eight or more, Single check with applied 20% service charge