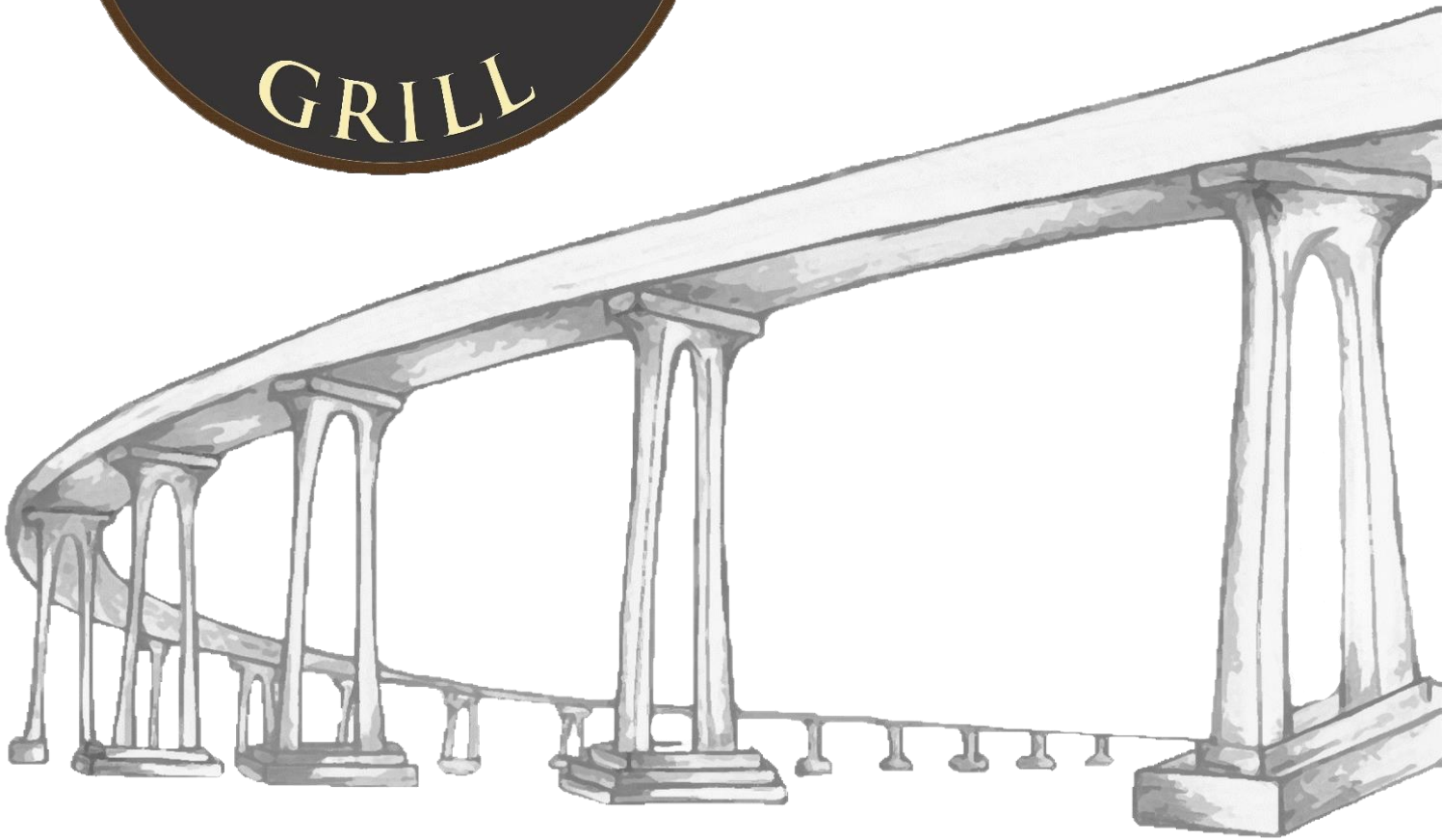




DINNER



Breakfast 5:30am – 1:00pm

Lunch until 4:00pm

Dinner 4:00pm – Close

Prime Rib Dinner Sunday and Thursday – reservations recommended

Happy Hour 3:00pm – 6:00pm Daily

Book Your Wedding/Special Event: (619) 522-7914

Visit us at coronadobayside.com



FRESH STARTS

Garlic Edamame 10

Pan roasted edamame with fresh garlic and toasted black sesame seeds. Served with a teriyaki-ginger dipping sauce

Crispy Crab Cakes 9

Crab cakes painted with garlic sage mayo, served on a bed of spring mix and garnished with lemon wedges

Calamari Rings 11

Breaded rings flash-fried on a bed of spring mix painted with green chili mayo and a side of cocktail sauce.

Spinach and Artichoke Dip 9

Topped with melted jack cheese and served with fresh hot tortilla chips

ENTRÉE SALADS

Spinach Salad 14

Fresh spinach, feta, applewood and hickory house-smoked bacon, sliced red onion and cherry tomatoes with a poppy seed dressing. Served with grilled chicken breast

Chicken Caesar Salad 14

Fresh romaine and parmesan croutons tossed in our house-made bleu cheese Caesar dressing. Topped with grilled chicken breast, parmesan cheese

Crispy Chicken Salad 14

Mixed greens topped with corn, tomatoes, cheddar cheese, red onion and chopped crispy chicken breast. Served with a side of ranch dressing

Chicken Garden Salad 14

Fresh greens, cucumber, tomatoes, and croutons with your choice of dressing. Topped with grilled chicken breast

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Pricing and availability subject to change



ENTRÉES

The following include your choice of onion rings or fries. Add a starter house Caesar salad or a cup of soup 2.5

Bayside Burger 13

Angus beef patty topped with applewood and hickory house-smoked bacon, lettuce, red onion, tomato and pickles on a potato Kaiser roll. Served with a side of green chili aioli

Triple-Decker Bayside Club 13

Sliced turkey with applewood bacon, fresh avocado, shredded lettuce, tomato and mayo. Served on toasted wheat bread

GRILLED CUT-TO-ORDER RIBEYE

The following entrées include our seasonal vegetable and are served with your choice of a starter house Caesar salad or a cup of soup. Also includes either a baked potato or rice pilaf

10 ounce petit cut	21
12 ounce regular cut	23
14 ounce Bayside cut	25

Served with a side of decadent gorgonzola cream sauce

SUSTAINABLE SEAFOOD

The following entrées include your choice of a starter house Caesar salad or a cup of soup

Grilled Salmon with Cactus Salsa 19

Grilled salmon with a mild ancho chili marinade, topped with tangy cactus salsa. Served with a side of black beans and a housemade masa muffin with a chipotle-cranberry compote

Classic Shrimp Scampi 19

Shrimp sautéed with white wine, garlic, fresh basil, capers and cherry tomatoes. Served on linguini and topped with fresh parmesan cheese. Served with a side of toasted artisan bread

Includes our seasonal vegetable and served with your choice of a starter house Caesar salad or a cup of soup. Also includes a baked potato or rice pilaf

Tilapia 18

Pan seared in our signature Bayside seasoning, whipped butter, fresh garlic, capers, roasted red bell peppers and lemon



CHEF'S CREATIONS

SEASONAL SPECIALTIES

Chef's Specialty Ramen 15

Applewood and hickory house-smoked bacon, pulled pork, hearty noodles and a soft boiled egg served in a seasoned broth, then topped with fresh bean sprouts, mushrooms, green onions, and crispy wonton strips

Chef's Specialty Ramen is served with a starter house Caesar salad

The following entrées are served with your choice of a starter house Caesar salad or a cup of soup

Spring Gnocchi with Shrimp 16

Potato gnocchi, shrimp, asparagus, mushrooms, spinach and cherry tomatoes sautéed in a light garlic white wine sauce with fresh herbs

Heater Brown's BBQ Ribs 18

Half slab of St. Louis style pork ribs that fall right off the bone. Glazed with Chef Heath's signature "Heater Brown's" BBQ sauce that's both sweet and flavorful, with just a touch of heat. Served with a baked potato and our seasonal vegetables

Sundays and Thursdays

PRIME RIB NIGHT

All entrees include our seasonal vegetable and are served with your choice of a starter house Caesar salad or a cup of soup.

Also includes either a baked potato or rice pilaf

SLOW ROASTED ANGUS PRIME RIB

Served with a side of au jus and horseradish cream sauce

10 ounce petit cut	21
12 ounce regular cut	23
14 ounce Bayside cut	25

Prime Rib Night Wine Special: Fallbrook Sauvignon Blanc & Cabernet Sauvignon - \$5 glass & \$20 bottle

RESERVATIONS STRONGLY RECOMMENDED



SWEETS

Enjoy one of our extraordinary desserts, all made on site!

CHEF'S HOUSEMADE CHEESECAKES 6

Baked on a buttery graham cracker crust

Strawberry

Topped with fresh whipped cream

New York Style

Made with vanilla and fresh lemon zest

Brownie Sundae 6.5

Warm brownie topped with vanilla ice cream, chocolate sauce, and whipped cream

DESSERT COCKTAILS

Harveys Bristol Cream Sherry 6

Benedictine B & B Liqueur 6.5

Sandeman 10 year Tawny Port 7.5

Bayside Coffee 7

Amaretto, Bailey's, Cognac

Chip Shot 7

Tuaca, Baileys and a splash of coffee in a snifter

Mexican Coffee 7

Patron Tequila, Kahlua

Robby's Coffee 7

Bailey's, Jameson Whiskey

Keoki Coffee 7

Kahlua, Cognac

Spanish Coffee 7

Licor 43, whipped cream



ABOUT US

We have transformed from a small snack bar in 1957 to the facility you see today. Although we no longer offer 25¢ hot dogs and 5¢ coffee, we do offer a wide selection of affordable drinks and menu items for breakfast, lunch and dinner.

If you're looking for a venue for a wedding, party, or banquet, we can accommodate your needs.

We offer indoor and outdoor seating for your event, and have specialized menus and drink options. We are friendly and easy to use too, with no forms to fill out or insurance requirements, and all food and beverages are handled in-house. In addition, the first three hours of your event (four hours for weddings) are free of room rent!

LOCALLY GROWN AND SUSTAINABLE



We use Angus beef delivered from local meat purveyor and San Diegan native, Mick Hamilton. Our eggs are from Buckman's Egg Ranch in Lakeside. Our breads are baked fresh daily in San Diego. We choose seasonal local produce whenever possible. We feature locally-sourced wine from Fallbrook Winery. We choose sustainable seafood recommended by Monterey Bay Seafood Watch. We smoke our pork belly (bacon) in-house, using sweet applewood and hickory.

HEALTHY CHOICES



All menu items contain ZERO TRANS FAT. We use peanut oil and olive oil exclusively in food preparation. The vast majority of restaurants use canola oil (a chemically processed, genetically modified oil which, though less expensive, is considered unhealthy at high temperatures). A note to those with peanut allergies: peanut oil is allergen-free.

IT'S ABOUT COMMUNITY



We are committed to the community, its citizens and its esteemed visitors. We contribute to local non-profits and host community events to express our thanks to this City, including:

Local Art Exhibits • Scholastic Chess Tournaments • Coronado Schools Foundation

Enjoy the quality menu offerings, friendly staff, and spectacular views! We hope we get the privilege of seeing you back soon!