

• APPETIZERS •

TUNA TARTARE*

marinated in cilantro-lime & wasabi, with crispy wontons • 11

DRUNKEN MUSHROOMS

andouille stuffed mushrooms with melted gruyere cheese & white wine butter sauce. Finished with drizzled balsamic-pomegranate reduction & toasted garlic crostini • 9

STEAK NACHOS

with a homemade queso and pico de gallo • 11

"COASTAL" SHRIMP COCKTAIL

chilled marinated shrimp cocktail in tomato, avocado, onion, cilantro & lime • 12

BAKED MARINARA & HERB GOAT CHEESE

served with herb toasted crostini • 9

CALAMARI

choice of mild seasoned with sweet peppers or Cajun seasoned with spicy peppers. Served with a duo of remoulade & marinara sauce • 9

THAI CHILI LETTUCE WRAPS

lightly fried shrimp tossed in sweet & spicy Thai chili sauce, finished with pineapple salsa & jicama slaw • 9

• SALADS & PIZZAS •

BAXTER'S SALAD

baby mixed greens, smoked gouda, tomatoes, candied walnuts, apples, red onion, carrots & house apple vinaigrette • 9
Chicken or Shrimp • 4 / Salmon • 5 / Sirloin • 6

SPINACH SALAD

diced egg, applewood bacon, red onion & bleu cheese crumbles tossed with brown sugar bacon dressing • 10
Chicken or Shrimp • 4 / Salmon • 5 / Sirloin • 6

CAESAR SALAD

chopped romaine lettuce, shredded parmesan cheese, croutons & house caesar dressing • 8
Chicken or Shrimp • 4 / Salmon • 5

BBQ CHICKEN SALAD

chopped romaine, corn-black bean salsa, jicama, fried avocado, mozzarella, shaved carrot, pulled BBQ chicken & Carolina BBQ-ranch dressing • 13

PICK TWO COMBO • 9

Choose one half sandwich, half salad or Chef's soup of the day
• Chicken Salad Croissant, Italian Beef, Smoked Salmon BLT or Chicken Melt
• Caesar Salad, Baxters Salad, Baby Wedge, Mixed Greens or Spinach Salad

GRILLED PORTABELLA STACK

grilled portabella mushrooms with roasted tomatoes, fresh mozzarella, marinated cucumbers, avocado, basil & balsamic reduction • 15

BBQ CHICKEN PIZZA

with drizzled sour cream, red onion & fresh cilantro • 10

SICILIAN PIZZA

spicy marinated shaved prime rib, bacon, giardiniera, mozzarella, herb goat cheese, parmesan & marinara finished with oregano • 12

PROSCIUTTO, PEAR & ARUGULA PIZZA

shaved prosciutto, goat cheese, roasted pears, capers & arugula tossed in garlic-honey vinaigrette • 12

ROASTED VEGETABLE PIZZA

with roasted portabella mushrooms, broccolini, roasted red peppers, smoked maple cheddar, goat cheese & spinach cream sauce • 10

• HOUSE FAVORITES •

GRILLED ATLANTIC SALMON

with dill dijon sauce & steamed broccoli • 13

SMOTHERED GRILLED CHICKEN

tender chicken breast topped with prosciutto, smoked gouda & creamy roasted garlic & mushroom sauce served over garlic mashed potatoes • 12

BISTRO FRIED CHICKEN

herb & spice pan fried chicken served with black pepper milk gravy, garlic mashed potatoes & sautéed green beans • 11

PESTO CHICKEN PASTA

grilled chicken, creamy pesto, sundried tomatoes, broccoli, shaved parmesan & linguini • 11

FISH N' CHIPS

Pale Ale lightly battered cod served with parmesan & herb potato wedges & house tartar sauce • 11

CATCH OF THE DAY

Chef's fresh seafood feature • Market Price

BRAZILIAN KABOBS

tender grilled balsamic marinated steak topped with chimichurri & served with grilled vegetable skewers & steamed rice • 13

SEAFOOD JAMBALAYA

shrimp, scallops, andouille sausage with a spicy blend of peppers & tomatoes served with white rice • 13

8OZ TOP SIRLOIN

topped with garlic butter & served with parmesan potato wedges • 14

CRAB & SHRIMP ALFREDO

bow tie pasta with lump crab & sautéed shrimp tossed in a garlic-parmesan & sherry cream sauce topped with diced tomatoes & scallions • 15

FISH TACOS

blackened mahi mahi, pico de gallo, pepper jack, guacamole, cilantro, lime crema & Spanish rice • 10

• SANDWICHES •

All sandwiches are served with your choice of seasoned French fries, house chips or fruit cup. Sub side salad or cup of soup for \$2.00

PASTRAMI REUBEN

thinly sliced pastrami, Swiss cheese, sauerkraut, thousand island dressing on toasted marble rye • 10

CHICKEN SALAD CROISSANT

pulled roasted chicken, dried cranberries, walnuts, celery & onion with spring mix & beef steak tomato served on a buttered croissant • 9

CHICKEN MELT

grilled chicken breast, Swiss cheese, applewood bacon, tomato, lettuce & basil mayo on a pretzel bun • 9

SMOKED SALMON BLT

chilled thin sliced smoked salmon, sriracha candied bacon, leaf lettuce, beef steak tomato & lemon caper aioli on a buttered croissant • 9

THE GRILLE CLUB

oven roasted turkey breast, ham, Applewood bacon, cheddar, Swiss cheese, lettuce, Roma tomatoes & roasted garlic mayo • 10

ITALIAN BEEF

slow roasted pulled Italian beef with provolone cheese & spicy giardiniera on a hoagie roll. Served with cabernet au jus • 12

NY STRIP SANDWICH

10oz grilled NY strip steak, caramelized onions, smoked maple cheddar, roma tomatoes, arugula on garlic toasted baguette • 14

CAJUN SHRIMP WRAP

lightly fried Cajun shrimp, guacamole, romaine, pico de gallo & pineapple salsa • 10

BUFFALO CHICKEN WRAP

crispy buffalo chicken, fresh pico de gallo, romaine, shredded cheese & ranch dressing • 10

PRIME RIB WRAP

cajun rubbed prime rib, romaine, diced tomatoes, ranch dressing, bleu cheese crumbles & Cajun onion strings • 11



HAWAIIAN BURGER

with pepper jack cheese, fresh pineapple, fried jalapenos, arugula, applewood smoked bacon, BBQ sauce & roasted garlic mayo on a sweet brioche bun • 12



BAXTERS PRETZEL BURGER

topped with white cheddar cheese, crispy prosciutto, beef steak tomato & roasted garlic mayo on a pretzel bun • 12

* Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.