

# BAXTERS GLUTEN FREE DINNER MENU

## APPETIZERS

**Tuna Tartare \*** 14  
*with sliced cucumber & avocado*

**Shrimp Cocktail** 15  
*5 jumbo shrimp served with house cocktail sauce*

**Thai Shrimp** 12  
*Sautéed shrimp tossed in a sweet & spicy Thai chili sauce, finished with pineapple slaw.*

## SALADS

**Baxters Salad** 13  
*Mixed greens tossed in our champagne vinaigrette topped with smoked gouda cheese, tomatoes, candied walnuts, apples, red onion & carrots*

**Beet Salad** 15  
*Mixed greens tossed in our champagne vinaigrette topped with pickled red & gold beets, strawberries, candied walnuts & goat cheese*

## HOUSE FAVORITES

**Smothered Chicken** 25  
*Tender chicken breast topped with smoked gouda & creamy roasted garlic & mushroom sauce, served over mashed potatoes & broccoli*

**Brazilian Steak Kabobs \*** 26  
*Grilled balsamic marinated filet with chimichurri & served with vegetable skewers & white rice*

**BBQ Ribs** 25  
*Finished with house BBQ sauce, served with garlic mashed potatoes*

**Herb Crusted Lamb Chops \*** 39  
*With a rosemary demi glaze, served over roasted potatoes, bell peppers & red onion*

**Bone-In Pork Chop \*** 29  
*Topped with a bacon bourbon demi-glaze, served over roasted potatoes, bell peppers & red onions*

**Steak Tacos** 18  
*Corn tortillas, salsa verde, shaved red onion, chopped cilantro & avocado crema, served with Spanish rice*

**Grilled Portabella** 19  
*Grilled portabella mushroom with roasted tomatoes, fresh mozzarella, marinated cucumbers, avocado, fresh basil & balsamic reduction*

**Wedge Salad** 15  
*Crisp iceberg wedge topped with bacon, cherry tomatoes, pickled red onions, bleu cheese crumbles, bleu cheese dressing & balsamic reduction*

### Salad Additions

*Grilled Chicken or Blackened Chicken - \$6  
Sautéed Shrimp or Blackened Shrimp - \$7  
Grilled Salmon \* or Blackened Salmon \* - \$9  
Fillet\* - \$14*

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## SEAFOOD

**Grilled Atlantic Salmon\*** 25  
*With dill Dijon sauce & broccoli*

**Blackened Shrimp Tacos** 19  
*Corn tortillas, coleslaw, pico de gallo & avocado crema served with Spanish rice*

**Shrimp and Scallop Scampi** 28  
*Seared sea scallops & jumbo shrimp with asparagus tips in a white-wine butter pan sauce served over white rice*

**Seafood Jambalaya** 25  
*Shrimp, scallops, Andouille sausage with a spicy blend of peppers & tomatoes served with white rice*

## STEAKS

**Filet Mignon\*** 42  
*Wrapped in applewood bacon & served with your choice of side*

**NY Strip\*** 39  
*With roasted garlic steak butter & your choice of side*

**Ribeye\*** 35  
*With roasted garlic steak butter & your choice of side*

**Porterhouse\*** 49  
*With roasted garlic butter & your choice of side*

**Bacon Bourbon Filet\*** 46  
*Bacon wrapped & topped with bacon bourbon demi glace served over garlic mashed potatoes*

**Prime Rib\*** 10oz - 37 14oz - 43  
*Angus prime slow roasted to perfection with cabernet au jus*  
**\*\*Friday & Saturday evenings only\*\***  
**\*\*limited availability\*\***

## DESSERTS

**Dense Chocolate Truffle Cake** 9  
*Decadent flourless chocolate cake with mixed berry ice cream, chopped walnuts & sweet berry coulis*

**Chophouse Crème Brulee** 7  
*creamy vanilla custard topped with caramelized sugar & fresh berries*

Gluten Free Bread available upon request

\*consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk food borne related illness or death