

BAXTERS GLUTEN FREE LUNCH 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.

SANDWICHES

Served with fruit cup, broccoli or mashed potatoes

Chicken Melt 13

Grilled chicken, swiss cheese, applewood bacon, tomato, lettuce & roasted garlic mayo on gluten free bread

Veggie Sandwich 14

Grilled portabello mushrooms & zucchini, tomatoes, radish, red onion, avocado & roasted red pepper hummus on gluten free bread

Hawaiian Burger* 16

pepper jack cheese, fresh pineapple, jalapeños, applewood bacon, bbq sauce & roasted garlic aioli on gluten free bread

Pastrami Reuben 13

Thinly sliced pastrami, swiss cheese, sauerkraut, thousand island dressing on gluten free bread

SALADS

Baxters Salad 13

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

Wedge Salad 15

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

Beet Salad 15

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

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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Brazilian Steak Kabobs * 17

Balsamic marinated filet & vegetable skewers topped with chimichurri over white rice

Filet Mignon * 33

7oz filet wrapped in applewood bacon & served with garlic mashed potatoes

Ribeye * 27

12oz with roasted garlic butter & served with garlic mashed potatoes

Grilled Portabella 17

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

HOUSE FAVORITES

Grilled Atlantic Salmon * 17

With dill Dijon sauce & broccoli

Blackened Shrimp Tacos 15

Corn tortillas, coleslaw, pico de gallo & avocado crema served with Spanish rice

Smothered Grilled Chicken 16

Topped with smoked gouda, creamy roasted garlic & mushroom sauce over garlic mashed potatoes served with broccoli

Seafood Jambalaya 17

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

Italian Beef Bowl 16

Slow roasted pulled Italian beef, parmesan & spicy giardiniera served over mashed potatoes

Steak Tacos 14

Corn tortillas, salsa verde, shaved red onion, chopped cilantro & avocado cream served with Spanish rice

DESSERTS

Chophouse Crème Brulee

creamy vanilla custard topped with caramelized sugar & fresh berries

7 Dense Chocolate Truffle Cake 9

Decadent flourless chocolate cake with mixed berry ice cream, chopped walnuts & sweet berry coulis

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