

GLUTEN FREE MENU

◆ DINNER ◆

SHARED PLATES

SHRIMP COCKTAIL

5 jumbo shrimp with house cocktail sauce/ 16

TUNA TARTARE*

raw tuna* marinated in cilantro-lime & wasabi and avocado with sliced cucumber/ 15

THAI SHRIMP

sautéed shrimp tossed in sweet & spicy Thai chili sauce & served with pineapple salsa/ 13

SPINACH DIP

with diced tomatoes & gluten free bread/ 15

SALADS

BAXTERS SALAD

mixed greens, smoked gouda, tomatoes, candied walnuts, apples, red onion, carrots & champagne vinaigrette/ 14

ICEBERG WEDGE

crisp wedge, bacon, tomatoes, red onions, bleu cheese crumbles, balsamic reduction & bleu cheese dressing/ 15

CAESAR SALAD*

chopped romaine, parmesan, capers & Caesar dressing*/ 13

BEET SALAD

pickled gold & red beets, spring mix, strawberries, candied walnuts, goat cheese & champagne vinaigrette/ 16

SALAD ADDITIONS

Chicken/ 7

Shrimp/ 7

Salmon*/ 9

Steak*/ 9

STEAKS

All steaks are cooked to order and served with choice of Baxters Salad, Caesar Salad* or Mixed Greens Salad & choice of accompaniment*

FILET MIGNON*

wrapped in applewood bacon with roasted garlic steak butter/ 43

NY STRIP*

with roasted garlic steak butter/ 43

RIBEYE*

with roasted garlic steak butter/ 37

BACON BOURBON FILET*

bacon wrapped filet* topped with bacon bourbon demi-glace/ 47

PORTERHOUSE*

with roasted garlic steak butter/ 53

PRIME RIB*

angus prime rib* slow roasted to perfection with cabernet au jus 10oz/ 37 14oz/ 43

Friday & Saturday evenings only

limited availability

STEAK ADDITIONS

Sautéed Mushrooms/ 5

Caramelized Onions/ 4

Jumbo Shrimp Skewer/ 9

Bleu Cheese Crust/ 4

SEAFOOD

All seafood served with choice of Baxters Salad, Caesar Salad or Mixed Greens Salad*

GRILLED ATLANTIC SALMON*

with dill dijon sauce & broccoli/ 27

SHRIMP & SCALLOP SCAMPI

seared sea scallops & jumbo shrimp with asparagus tips in a white-wine butter pan sauce served over white rice/ 33

SEAFOOD JAMBALAYA

shrimp, scallops, andouille sausage with a spicy blend of peppers & tomatoes served with white rice & topped with avocado, cilantro & pepperjack cheese/ 29

BLACKENED SHRIMP TACOS

corn tortillas, coleslaw, pico de gallo & avocado crema served with Spanish rice/ 21

***WARNING. THESE ITEMS MAY CONTAIN RAW ANIMAL PRODUCTS OR ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH.**

HOUSE FAVORITES

All house favorites served with choice of Baxters Salad, Caesar Salad or Mixed Greens Salad*

SMOTHERED GRILLED CHICKEN

topped with smoked gouda, creamy roasted garlic & mushroom sauce over garlic mashed potatoes served with broccoli/ 26

HERB CRUSTED LAMB CHOPS*

topped with savory rosemary demi-glace over herb roasted potatoes, bell peppers & red onion/ 43

STEAK TACOS

corn tortillas, salsa verde, shaved red onion, chopped cilantro & avocado crema served with Spanish rice/ 21

GRILLED PORTABELLA

grilled portabella mushrooms, grilled tomatoes, fresh mozzarella, marinated cucumbers, avocado, basil & balsamic reduction/ 19

BONE-IN PORK CHOP*

topped with bacon bourbon demi-glace served over herb roasted potatoes, bell peppers & red onion/ 31

BRAZILIAN STEAK KABOBS*

balsamic marinated filet* cooked to medium & vegetable skewers topped with chimichurri over white rice/ 29

BBQ RIBS

finished with house bbq sauce & served with garlic mashed potatoes/ 29

FLATBREADS

SOUTHWEST CHICKEN & SPINACH

spicy blackened chicken, spinach & artichoke spread, diced tomatoes, mozzarella & parmesan finished with southwest ranch/ 16

MARGHERITA

fresh mozzarella, parmesan, sliced tomatoes, marinara finished with balsamic reduction & fresh basil/ 15

CAJUN SAUSAGE & PEPPERONI

Cajun sausage, pepperoni, onions, peppers, marinara, mozzarella & parmesan/ 16

SICILIAN

shaved steak, bacon, spicy giardiniera, oregano, goat cheese & mozzarella/ 16

ACCOMPANIMENTS

SOUP OF THE DAY CUP/ 6 BOWL/ 9

FRUIT CUP/ 4

GARLIC MASHED POTATOES/ 4

ASPARAGUS/ 6

BROCCOLI/ 4

BAKED POTATO/ 4

TWICE BAKED POTATO/ 7

DESSERTS

DENSE CHOCOLATE TRUFFLE CAKE

Decadent flourless chocolate cake with mixed berry iced cream, chopped walnuts & sweet berry coulis/ 9

CHOPHOUSE CRÈME BRÛLÉE

Creamy vanilla custard topped with caramelized sugar & fresh berries/ 7

PLEASE COMMUNICATE ANY FOOD ALLERGIES TO YOUR SERVER SO THAT THEY CAN COMMUNICATE THAT INFORMATION TO THE CHEF

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