

## • APPETIZERS •

### TUNA TARTARE\*

marinated in cilantro-lime & wasabi, with crispy wontons • 12

### 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 • 11

### THAI CHILI LETTUCE WRAPS

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

## • SALADS & SANDWICHES •

### BAXTER'S SALAD

baby mixed greens, smoked gouda, tomatoes, candied walnuts, apples, red onion, carrots & house apple vinaigrette • 10  
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

### BBQ CHICKEN SALAD

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

### GRILLED PORTABELLA STACK

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

### ITALIAN BEEF

slow roasted pulled Italian beef with provolone cheese & spicy giardiniera on a hoagie roll. Served with cabernet au jus & French fries • 13



### HAWAIIAN BURGER

with pepper jack cheese, fresh pineapple, fried jalapenos, arugula, applewood smoked bacon, BBQ sauce & roasted garlic mayo. Served on a sweet brioche bun with French fries • 13



### BAXTERS PRETZEL BURGER

topped with white cheddar cheese, crispy prosciutto, roasted garlic mayo & a beef steak tomato with French fries • 13

## • HOUSE FAVORITES •

Served with choice of soup or salad

### SMOTHERED GRILLED CHICKEN

tender chicken breast topped with prosciutto, smoked gouda & creamy roasted garlic & mushroom sauce served over garlic mashed potatoes • 17

### BBQ PEACH CHICKEN

grilled half chicken with sweet peach-BBQ glaze, asparagus & tender grilled peaches • 19

### BISTRO FRIED CHICKEN

herb & spice pan fried chicken served with black pepper milk gravy, garlic mashed potatoes & sautéed green beans • 19

### PESTO CHICKEN PASTA

grilled chicken, creamy pesto, sundried tomatoes, broccoli, shaved parmesan & linguini • 18

### BRAZILIAN STEAK KABOBS

tender grilled balsamic marinated steak topped with chimichurri & served with grilled vegetable skewers & steamed rice • 18

## • STEAKS •

All of our steaks are Certified Angus Beef® Served with choice of soup or salad & choice of potato



### BAXTERS PRIME RIB

angus prime slow roasted to perfection with a cabernet au jus 10oz • 27 / 14oz • 31  
\*Friday & Saturday evenings only\*

### RIBEYE

with roasted garlic steak butter 12oz • 26 / 16oz • 32

### NY STRIP

with roasted garlic steak butter 14oz • 29

### PARMESAN TOP SIRLOIN

with butter & herb parmesan crust 8oz • 24

### FILET MIGNON

wrapped in applewood bacon 6oz • 28 / 8oz • 32

### — STEAK ADDITIONS —

- Caramelized Onions / 2
- Sautéed Mushrooms / 3
- Bleu Cheese / 2
- House Bearnaise / 3
- Oscar Style / 8
- Jumbo Shrimp Skewer / 7

### BACON BOURBON FILET

tender sliced filet mignon with bacon-bourbon demi glace. Served over garlic mashed potatoes & topped with Cajun onion strings • 30

### BBQ RIBS

rubbed with all the right spices, house BBQ & jalapeno jelly with seasoned French fries • 23

### CAJUN SPICED PORK CHOP

tender bone-in pork chop with house Cajun blend, smoky-herb demi glace, black bean-corn salsa & Spanish rice • 19

### HERB CRUSTED LAMB CHOPS

with savory rosemary demi glace, garlic mashed potatoes & sautéed asparagus • 34

## • SEAFOOD •

Served with choice of soup or salad

### GRILLED ATLANTIC SALMON

with dill dijon sauce & choice of vegetable • 21

### FISH N' CHIPS

Pale Ale lightly battered cod served with parmesan & herb potato wedges & house tartar sauce • 17

### CATCH OF THE DAY

chef's fresh seafood feature • Market Price

### CRAB & SHRIMP ALFREDO

bow tie pasta with lump crab & sautéed shrimp tossed in a garlic-parmesan & sherry cream sauce topped with diced tomatoes & scallions • 23

### SEAFOOD JAMBALAYA

shrimp, scallops, Andouille sausage with a spicy blend of peppers and tomatoes served with white rice • 19

### FISH TACOS

blackened mahi mahi, pico de gallo, pepper jack, guacamole, cilantro, lime crema & Spanish rice • 15

### SHRIMP & SCALLOP SCAMPI

seared sea scallops & jumbo shrimp with roasted asparagus tips in a white wine-garlic butter pan sauce • 23

### BLACKENED RED SNAPPER

topped with pineapple salsa & served with roasted summer vegetables & Spanish rice • 25

## • PIZZA & SHARED PLATES •

### BBQ CHICKEN PIZZA

with drizzled sour cream, red onion & fresh cilantro • 11

### SICILIAN PIZZA

spicy marinated shaved prime rib, crispy bacon, giardiniera, mozzarella, herb goat cheese, garlic, parmesan & marinara finished with oregano • 13

### 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 & a spinach cream sauce • 11

### STICKY RIBS

dry rubbed then tossed with a tangy mustard BBQ sauce • 13

### PULLED CHICKEN SLIDERS

tender pulled BBQ chicken sliders with homemade horseradish-dill pickles & jicama slaw • 10

### PRIME RIB SLIDERS

tender shaved prime rib with melted provolone & cabernet au jus • 12

### FRUIT & CHEESE BLOCK

artisan cheeses, fresh seasonal fruit, smoked sausage & warm crostini with grain mustard. Perfect for wine pairings, serves up to four • 19