

• APPETIZERS •

DRUNKEN MUSHROOMS

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

GRILLED SHRIMP COCKTAIL

marinated jumbo shrimp grilled & chilled & served with wasabi & coastal cocktail sauce • 12

TUNA TARTARE*

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

CALAMARI

choice of mild seasoned with sweet peppers or cajun seasoned with spicy peppers. served with a duo of remoulade & marinara sauce • 11

STEAK NACHOS

with homemade queso & pico de gallo • 11

BAKED MARINARA & HERB GOAT CHEESE

served with herb toasted crostini • 9

THAI CHILI SHRIMP

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

PORK BELLY BITES

lightly fried pork belly tossed in a red wine reduction & served with tangy bbq sauce • 9

CRAB STACK

chilled lump crab, avocado, mango, red onion & diced tomato topped with cajun cashews & lemon butter • 14

STICKY RIBS

dry rubbed then tossed with tangy mustard bbq sauce • 13

• SALADS & FLATBREADS •

BAXTERS 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, tomatoes, red onion & bleu cheese crumbles tossed with brown sugar bacon dressing • 10

*chicken or shrimp ~4 / salmon ~5 / sirloin~6

CAESAR SALAD

romaine, house croutons, sliced egg, shaved parmesan & parmesan crisp tossed in our signature caesar dressing (dressing contains raw eggs) 10

*chicken or shrimp ~4 / salmon ~5 / sirloin~6

GRILLED PORTABELLA STACK

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

BEET SALAD

gold & red beets, spring mix, arugula, diced pears, cajun cashews & goat cheese with champagne vinaigrette • 10

*chicken or shrimp ~4 / salmon ~5

BBQ CHICKEN FLATBREAD

with drizzled sour cream, red onion & fresh cilantro • 12

SICILIAN FLATBREAD

shaved prime rib, bacon, giardiniera, mozzarella, herb goat cheese, parmesan & marinara finished with oregano • 15

VEGETABLE FLATBREAD

with spinach, peppadew peppers, seasonal mushrooms, garlic, diced tomatoes, mozzarella & goat cheese • 10

• HOUSE FAVORITES •

GRILLED ATLANTIC SALMON*

with dill dijon sauce & steamed broccoli • 14

SMOTHERED GRILLED CHICKEN

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

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

SEAFOOD JAMBALAYA

shrimp, scallops, andouille sausage with a spicy blend of peppers & tomatoes served with white rice • 15

STEAK TACOS

grilled corn tortillas with seared steak, salsa verde, shaved red onions, chopped cilantro & avocado crema. served with spanish rice • 10

VEGETARIAN PASTA PRIMAVERA

roasted cherry tomatoes, green peppers, zucchini, squash & red onions tossed with linguini in a white wine marinara sauce. finished with shaved parmesan & fresh basil • 10

BRAZILIAN STEAK KABOBS*

tender grilled balsamic marinated steak topped with chimichurri & served with grilled vegetable skewers & steamed rice • 14

BISTRO FRIED CHICKEN

herb & spice pan fried chicken served with black pepper milk gravy & garlic mashed potatoes. served with jalapeño cornbread • 12

BLACKENED SHRIMP TACOS

two warm flour tortillas with cajun sautéed shrimp, pico de gallo, cilantro-lime slaw & avocado crema. served with spanish rice • 10

8OZ TOP SIRLOIN*

topped with garlic butter & served with parmesan potato wedges • 15

FILET MIGNON*

6oz wrapped in applewood bacon & served with parmesan potato wedges • 25

• SANDWICHES & WRAPS •

{ all sandwiches served with house chips, french fries or fruit }

{ substitute side salad or cup of soup for 2 }

PICK TWO COMBO

choose from half sandwich, half salad or chef's soup of the day
*italian beef, chicken melt, so cal chicken wrap or pastrami reuben

*caesar salad, baxters salad, baby wedge or mixed greens • 9

PASTRAMI REUBEN

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

BAXTERS PRETZEL BURGER

topped with white cheddar cheese, crispy prosciutto, beef steak tomato & roasted garlic mayo on a pretzel bun • 13

HAWAIIAN BURGER

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

BLACK BEAN BURGER

vegetarian black bean burger with spring lettuce mix, tomato & house mayo • 11

PRIME RIB SLIDERS

tender shaved prime rib with white cheddar & cajun onion straws. served with cabernet au jus • 12

CHICKEN MELT

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

SO CAL CHICKEN WRAP

chopped grilled chicken, applewood bacon, romaine lettuce, guacamole, diced cucumber, tomato & ranch dressing • 10

THE GRILLE CLUB

oven roasted turkey breast, ham, applewood bacon, cheddar, swiss cheese, lettuce, roma tomatoes & roasted garlic mayo on grilled sourdough • 10

LOBSTER ROLL

chilled lobster meat, chopped celery, old bay mayo & romaine lettuce on a hoagie roll • 18

ITALIAN BEEF

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

MEATBALL SUB

veal, pork and beef hand rolled meatballs with house marinara topped with parmesan on a toasted garlic cheese hoagie • 11

PRIME RIB WRAP

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

*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. ©US Foods Menu 2018 (21978)