

## • APPETIZERS •

### COASTAL SHRIMP COCKTAIL

chilled marinated shrimp cocktail in tomato, avocado, onion, cilantro & lime • 12

### STEAK NACHOS

with a homemade queso & pico de gallo • 11

### DRUNKEN MUSHROOMS

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

### TUNA TARTARE\*

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

### FRUIT & CHEESE BLOCK

artisan cheeses, fresh seasonal fruit, smoked sausage & warm crostini with grain mustard. perfect for wine pairings, serves up to four • 21 \*not part of the half price special on wednesday nights

### 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 SHRIMP

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

### STICKY RIBS

dry rubbed then tossed with tangy mustard bbq sauce • 13

### CRAB STACK

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

### PORK BELLY BITES

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

## • SALADS, • SANDWICHES • & 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

### BEET SALAD

gold & red beets, spring mix, arugula, sliced strawberries, cajun cashews & goat cheese with champagne vinaigrette • 10  
\*chicken or shrimp ~4 / salmon ~5 / sirloin ~6

### CAESAR SALAD

chopped 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

### PRIME RIB SLIDERS

tender shaved prime rib with white cheddar, cajun onion straws & seasoned french fries served with cabernet au jus • 13

### BLACK BEAN BURGER

vegetarian black bean burger with spring lettuce mix, tomato & house mayo served with seasoned french fries • 12

### BAXTERS PRETZEL BURGER\*

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

### 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 jalapeños, arugula, applewood smoked bacon, bbq sauce & roasted garlic mayo. served on a sweet brioche bun 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 with green beans • 18

### CHICKEN PICCATA

lightly breaded chicken breast over asparagus & linguini. finished with lemon-butter caper sauce & grilled lemon wheels • 19

### BISTRO FRIED CHICKEN

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

### BRAZILIAN STEAK KABOBS

tender grilled balsamic marinated steak topped with chimichurri & served with grilled vegetable skewers & steamed rice • 19

### BBQ RIBS

rubbed with all the right spices, house bbq & jalapeño jelly served with smoked gouda mac and cheese • 23

### HERB CRUSTED LAMB CHOPS\*

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

### BOURBON GLAZED PORK CHOP\*

jalapeño bacon wrapped pork chop with bacon-bourbon demi glaze over horseradish mashed potatoes • 19

### STEAK TACOS

grilled corn tortillas with seared steak, salsa verde, shaved red onions, chopped cilantro & avocado crema. served with spanish rice • 16

### SPAGHETTI AND MEATBALLS

veal, pork & beef hand-rolled meatballs tossed with tender spaghetti and house marinara. finished with fresh basil, shaved parmesan & garlic crostini • 19

### 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. • 15

## • SEAFOOD • (served with choice of soup or salad)

### GRILLED ATLANTIC SALMON\*

with dill dijon sauce and choice of vegetable • 21

### FISH N' CHIPS

pale ale lightly battered cod served with parmesan & herb potato wedges & house tartar sauce • 19

### 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 • 25

### LOBSTER CARBONARA

tender sautéed lobster meat tossed in a egg cream sauce with sun-dried tomatoes, crispy prosciutto & peas. topped with julienne cut leeks • 26

### CATFISH ETOUFFE

Fried catfish served on top of white rice with a crawfish étouffée sauce • 23

### SEAFOOD JAMBALAYA

shrimp, scallops, andouille sausage with a spicy blend of peppers & tomatoes served with white rice & topped with fresh avocado • 21

### BLACKENED SHRIMP TACOS

two warm flour tortillas with cajun sautéed shrimp, pepper jack cheese, pico de gallo, cilantro-lime slaw & avocado crema. served with spanish rice • 15

### SHRIMP & SCALLOP SCAMPI

seared sea scallops & jumbo shrimp with roasted asparagus tips in a white wine-garlic butter pan sauce over a bed of linguini • 25

### LOUISIANA CORVINA

seared & served on a bed of charred artichoke hearts, cherry tomatoes, green olives & capers topped with chiffonade basil • 27

## • STEAKS •

{ served with choice of soup or salad and your choice of potato or vegetable }

### BAXTERS PRIME RIB\*

angus prime slow roasted to perfection with a cabernet au jus 10oz • 27 / 14oz • 31  
\*\*friday and saturday evenings only\*\*

### RIBEYE\*

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

### NY STRIP\*

with roasted garlic steak butter 14oz • 29

### TOP SIRLOIN\*

with roasted garlic steak butter 8oz • 21

### FILET MIGNON\*

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

### BACON BOURBON FILET\*

bacon wrapped filet mignon topped with bacon-bourbon demi-glace. served over garlic mashed potatoes & topped with cajun onion strings • 32

### – STEAK ADDITIONS –

Caramelized Onions - 2 | Bleu Cheese - 3 | Sautéed Mushrooms - 3

Parmesan Crust - 4 | House Béarnaise - 3

Oscar Style - 8 | Jumbo Shrimp Skewer - 7

### SICILIAN FLATBREAD

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

### BBQ CHICKEN FLATBREAD

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

### VEGETABLE FLATBREAD

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

### PROSCIUTTO & ARUGULA FLATBREAD

crispy prosciutto topped with arugula lightly tossed in house vinaigrette with capers & shaved parmesan • 10

\*Warning: Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

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