

• 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 • 12

FRUIT & CHEESE BLOCK

artisan cheeses, fresh seasonal fruit, smoked sausage & warm crostini with house made jams, 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 • 10

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

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

pickled gold & red beets, spring mix, arugula, sliced strawberries, cajun cashews & goat cheese with champagne vinaigrette • 11
*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, 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 • 19

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

TOMAHAWK PORK CHOP

served with potato, cherry & bacon hash finished with a smokey bourbon cherry sauce • 27

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. • 17

• SEAFOOD •

(served with choice of soup or salad)

GRILLED ATLANTIC SALMON*

with dill dijon sauce and choice of vegetable • 22

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

SEAFOOD JAMBALAYA

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

CREOLE MAHI MAHI

over steamed rice & finished with a spicy crawfish cream sauce • 25

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 • 16

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

PARMESAN CRUSTED HALIBUT

served over fresh sautéed asparagus & topped with jumbo shrimp sautéed & tossed in scampi sauce • market price

SWORDFISH

grilled & served over charred brussel sprouts, rendered bacon & blistered pearl onions with a red pepper tomato broth finished with crispy brussel sprout leaves & scallion infused olive oil • 26

• 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
limited availability

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

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

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