

• 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*

raw tuna 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
add 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
add 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
add 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
add 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*

cooked to order & 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*

cooked to order 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, house salad, or caesar 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 cooked to order 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*

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

TOMAHAWK PORK CHOP*

cooked to order & 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, house salad, or caesar salad)

GRILLED ATLANTIC SALMON*

cooked to order 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 cooked to order 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 is 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, house salad or caesar salad & 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 • 11

*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 food borne illness or death, especially if you have certain medical conditions.