

APPETIZERS

SHRIMP COCKTAIL

5 jumbo shrimp with house cocktail sauce & lemon beurre blanc/ 15

TUNA TARTARE*

raw tuna marinated in cilantro-lime & wasabi with crispy wontons/ 12

CALAMARI

with sweet peppers & served with house cocktail sauce & marinara/ 11

SHRIMP CAKES

2 jumbo shrimp cakes over lemon beurre blanc/ 12

DRUNKEN MUSHROOMS

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

STEAK NACHOS

with house-made queso & pico de gallo/ 12

NEW ENGLAND CLAM CHOWDER

cup/4 bowl/7

MEAT & CHEESE BLOCK

artisan cheeses, specialty meats & warm garlic crostinis with roasted red pepper hummus/ 21

SALADS

BAXTERS SALAD

baby mixed greens, smoked gouda, tomatoes, candied walnuts, apples, red onion, carrots & champagne vinaigrette/ 11

CAESAR SALAD

crisp romaine hearts, capers, parmesan croutons & house caesar/ 10

WEDGE

crisp iceberg wedge, bacon, tomatoes, pickled red onions, bleu cheese crumbles, balsamic reduction & bleu cheese dressing/ 10

SPINACH SALAD

diced egg, bacon, tomatoes, red onion, bleu cheese crumbles & balsamic vinaigrette/12

BEET SALAD

pickled gold & red beets, spring mix, arugula, strawberries, candied walnuts, goat cheese & champagne vinaigrette/ 12

GRILLED PORTABELLA

grilled portabella mushrooms, roasted tomatoes, fresh mozzarella, marinated cucumbers, avocado, basil & balsamic reduction/ 16

SALAD ADDITIONS

Chicken 4/ Shrimp 4/ Salmon* 5

STEAKS

FILET MIGNON*

wrapped in applewood bacon
6oz/ 31 8oz/ 37

BACON BOURBON FILET*

bacon wrapped & topped with bacon bourbon demi-glace served over garlic mashed potatoes & topped with crispy onion strings
6oz/ 39

NY STRIP*

with roasted garlic steak butter
14oz/ 31

BONE-IN RIBEYE*

with roasted garlic steak butter
18oz/ 40

RIBEYE*

with roasted garlic steak butter
12oz/ 29

PRIME RIB*

angus prime slow roasted to perfection with cabernet au jus
10oz/ 29 14oz/ 35

friday & saturday evenings only
limited availability

STEAK ADDITIONS

Sautéed Mushrooms 5/ Parmesan Crust 4/ House Béarnaise 4/
Oscar Style 12/ Jumbo Shrimp Skewer 9

SEAFOOD

GRILLED ATLANTIC SALMON*

with dill dijon sauce & choice of vegetable/ 22

BLACKENED GROUPE

with red beans & rice/ 31

CHILEAN SEABASS

over spinach & bok choy in miso broth topped with lemon beurre blanc & toasted pine nuts/ 35

PARMESAN CRUSTED HALIBUT

over sautéed asparagus & topped with jumbo shrimp tossed in scampi sauce/ 32

SWORDFISH

herb crusted & served over garlic mashed potatoes in a rich tomato broth/ 27

SEAFOOD JAMBALAYA

shrimp, scallops, andouille sausage with a spicy blend of peppers & tomatoes served with white rice & topped with avocado/ 23

FRIED CATFISH

with cilantro-lime slaw & red beans & rice/ 19

PASTA

SHRIMP & SCALLOP SCAMPI

roasted asparagus tips in a white wine garlic butter pan sauce over linguini/ 25

CRAB & SHRIMP ALFREDO

bow-tie pasta tossed in garlic-parmesan & sherry cream sauce topped with diced tomatoes & scallions/ 25

SPAGHETTI & MEATBALLS

veal, pork & beef hand-rolled meatballs with house marinara finished with fresh basil, shaved parmesan & garlic crostini/ 19

FILET TIP GNOCCHI

creamy alfredo sauce with spinach, sun-dried tomatoes & bleu cheese crumbles/ 23

TOMATO BASIL

angel hair pasta tossed in white wine tomato garlic sauce finished with fresh basil & garlic crostini/ 17

HOUSE FAVORITES

SMOTHERD GRILLED CHICKEN

tender chicken breast topped with smoked gouda, creamy roasted garlic & mushroom sauce & prosciutto over garlic mashed potatoes with broccoli/ 19

CHICKEN PICCATA

lightly breaded chicken breast over asparagus & linguini finished with lemon-butter caper sauce/ 21

BRAZILIAN STEAK KABOBS*

grilled balsamic marinated steak & vegetable skewers topped with chimichurri over steamed rice/ 21

HERB CRUSTED LAMB CHOPS*

topped with savory rosemary demi-glace over herb roasted potatoes, bell peppers & red onion/ 37

BONE-IN PORK CHOP*

topped with bacon bourbon demi-glace served over herb roasted potatoes, bell peppers & red onion/ 25

BBQ RIBS

finished with house bbq sauce served with seasoned potato rounds/ 23

STEAK TACOS

corn tortillas, salsa verde, shaved red onion, chopped cilantro & avocado crema served with Spanish rice/ 16

GROUPE TACOS

flour tortillas, shaved cabbage, pico de gallo & avocado crema served with Spanish rice/ 16

FISH N' CHIPS

pale ale lightly battered cod served with seasoned potato rounds & house tartar sauce/ 19

BAXTERS PRETZEL BURGER*

white cheddar cheese, crispy prosciutto, roasted garlic mayo & beefsteak tomato with seasoned french fries/ 14

*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 foodborne illness or death.