

BAXTERS AMERICAN GRILLE

SHARED PLATES

SHRIMP COCKTAIL

5 jumbo shrimp with house cocktail sauce/ 15

TUNA TARTARE*

raw tuna marinated in cilantro-lime & wasabi with crispy wontons/ 14

STEAK NACHOS

with house queso & pico de gallo/ 13

BAXTERS BAVARIAN PRETZEL

served with house queso/ 11

CALAMARI

served with sweet peppers, house cocktail sauce & marinara/ 14

STICKY RIBS

dry rubbed then tossed with a tangy mustard bbq sauce/ 15

STEAK SLIDERS

tender shaved steak, white cheddar cheese served with cabernet au jus & house chips/ 15

DRUNKEN MUSHROOMS

sausage & gouda stuffed mushrooms with white wine butter sauce, balsamic reduction & garlic crostinis/ 11

THAI SHRIMP

lightly fried shrimp tossed in sweet & spicy Thai chili sauce & served with pineapple salsa/ 13

SPINACH & ARTICHOKE DIP

with garlic crostinis/ 14

SALADS

BAXTERS SALAD

mixed greens, smoked gouda, tomatoes, candied walnuts, apples, red onion, carrots & champagne vinaigrette/ 13

CAESAR SALAD

chopped romaine, parmesan, capers, house croutons & Caesar dressing/ 13

ICEBERG WEDGE

crisp wedge, bacon, tomatoes, red onions, bleu cheese crumbles, balsamic reduction & bleu cheese dressing/ 15

BEET SALAD

pickled gold & red beets, spring mix, strawberries, candied walnuts, goat cheese & champagne vinaigrette/ 15

SALAD ADDITIONS

Chicken~6 Shrimp~7
Salmon*~9

STEAKS

All steaks served with choice of Baxters Salad or Mixed Greens Salad & choice of accompaniment

FILET MIGNON*

wrapped in applewood bacon/ 42

NY STRIP*

with roasted garlic steak butter/ 39

RIBEYE*

with roasted garlic steak butter/ 35

BACON BOURBON FILET*

bacon wrapped filet topped with bacon bourbon demi-glace & topped with crispy onion strings/ 46

PORTERHOUSE*

with roasted garlic steak butter/ 49

PRIME RIB*

angus prime slow roasted to perfection with cabernet au jus
10oz/ 37 14oz/ 43

Friday & Saturday evenings only

limited availability

STEAK ADDITIONS

Sautéed Mushrooms~5 Parmesan Crust~4 Bleu Cheese~4
Carmelized Onions~4 Jumbo Shrimp Skewer~9

SEAFOOD

All seafood served with choice of Baxters Salad or Mixed Greens Salad

PARMESAN CRUSTED HALIBUT

over sautéed asparagus & topped with jumbo shrimp tossed in scampi sauce/ 41

GRILLED SALMON*

with dill dijon sauce & broccoli/ 25

FISH N' CHIPS

pale ale lightly battered cod served with seasoned potato rounds & house tartar sauce/ 23

SEAFOOD JAMBALAYA

shrimp, scallops & andouille sausage with a spicy blend of peppers & tomatoes served on white rice & topped with avocado, cilantro & pepperjack cheese/ 25

MISO GLAZED SALMON*

with white rice & soy sautéed vegetables/ 26

FRIED CATFISH

with cilantro-lime slaw & fries/ 21

BLACKENED SHRIMP TACOS

flour tortillas, coleslaw, pico de gallo & avocado crema served with Spanish rice/ 19

HOUSE FAVORITES

All house favorites served with choice of Baxters Salad or Mixed Greens Salad

SMOTHERED GRILLED CHICKEN
topped with smoked gouda, creamy roasted garlic & mushroom sauce & prosciutto over garlic mashed potatoes served with broccoli/ 25

BAXTERS PRETZEL BURGER*
white cheddar cheese, crispy prosciutto, garlic mayo & beefsteak tomato on a pretzel bun served with seasoned French fries/ 18

GRILLED PORTABELLA
grilled portabella mushrooms, grilled tomatoes, fresh mozzarella, marinated cucumbers, avocado, basil & balsamic reduction/ 19

HERB CRUSTED LAMB CHOPS*
topped with savory rosemary demi-glace over herb roasted potatoes, bell peppers & red onion/ 39

BONE-IN PORK CHOP*
topped with bacon bourbon demi-glace served over herb roasted potatoes, bell peppers & red onion/ 29

BBQ RIBS
finished with house bbq sauce served with seasoned potato rounds/ 27

STEAK TACOS
corn tortillas, salsa verde, shaved red onion, chopped cilantro & avocado crema served with Spanish rice/ 19

BRAZILIAN STEAK KABOBS*
balsamic marinated filet & vegetable skewers topped with chimichurri over white rice/ 26

CHICKEN PICATTA
lightly breaded chicken breast over asparagus & linguini finished with lemon-butter caper sauce/ 25

PASTAS

All pastas served with choice of Baxters Salad or Mixed Greens Salad & garlic crostinis

SHRIMP & SCALLOP SCAMPI
roasted asparagus tips in a white wine garlic butter pan sauce over linguini topped with chives/ 28

CRAB & SHRIMP ALFREDO
bow-tie pasta tossed in garlic-parmesan & sherry cream sauce topped with diced tomatoes & scallions/ 31

FILET TIP GNOCCHI
tender filet tips & crispy gnocchi in a red wine rosemary demi-glace with a wild mushroom blend topped with shredded parmesan & scallions/ 29

SPAGHETTI & MEATBALLS
veal, pork & beef hand-rolled meatballs with house marinara finished with fresh basil & parmesan/ 23

CREAMY CHICKEN PESTO
bow-tie pasta tossed in a creamy pesto sauce with grilled chicken & cherry tomatoes topped with shredded parmesan & fresh basil/ 25

FLATBREADS

SOUTHWEST CHICKEN & SPINACH
blackened chicken, spinach & artichoke spread, diced tomatoes, mozzarella & parmesan finished with southwest ranch/ 15

CAJUN SAUSAGE & PEPPERONI
Cajun sausage, pepperoni, onions, peppers, marinara, mozzarella & parmesan/ 15

MARGHERITA
fresh mozzarella, parmesan, sliced tomatoes, marinara finished with balsamic reduction & fresh basil/ 14

SICILIAN
shaved prime rib, bacon, spicy giardiniera, oregano, goat cheese & mozzarella/ 16

ACCOMPANIMENTS

- GARLIC MASHED POTATOES/ 3
- BAKED POTATO/ 3
- FRENCH FRIES/ 3
- BROCCOLI/ 3

- PREMIUM ACCOMPANIMENTS
- ASPARAGUS/ 6
- MAC & CHEESE/ 7
- TWICE BAKED POTATO/ 7
- CHARRED BRUSSEL SPROUTS/ 8

DESSERTS

- GOOEY BUTTER CAKE with chocolate ice cream /9
- DENSE CHOCOLATE TRUFFLE CAKE /9
- CHOPHOUSE CRÈME BRÛLÉE /7
- WHITE CHOCOLATE RASPBERRY BREAD PUDDING /9
- CHEESECAKE WITH BERRY COULIS /8

*Warning. These items may contain raw animal products or are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death.