

BAKERstreet

STEAKS ♦ SEAFOOD ♦ SPIRITS

APPETIZERS

AHI TUNA WONTONS

Wonton crisps topped with Ahi tuna, spicy cucumber salad, and wasabi crème fraiche. 13

BLACKENED SCALLOPS

Served with a spring mix atop our sweet and sour sauce garnished with candied walnuts and bleu cheese crumbles. 14

BRUSCHETTA

Toasted ciabatta bread topped with a goat cheese olive tapenade, roma tomatoes, basil, and fresh mozzarella cheese. 9

CRISPY CALAMARI

Hand breaded, flash fried calamari served with marinara and basil aioli. 10

SHRIMP COCKTAIL

Chilled jumbo shrimp served with cocktail sauce. 14

SMOKED GOUDA CRAB DIP

Blue crab, smoked Gouda cheese, roasted red peppers, and baby spinach baked in a bread boule and served with pita. 12

ESCARGOT

Baked with mushroom caps in a garlic butter port wine reduction served with garlic crostinis. 10

ARANCINI

Pan-fried risotto croquettes filled with Ossian smoked ham and fresh mozzarella served with our spicy marinara sauce. 10

SPRING ROLLS

Filled with Asian vegetables and lightly fried served with Asian glaze and Sriracha. 10

SASHIMI TUNA

Sesame crusted Ahi tuna, seared medium rare, with wasabi, ginger, Sriracha, soy sauce, and spicy cucumber salad. 14

SOUP & SALADS

UPGRADE ENTRÉE WITH SIGNATURE SOUP OR SALAD. 4

BAKERSTREET WEDGE

Iceberg lettuce topped with bacon, red onions, tomatoes, and candied walnuts finished with bleu cheese dressing. 7

CAESAR SALAD

Romaine lettuce tossed with Parmesan cheese, black pepper, and croutons in traditional Caesar dressing. 7

CHOP CHOP SALAD

Chopped greens tossed with hearts of palm, diced onions, tomatoes, aged cheddar, bacon, and English cucumbers in ranch dressing. 8

FRENCH ONION SOUP

Five onion soup topped with provolone cheese. 6

SPINACH GOAT CHEESE

Fresh spinach, candied walnuts, strawberries, red onions, and aged balsamic vinaigrette. 8

BEEFSTEAK TOMATO & ONION

Your choice of bleu cheese or mozzarella, finished with balsamic drizzle and fresh basil. 8

GREEK SALAD

Chopped romaine lettuce, Kalamata and green olives, diced beets, pepperoncini, red onions, feta cheese, and tomatoes. Served with red wine vinaigrette. 8

LOBSTER BISQUE

BakerStreet's signature soup. Rich and creamy. 9

SEAFOOD, CHICKEN & VEGETARIAN

ALL ENTREES INCLUDE CHOICE OF HOUSE SALAD OR SOUP DU JOUR

JUMBO SHRIMP & SCALLOP SAUTÉ

Served with steamed asparagus and a potato cake in a white wine garlic butter. 27

WOODLAND CHICKEN

Marinated chicken breast served with sautéed fingerling potatoes, cherry tomatoes, mushrooms, and a five cheese fondue. 20

CEDAR PLANK SALMON

Scottish salmon oven roasted in an Asian glaze on a cedar plank with rice and stir-fried vegetables, finished with a teriyaki aioli. 21

AL FRESCO FETTUCINNI

Fettucinni tossed in a pesto cream sauce with sun-dried tomatoes, asparagus, spinach, and goat cheese. 16

BLACKENED AHI

Sashimi grade tuna, seared rare, with char-grilled romaine, red onions, tomatoes, and balsamic reduction. 24

TWIN LOBSTER TAILS

Ten ounces, oven poached with white wine, and accompanied with drawn butter. Market Price

BACON WRAPPED MAHI MAHI

Pan seared, served over scallion and Parmesan risotto, finished with roasted red pepper coulis and grilled asparagus. 23

VEGETABLE TAPAS

A vegetable trio featuring an Asian spring roll, black bean hummus, and a portabella mushroom topped with yellow squash. 16

MARINATED PORTABELLA

Italian marinated and served with seasonal vegetables over Parmesan risotto. 17

BAKED ITALIAN CHICKEN BREAST

Baked with herbed bread crumbs over white wine fettucinni Alfredo with fresh spinach. 20

PRETZEL CRUSTED TILAPIA

Served with sautéed spinach, wild mushrooms, and a potato cake, finished with mustard beurre blanc. 19

ALASKAN CRAB LEGS

A full pound served with drawn butter. Market Price

Guests with known food allergies please alert your server prior to ordering.

PRIME STEAKS & CHOPS

ALL STEAKS INCLUDE ONE SIDE AND A CHOICE OF HOUSE SALAD OR SOUP DU JOUR

FILET MIGNON

Eight ounces, center cut. 28
Twelve ounces, center cut. 34
Fourteen ounces, bone-in. 39

SWEET FRENCH FILET

Eight ounces, bacon wrapped and char-broiled with a sweet Dijon hollandaise. 31
Twelve ounces. 37

FILET CABERNET

Eight ounces, peppercorn encrusted and pan seared then topped with a shallot cabernet butter. 31
Twelve ounces. 37

GARLIC MUSHROOM STRIP

Twelve ounces with roasted cloves of garlic and wild mushrooms. 30
Sixteen ounces. 36

TERIYAKI SIRLOIN

Ten ounces, served over organic greens with an Asian drizzle. 20

BEEF TIPS MARSALA

Sautéed tenderloin tips tossed in a rich demi glaze with wild mushrooms and five onion blend served with garlic whipped potatoes. 20

NEW YORK STRIP

Twelve ounces. 28
Sixteen ounces. 34

BLACKENED PORK CHOPS

Topped with grilled apple and pear chutney. 25

BLUE GLAZED FILET

Eight ounces, bacon wrapped topped with a feta stilton glaze over bordelaise. 31
Twelve ounces. 37

LOBSTER CROWNED FILET

Eight ounces, served over bordelaise and béarnaise, crowned with lobster and asparagus, served with wild mushrooms. 36
Twelve ounces. 42

RIBEYE

Twelve ounces. 25

GARLIC ROSEMARY LAMB CHOPS

Char-grilled, marinated New Zealand lamb, served over Parmesan risotto and mushroom bordelaise. 36

STEAK AU POIVRE

Twelve ounce New York strip pan seared with peppercorns and topped with cognac bordelaise sauce. 32
Sixteen ounces. 38

DRESS IT UP

WE INVITE YOU TO MAKE IT YOUR OWN

Béarnaise 2	Cabernet Butter 2	Scallops 11
Bordelaise 3	Five Onion Blend 3	Oscar 10
Wild Mushrooms 4	Feta Stilton Glaze 3	Five ounce Cold Water Lobster Tail MP
Peppercorn 2	Blackened Shrimp 9	1/2lb. King Crab Legs MP

SIDE DISHES

PORTIONS ARE LARGE ENOUGH FOR TWO OR MORE TO SHARE

Potatoes Gruyere Gratin 7	Colossal Buttermilk Battered Onion Rings 7
Baked Idaho Potato 3	French Green Beans with Candied Walnuts 6
Lyonnais Potatoes 6	Steamed Broccoli 6
Rice Pilaf 3	Steamed Asparagus 7
Seasoned Steak Fries 5	Sautéed Spinach and Mushrooms 6
Roasted Garlic Whipped Potatoes 6	Wild Sautéed Mushrooms 6
Five Cheese Macaroni Baked with Bacon 6	Creamed Spinach 7

DRESS IT DOWN

ASIAN CHICKEN WINGS

Baker's dozen with Chef's caramelized glaze. 11

CUBAN SANDWICH

Spicy pulled pork with ham, pickles, Swiss cheese, and house seasonings on a pressed ciabatta roll. 12

BUFFALO CHICKEN SANDWICH

Hand breaded and lightly fried with bacon and Swiss cheese. 10

BAKERSTREET BURGER

Ten ounces, all natural, top it how you please. 10

TENDERLOIN STEAK SALAD

Organic greens served with grilled seasonal vegetables, potato wedges, and house dressing. 14

BLACKENED TILAPIA SANDWICH

Pan seared blackened tilapia served on a jumbo hoagie roll with a roasted red pepper remoulade. 9

TRIO OF SLIDERS

Sesame Ahi with ginger, seaweed, and wasabi; Seared tenderloin with caramelized onions; Blackened scallop with basil aioli. 16

SALMON OR CHICKEN CAESAR SALAD

Top our Caesar with your choice. 13

* There is an increased danger of foodborne illness when consuming raw or under-cooked meats or seafood products.

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