

# BAKER Street

STEAKS ♦ SEAFOOD ♦ SPIRITS

## APPETIZERS

### AHI TUNA WONTONS

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

### SPRING ROLLS

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

### SHRIMP COCKTAIL

Jumbo shrimp served with house cocktail sauce. 12

### BLACK BEAN HUMMUS

Hummus, black beans, and jalapeños served with pita. 7

### ONION RINGS

Colossal buttermilk battered onion rings served with our own BakerStreet sauce. 7

### CRISPY CALAMARI

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

### 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

### BLACKENED SCALLOPS

Served with a spring mix atop our sweet and sour sauce garnished with candied walnuts and bleu cheese crumbles. 10

### BRUSCHETTA

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

## SALADS

### SALMON GOAT CHEESE SALAD

Char-grilled salmon served over fresh spinach and romaine lettuce with raspberries, apple pear chutney, and fried goat cheese then finished with raspberry vinaigrette. 14

### BLACKENED AHI TUNA

Sliced Ahi tuna, chopped romaine lettuce, red onions, tomatoes, extra-virgin olive oil, and a balsamic reduction. 14

### SOUTHWEST CHICKEN SALAD

Mixed greens tossed with grilled chicken, diced tomatoes, red onions, cheddar cheese, and sliced avocados. 11

### STEAK SALAD

Organic greens topped with filet tips, grilled seasonal vegetables, and potato wedges served with house dressing. 13

### HOUSE SALAD

Mixed greens, tomatoes, onions, cucumbers, mandarin oranges, white cheddar cheese, and house-made croutons. 5

### SPINACH GOAT CHEESE

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

### MEDITERRANEAN SHRIMP

Shrimp, mixed greens, spinach, tomatoes, olives, feta cheese, roasted red peppers, celery, and Greek dressing. 13

### CHEF'S SIGNATURE SALAD

Organic greens, cranberries, walnuts, bacon, grilled pears, and grilled chicken served with raspberry vinaigrette. 9

### CAESAR SALAD

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

### BEEFSTEAK TOMATO AND ONION SALAD

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

### BAKERSTREET WEDGE

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

*Ask about our signature Lobster Bisque, French Onion, and Soup du Jour!*

\*There is an increased danger of foodborne illness when consuming raw or undercooked meats or seafood.

# SANDWICHES

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*Served with your choice of bistro chips or fries.*

## **BAKERSTREET PHILLY**

Slow roasted Prime Rib with caramelized onions and sweet peppers served on pretzel bread and topped with our five cheese fondue. 14

## **BAKERSTREET CLUB**

Ham, turkey, and bacon with Swiss cheese, lettuce, tomatoes, onions, and basil aioli on Texas toast. 9

## **CHIPOTLE CHICKEN**

Chipotle chicken, smoked Gouda cheese, pico de gallo, and cilantro. 11

## **GOURMET GRILLED CHEESE**

American, Swiss, and provolone cheeses, bacon, and tomatoes served between Texas toast grilled to perfection. 7

## **CUBAN**

Pulled pork with ham, pickles, mustard, Swiss cheese, and house seasoning on a pressed ciabatta roll. 11

## **TURKEY AND HAM AVOCADO**

Turkey, ham, avocados, provolone cheese, iceberg lettuce, tomatoes, onions, and house dressing. 11

## **SMOKED TURKEY WRAP**

Tomato basil wrap with turkey breast, lettuce, tomatoes, cucumbers, basil aioli, and provolone cheese. 9

## **BUFFALO CHICKEN**

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

## **MARINATED PORTABELLA**

Grilled portabella, roasted red peppers, onions, squash, zucchini, and goat cheese finished on ciabatta bread with sun-dried tomato aioli. 10

## **BAKERSTREET BURGER**

Eight ounces of all natural beef topped with Swiss cheese, mushrooms, and caramelized onions. 10

## **BLACKENED CHICKEN WRAP**

Blackened chicken, chopped greens, hearts of palm, onions, tomatoes, aged cheddar cheese, cucumbers, bacon, and ranch dressing. 10

# FLATBREADS

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## **BBQ CHICKEN**

Chicken, BBQ sauce, five onion blend, white cheddar and Parmesan cheese. 9

## **HUMMUS**

Hummus, tomatoes, red onions, Parmesan and white cheddar cheese. 8

## **CHICKEN FLORENTINE**

Creamed spinach, chicken, bacon, and Parmesan cheese. 9

## **VEGETARIAN**

Olive oil, tri-colored peppers, green and black olives, onions, tomatoes, and Parmesan cheese. 8

# LUNCH ENTREES

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## **FETTUCINI FILET**

Char-grilled filet tips tossed with fettuccini, spinach, sun-dried tomatoes, and bleu cheese crumbles in our housemade Alfredo sauce. 13

## **BACON WRAPPED MAHI MAHI**

Pan seared, served over scallion and Parmesan risotto, and finished with roasted red pepper coulis and grilled asparagus. 14

## **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. 16

## **FILET MIGNON**

Five ounce bacon wrapped served with garlic whipped potatoes. 17

## **RIBEYE**

Ten ounces, heavily marbled for premium flavor, served with garlic whipped potatoes. 16

## **PASTA PRIMAVERA**

Garden vegetables tossed with fettuccini in a pesto cream sauce. 11

## **CAJUN CHICKEN ALFREDO**

Pan seared chicken over fettuccini Alfredo tossed with spinach and asparagus. 12

## **BLACKENED PORK CHOP**

Eight ounce bone-in pork chop topped with an apple pear chutney and served with garlic whipped potatoes. 12

## **COCONUT ALMOND SHRIMP**

Jumbo shrimp breaded and lightly fried and served on a bed of rice with raspberry cocktail sauce. 13

## **FISH TACOS**

Your choice of broiled or fried tilapia topped with roasted jalapeño slaw, pico de gallo, and fresh avocado served with rice. 12

## **CHICKEN QUESADILLA**

Diced chicken with white cheddar, mexican rice, red peppers, onions, tomatoes, jalapeños, and cilantro. 12

## **PRETZEL CRUSTED TILAPIA**

Served over sautéed spinach, wild mushrooms, and a potato cake finished with a three mustard beurre blanc. 13