



GLUTEN FREE MENU

APPETIZERS

TUNA SASHIMI

Sesame crusted Ahi tuna, seared rare. Served with wasabi, ginger, sriracha, soy sauce and seaweed salad. 13

OYSTERS ON THE HALF SHELL

Du Jour options available.

Half Dozen 15

Baker's Dozen 25

BLACKENED SCALLOPS

Served with a spring mix atop our sweet and sour dressing, garnished with walnuts and bleu cheese. 14

SHRIMP COCKTAIL

Jumbo shrimp. Chilled and served with cocktail sauce. 14

SOUP & SALADS

UPGRADE ENTRÉE WITH SIGNATURE SOUP OR SALAD. 4

BAKERSTREET WEDGE

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

SPINACH GOAT CHEESE

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

HEARTS OF ROMAINE CAESAR

Iceberg lettuce tossed with parmesan cheese, black pepper, and croutons in traditional Caesar dressing. 7

BEEFSTEAK TOMATO & ONION

Your choice of bleu cheese or mozzarella. Finished with a balsamic drizzle and fresh basil. 8

CHOP CHOP SALAD

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

GREEK SALAD

Chopped romaine lettuce, kalamata and green olives, diced beets, pepperocinis, purple onion, Feta cheese, and tomatoes. Served with red wine vinaigrette. 8

SEAFOOD, CHICKEN & VEGETARIAN

INCLUDES CHOICE OF HOUSE SALAD OR SOUP DU JOUR

COLD WATER LOBSTER TAIL

Ten ounces, oven poached with white wine. Served with drawn butter. 50

SALMON EN PAPILOTE

Baked in parchment paper with steamed vegetables, rice and maitre d' hotel butter. 21

BLACKENED AHI

Sashimi grade tuna, seared rare with char grilled romaine, red onions, tomatoes and a balsamic drizzle. 22

JUMBO SHRIMP & SCALLOP SAUTE

Served with steamed asparagus and rice pilaf in a white wine garlic butter. 25

AL FRESCO FETTUCCINI

Fettuccini tossed in a pesto cream sauce with sundried tomato, asparagus, spinach and goat cheese. 16

ALASKAN KING CRAB LEGS

A full pound. Served with drawn butter. 40

WOODLAND CHICKEN

Marinated chicken breast served with sautéed fingerling potatoes, cherry tomatoes and mushrooms. 17

MARINATED PORTABELLA

Italian marinated. Served with seasonal vegetables over saffron risotto. 17

PRIME STEAKS & CHOPS

ALL ENTREES INCLUDE CHOICE OF HOUSE SALAD OR SOUP DU JOUR

RIBEYE

Twelve ounces. Heavily marbled for premium flavor. 25

NEW YORK STRIP

Twelve ounces. 26

Sixteen ounces. 34

SWEET FRENCH TWINS

Two petite cuts of tenderloin, bacon-wrapped and charbroiled with a sweet Dijon hollandaise sauce. 26

FILET CABERNET

Eight ounces with cracked black pepper, roasted shallots and topped with a roasted shallot cabernet butter. 30

Twelve ounces. 37

GARLIC MUSHROOM STRIP

Twelve ounces with roasted cloves of garlic, mushrooms and garlic butter. 33

Sixteen ounces. 38

GARLIC ROSEMARY LAMB CHOPS

Marinated New Zealand lamb, char-broiled and served over saffron risotto and mint oil. 34

BLACKENED PORK CHOP

Topped with smoked apple and pear chutney. 25

PETITE TWIN FILET

Seven ounces. Two petite cuts and bacon-wrapped. 24

FILET MIGNON

Eight ounces. Center cut. 26

Twelve ounces. Center cut. 34

BLEU GLAZED TWINS

Two petite cuts of tenderloin, bacon-wrapped topped with bleu cheese glaze over a bordelaise sauce. 26

CHEFS LOBSTER CROWNED FILET

Eight ounces over bordelaise and béarnaise. Crowned with lobster and asparagus and served with wild mushrooms. 34

STEAK AU POIVRE

Twelve ounce New York Strip, skillet seared with peppercorns and topped with cognac bordelaise sauce. 29

Sixteen ounces. 37

TERIYAKI SIRLOIN

Ten ounces marinated in our house marinade. Served over organic greens with an Asian drizzle. 20

BONE IN FILET

Fourteen ounces. Bone-in for maximum flavor. 37

DRESS IT UP

WE INVITE YOU TO MAKE IT YOUR OWN

Béarnaise	3	Cabernet Butter	2	Scallops	11
Bordelaise	3	Five Onion Blend	3	Oscar	10
Wild Mushrooms	4	Feta Stilton Glaze	3	5 ounce Cold Water Lobster Tail	20
Peppercorn	3	Blackened Shrimp	9	1/2lb. King Crab Legs	22

SIDE DISHES

PORTIONS ARE LARGE ENOUGH FOR TWO OR MORE TO SHARE

Baked Idaho Potato	4	French Green Beans with Candied Walnuts	6
Lyonnais Potatoes	6	Steamed Broccoli	6
Rice Pilaf	3	Steamed Asparagus	7
Seasoned Hand Cut House Fries	5	Sautéed Spinach and Mushrooms	6
Roasted Garlic Whipped Potatoes	6	Wild Sautéed Mushrooms	6
Creamed Spinach	7		

DRESS IT DOWN

ASIAN CHICKEN WINGS

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

TENDERLOIN STEAK SALAD

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

SALMON OR CHICKEN CAESAR SALAD

Top our Caesar with your choice. 13

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

Those guests with known food allergies should alert their server prior to ordering.