

# BAKER Street

STEAKS ♦ SEAFOOD ♦ SPIRITS

## GLUTEN FREE MENU

All items on this menu can be prepared with or without Gluten. Please alert your server of your gluten allergy to assure the utmost care is utilized in preparing your food.

### APPETIZERS

<b>BLACKENED SCALLOPS</b> Served with a spring mix atop our sweet and sour sauce garnished with candied walnuts and bleu cheese crumbles.	16	<b>OYSTERS ON THE HALF SHELL</b> Half Dozen Baker's Dozen	15 28
<b>BRUSCHETTA</b> Toasted bread topped with a goat cheese olive tapenade, roma tomatoes, basil, and fresh mozzarella cheese.	11	<b>SASHIMI TUNA</b> Sesame crusted Ahi tuna, seared medium rare, with wasabi, ginger, Sriracha, and spicy cucumber salad.	14
<b>SMOKED GOUDA CRAB DIP</b> Blue crab, smoked Gouda cheese, roasted red peppers, and baby spinach baked and served with pita.	14	<b>BLACK BEAN HUMMUS</b> Hummus, black beans, and jalapeños served with pita.	9
<b>SHRIMP COCKTAIL</b> Chilled jumbo shrimp served with cocktail sauce.	16	<b>SHRIMP VERACRUZ</b> Diced Tiger shrimp served in our housemade cocktail sauce with pico de gallo and fresh avocados, served with Gluten free pita	14

### SALADS

UPGRADE ENTREE WITH SIGNATURE SALAD. 4  
(EXCEPT TENDERLOIN STEAK SALAD)

<b>CAESAR SALAD</b> Romaine lettuce tossed with Parmesan cheese, black pepper, finished with traditional Caesar dressing.	7	<b>SPINACH GOAT CHEESE</b> Fresh spinach, candied walnuts, strawberries, red onions, and aged balsamic vinaigrette.	8
<b>SALMON OR CHICKEN CAESAR SALAD</b> Top our Caesar with your choice.	13	<b>GREEK SALAD</b> Chopped romaine lettuce, Kalamata and green olives, diced beets, pepperoncini, red onions, feta cheese, and tomatoes and red wine vinaigrette.	8
<b>CHOP CHOP SALAD</b> Chopped greens tossed with eggs, diced onions, tomatoes, aged cheddar, bacon, and English cucumbers in house dressing.	8	<b>TENDERLOIN STEAK SALAD</b> Organic greens served with grilled seasonal vegetables and house dressing.	14
<b>BAKERSTREET WEDGE</b> Crispy baby iceberg lettuce with pomodoriccio tomatoes, Ossian smoked bacon, red onions, candied walnuts, served with a creamy butter-milk bleu cheese dressing.	7	<b>BEEFSTEAK TOMATO &amp; ONION</b> Your choice of bleu cheese or mozzarella, finished with balsamic drizzle and fresh basil.	8

### SEAFOOD, CHICKEN & VEGETARIAN

ALL ENTREES INCLUDE HOUSE SALAD

<b>JUMBO SHRIMP &amp; SCALLOP SAUTÉ</b> Served with steamed asparagus in a white wine garlic butter and your choice of side.	31	<b>MARINATED PORTABELLA</b> Italian marinated and served with seasonal vegetables and your choice of side.	18
<b>SNAPPER</b> Florida snapper pan-seared with tandori spices and baby bok choy finished in a yellow curry cream sauce. With your choice of side.	24	<b>CHICKEN L'ORANGE</b> Pan-seared, marinated chicken breast topped with a crispy proscuitto and artichoke relish and served with an orange reduction butter sauce and your choice of side.	22
<b>AL FRESCO FETTUCINNI</b> Fettucinni tossed in a pesto cream sauce with sun-dried tomatoes, asparagus, spinach, and goat cheese.	18	<b>BLACKENED AHI</b> Sashimi grade tuna, seared rare, with char-grilled romaine, red onions, tomatoes, and balsamic reduction.	26
<b>TWIN LOBSTER TAILS</b> Ten ounces, oven poached with white wine, and accompanied with drawn butter.	MP	<b>CREOLE CHICKEN PASTA</b> Creole spiced chicken breast atop gluten free pasta tossed in a smoked gouda alfredo sauce with sauteed andouille sausage, sweet bell peppers, and spanish onions.	23
<b>ALASKAN CRAB LEGS</b> A full pound served with drawn butter.	MP		

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

# STEAKS & CHOPS

ALL STEAKS INCLUDE ONE SIDE AND A CHOICE OF HOUSE SALAD

<b>FILET MIGNON</b>		<b>NEW YORK STRIP</b>	
Eight ounces, barrel cut	29	Twelve ounces	29
Twelve ounces, barrel cut	36	Sixteen ounces	36
<b>SWEET FRENCH FILET</b>		<b>FILET MEDALLIONS</b>	
Bacon wrapped and char-broiled with a sweet Dijon hollandaise.		Dusted with our coffee steak rub, char-broiled, drizzled with a port wine reduction glaze.	24
Eight ounces	32		
Twelve ounces	39		
<b>STEAK AU POIVRE</b>		<b>FILET CABERNET</b>	
New York strip pan seared with peppercorns.		Pan-seared with peppercorns and finished with a shallot cabernet butter.	
Twelve ounces	31	Eight ounces	32
Sixteen ounces	38	Twelve ounces	39
<b>LOBSTER CROWNED FILET</b>		<b>RIBEYE</b>	
Served over béarnaise, crowned with lobster and asparagus, served with wild mushrooms.		Twelve ounces and heavily marbled.	27
Eight ounces	37		
Twelve ounces	44		
<b>BLEU GLAZED FILET</b>		<b>GARLIC MUSHROOM STRIP</b>	
Bacon wrapped topped with a feta stilton glaze.		With roasted garlic cloves and wild mushrooms.	
Eight ounces	32	Twelve ounces	31
Twelve ounces	39	Sixteen ounces	38
<b>GARLIC ROSEMARY LAMB CHOPS</b>		<b>BLACKENED PORK CHOPS</b>	
Char-grilled, marinated New Zealand lamb.	38	Topped with grilled apple-pear chutney.	25

## FLATBREADS

<b>BBQ CHICKEN</b>		<b>CHICKEN FLORENTINE</b>	
Chicken, BBQ sauce, five onion blend, white cheddar and Parmesan cheese.	11	Creamed spinach, chicken, bacon, and Parmesan cheese.	11
<b>HUMMUS</b>		<b>VEGETARIAN</b>	
Hummus, tomatoes, red onions, Parmesan and white cheddar cheese.	10	Olive oil, tri-peppers, green and black olives, onions, tomatoes, and Parmesan cheese.	10

## DRESS IT UP

WE INVITE YOU TO MAKE IT YOUR OWN

Hollandaise	2	Cabernet Butter	2	Scallops	11
Béarnaise	2	Five Onion Blend	3	Oscar	10
Wild Mushrooms	4	Feta Stilton Glaze	3	5oz 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

Baked Idaho Potato	3	French Green Beans with Candied Walnuts	6
Wild Sautéed Mushrooms	6	Steamed Broccoli	6
Lyonnais Potatoes	6	Sautéed Spinach and Mushrooms	6
Roasted Garlic Whipped Potatoes	6	Steamed Asparagus	7
Creamed Spinach	7		

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