

STEAKS & CHOPS

CHOICE OF HOUSE SALAD OR SOUP DU JOUR INCLUDED WITH EACH ENTREE

FILET MIGNON

Served over garlic whipped potatoes with asparagus and soy vinaigrette.

Eight ounces, barrel cut. 35
Twelve ounces, barrel cut. 42

RIBEYE

Served over garlic whipped potatoes with asparagus and soy vinaigrette.

Fourteen ounces. 34

BLEU GLAZED FILET

Bacon wrapped, topped with a feta stilton glaze, and served over bordelaise; paired with garlic whipped potatoes.

Eight ounces. 37
Twelve ounces. 44

LOBSTER CROWNED FILET

Served over wild mushroom bordelaise and béarnaise, topped with lobster gratinee, and paired with grilled asparagus.

Eight ounces. 42
Twelve ounces. 49

PORK SHANK

Kansas City barbecue braised pork shank served over creamed sweet corn; topped with a jalapeño coleslaw and shoestring potatoes. 30

NEW YORK STRIP

Served over garlic whipped potatoes with asparagus and soy vinaigrette.

Twelve ounces. 34
Sixteen ounces. 41

FILET MEDALLIONS

Char-broiled and finished with a truffle demi-glace; served over a roasted shallot and sweet pea risotto. 27

BACON & EGG RIBEYE

Char-broiled, seasoned with espresso sea salt, topped with bacon marmalade and fried eggs, and served over lyonnaise potatoes. 36

NEW ZEALAND LAMB CHOPS

Herb goat cheese and pretzel encrusted, laid over carrots and tri-colored potatoes, and finished with a dijon mustard cream sauce. 35

BUCATINI ALFREDO

Choice of char-broiled filet tips or cajun marinated chicken, bucatini, spinach, sun-dried tomatoes, and bleu cheese crumbles; tossed in our housemade alfredo sauce. 24

DINO RIB

Slow braised barbecue beef rib paired with maple-dijon baked beans and creamed cornbread pudding. 34

DRESS IT UP

Wild Mushrooms 4	Blackened Shrimp 15	Five Onion Blend 3
Au Poivre 4	Scallops 15	Feta-Stilton Glaze 3
Bordelaise 2	Lobster Gratinee 10	Bearnaise 2
Half Pound King Crab Legs MP	Six Ounce Cold Water Lobster Tail MP	Hollandaise 2

SIDE DISHES

Braised Cabbage with Goat Cheese 7	Bacon Marmalade Brussels Sprouts 8	Lobster Macaroni 15
Lyonnaise Potatoes 6	Creamed Sweet Corn with Bacon 7	Charred Broccolini 8
Gruyere Swiss Macaroni 8	Steamed Asparagus 7	Tri-colored Potatoes & Carrots 7

DRESS IT DOWN

ASIAN CHICKEN WINGS

Baker's dozen with our signature Asian glaze. 15

CUBAN SANDWICH

Chimichurri marinated pork, ham, Swiss, pickles, banana peppers, onions, spicy brown mustard, and jalapeño aioli on pressed torta. 12

CAJUN CHICKEN SANDWICH

Spicy marinated chicken breast with bacon, pepperjack, pickled peppers and onions with a chipotle-lime aioli on a brioche bun. 12

BAKERSTREET BLT

Smoked bacon, fried green tomatoes, Boston bibb lettuce and jalapeño-honey aioli; served on grilled sourdough bread. 12

TENDERLOIN STEAK SALAD

Char-broiled filet tips, fingerling potatoes, pomodoraccio tomatoes, asparagus, shaved radishes, and fried artichoke roses; served over arugula with house dressing. 17

BAKERSTREET BURGER

Our signature blend of chuck, brisket, and shortrib. 14
Your choice:
Steakhouse, Jalapeño-Barbecue, Hawaiian, Tomato Bacon Jam