

BAKERstreet

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

BLACKENED SCALLOPS

Served with a spring mix atop our sweet and sour sauce; garnished with candied walnuts and bleu cheese crumbles. 16

BARBECUE SHRIMP

Bacon wrapped jumbo prawns seared with a spicy Kansas City barbecue sauce; served with jalapeño coleslaw. 14

HUMMUS

Black beans pureed with chickpeas, tahini, and jalapeños topped with tomatoes, onions, and white cheddar; served with toasted flatbread. 11

BRUSCHETTA

Toasted flatbread baked with a goat cheese olive tapenade, roma tomatoes, basil, and fresh mozzarella. 11

SMOKED GOUDA CRAB DIP

Blue crab, smoked gouda, roasted red peppers, and baby spinach topped with melted cheddar; served with toasted flatbread. 13

SASHIMI TUNA

Ahi tuna with nori and togarashi spices, seared rare, with wasabi, ginger, Sriracha, and a spicy cucumber salad. 14

SHRIMP COCKTAIL

Chilled jumbo shrimp served with our housemade cocktail sauce. 16

OYSTERS ON THE HALF SHELL

Half Dozen 15
Baker's Dozen 28

SALADS

UPGRADE ENTREE WITH SIGNATURE SALAD \$4
Add chicken, shrimp, salmon, or filet tips \$6

CAESAR

Romaine, parmesan, and black pepper tossed in our housemade Caesar dressing. 8

CAPRESE

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

CHOP CHOP

Mixed greens chopped with tomatoes, cucumbers, red onions, eggs, smoked bacon, and white cheddar; tossed with our house dressing. 8

STRAWBERRY & SPINACH

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

GREEK

Chopped romaine, Kalamata and green olives, diced baby beets, pepperoncini, red onions, feta cheese, and tomatoes; served with a red wine vinaigrette. 8

BAKERSTREET WEDGE

Crispy baby iceberg lettuce with pomodoraccio tomatoes, smoked bacon, red onions, candied walnuts, and creamy buttermilk bleu cheese dressing. 8

TENDERLOIN STEAK SALAD

Mixed greens served with grilled seasonal vegetables, filet tips, white cheddar, and house dressing. 15

SEAFOOD, CHICKEN & VEGETARIAN

ALL ENTREES INCLUDE A HOUSE SALAD

JUMBO SHRIMP & SCALLOP SAUTE

Sauteed in a lemon beurre blanc; served with steamed asparagus and your choice of a side. 34

BLACKENED AHI

Sashimi grade tuna, seared rare, with char-grilled romaine, red onions, tomatoes, extra virgin olive oil, and balsamic reduction. 27

CHICKEN MEUNIERE

Grilled airline chicken breast served over a pool of red wine meunier and finished with a rosemary Tabasco butter; accompanied by garlic whipped potatoes and sauteed green beans. 23

TWIN LOBSTER TAILS

Two six ounce tails oven poached with white wine.
Market Price

SALMON

Faroe Island salmon oven roasted; served with wild rice and stir-fried vegetables. 24

JAMBALAYA

Roasted chicken, Andouille sausage, shrimp, and housemade chorizo tossed with white rice and Creole-tomato trinity sauce. 26

WALLEYE

Pan seared and paired with sautéed green beans and fingerling potatoes; served with smoked jalapeño tartar. 26

ALASKAN CRAB LEGS

A full pound served with drawn butter. Market Price

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

STEAKS & CHOPS

ALL ENTREES INCLUDE A HOUSE SALAD

FILET MIGNON

Served over garlic whipped potatoes and asparagus.
Eight ounces, barrel cut. 34
Twelve ounces, barrel cut. 41

RIBEYE

Served over garlic whipped potatoes and asparagus.
Fourteen ounces. 33

GARLIC ROSEMARY LAMB CHOPS

Marinated and char-grilled New Zealand lamb, served with fingerling potatoes and green beans, and finished with a summer truffle demi-glace and mint oil. 34

BLEU GLAZED FILET

Bacon wrapped and topped with a feta stilton glaze; served with garlic whipped potatoes.
Eight ounces. 36
Twelve ounces. 43

NEW YORK STRIP

Served over garlic whipped potatoes and asparagus.
Twelve ounces. 33
Sixteen ounces. 40

FILET MEDALLIONS

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

KENTUCKY WHISKEY RIBEYE

Whiskey glazed and served with your choice of side.
Fourteen ounces. 35

LOBSTER FILET

Served over bearnaise, crowned with lobster gratinee and asparagus, and paired with wild mushrooms.
Eight ounces. 41
Twelve ounces. 48

FLATBREADS

BARBECUE CHICKEN

Chicken, barbecue sauce, five onion blend, white cheddar and parmesan. 11

VEGETARIAN

Olive oil, tri-peppers, green and Kalamata olives, onions, tomatoes, and parmesan. 10

HUMMUS

Hummus, tomatoes, red onions, parmesan and white cheddar. 10

BRUSCHETTA CHICKEN

Chicken, roma tomatoes, goat cheese olive tapenade, basil, and fresh mozzarella. 11

DRESS IT UP

WE INVITE YOU TO MAKE IT YOUR OWN

Hollandaise 2
Béarnaise 2
Wild Mushrooms 4

Scallops 12
Six Ounce Cold Water Lobster Tail MP
Half Pound King Crab Legs MP
Lobster Gratinee 8

Five Onion Blend 3
Feta Stilton Glaze 2
Blackened Shrimp 12

SIDE DISHES

PORTIONS ARE LARGE ENOUGH TO SHARE BETWEEN FOUR GUESTS

Baked Idaho Potato 3
Wild Sautéed Mushrooms 8
Lyonnais Potatoes 6
Roasted Garlic Whipped Potatoes 6
Sautéed Green Beans & Fingerling Potatoes 7
Steamed Broccoli 8
Steamed Asparagus 7
Creamed Sweet Corn with Bacon 7

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