

BAKER Street

STEAKS ♦ SEAFOOD ♦ SPIRITS

APPETIZERS

SMOKED GOUDA CRAB DIP

Blue crab, smoked gouda, roasted red peppers, and baby spinach baked in a bread boule and served with pita bread. 14

SHRIMP COCKTAIL

Chilled jumbo shrimp served with our housemade cocktail sauce. 14

BRUSCHETTA

Toasted ciabatta bread baked with a goat cheese olive tapenade, roma tomatoes, basil, and a shredded mozzarella and white cheddar blend. 10

BLACKENED SCALLOPS

Served with a spring mix atop our sweet and sour sauce; garnished with candied walnuts and bleu cheese crumbles. 15

BARBECUE SHRIMP

Bacon wrapped jumbo prawns seared with spicy Kansas City barbecue sauce; served with fried green tomatoes and jalapeño coleslaw. 18

CALAMARI

Flash fried and tossed with banana peppers, parmesan, and fresh herbs; accompanied with marinara and jalapeño tartar. 13

TUNA TARTARE

Ponzu marinated ahi tuna laid atop citrus guacamole and served with baked sesame wonton chips. 14

PRIME RIB WONTON TACOS

Slow roasted prime rib tossed in savory au jus; finished with chipotle aioli and cilantro lime coleslaw. 14

ASIAN SPRING ROLLS

Filled with mixed vegetables and lightly fried; served with a spicy Asian glaze and Sriracha. 10

HUMMUS

Black beans pureed with chickpeas, tahini, and jalapeños, topped with tomatoes, onions, and white cheddar; served with pita bread. 10

SALADS

**Add a 1/2 salad to your lunch \$5*

Add chicken or filet tips \$6 Add Salmon \$8 Add Scallops or shrimp \$10

STRAWBERRY & SPINACH*

Fresh spinach, candied walnuts, strawberries, red onions, goat cheese, and balsamic vinaigrette. 9

CAPRESE*

Kumato tomatoes and fresh mozzarella served with red onion, micro basil, and balsamic glaze over spring mix; finished with lemon oil. 9

BAKERSTREET WEDGE*

Crisp baby iceberg lettuce with pomodoraccio tomatoes, smoked bacon, red onions, candied walnuts, croutons, and creamy buttermilk bleu cheese dressing. 9

CHOP CHOP*

Mixed greens chopped with tomatoes, cucumbers, red onions, eggs, smoked bacon, and white cheddar, tossed with our house dressing; served with a toasted flatbread. 9

SOUTHWEST CHICKEN

Mixed greens served with cajun chicken, diced tomatoes, red onions, white cheddar, black bean and sweet corn relish, sliced avocados, tortilla threads, and chipotle ranch dressing. 14

GREEK*

Chopped romaine, Kalamata and green olives, diced beets, pepperoncini, red onions, feta cheese, and tomatoes; served with a red wine vinaigrette. 9

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

SALMON GOAT CHEESE

Char-grilled salmon over spinach and romaine with fresh raspberries, apple pear chutney, and fried goat cheese; served with a raspberry vinaigrette. 17

LOBSTER COBB

Poached Maine lobster tossed with tarragon aioli and served with mixed greens, avocados, eggs, tomatoes, bacon, Kalamata olives, crumbled bleu cheese, and house dressing. 19

AHI TUNA SALAD

Sesame encrusted ahi tuna seared rare and served with spring mix tossed in wasabi vinaigrette, ginger, red onions, cucumbers, carrots, and crispy wontons. 14

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