

SANDWICHES

Served with your choice of bistro chips or fries

CAJUN CHICKEN SANDWICH

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

PRIME RIB SANDWICH

Slow roasted prime rib shaved thin and served with caramelized onions, provolone, bistro horseradish sauce, and spring lettuce on grilled sourdough bread. 14

SPICY CHICKEN WRAP

Spicy marinated chicken, chopped greens, eggs, onions, tomatoes, white cheddar, cucumbers, bacon, and house dressing. 10

CUBAN

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

BAKERSTREET BLT

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

BAKERSTREET BURGER

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

PORTOBELLO FRISCO MELT

Grilled portobello mushroom, Swiss, Thousand Island dressing, pickles, and caramelized onions on toasted sourdough. 11

FRIED CHICKEN SANDWICH

Creamy Italian dressing marinated, breaded, and fried chicken breast, bacon, white cheddar, Boston bibb lettuce, tomatoes, onions, and chipotle-adobo mayonnaise. 12

FLATBREADS

BRUSCHETTA CHICKEN

Chicken, roma tomatoes, goat cheese olive tapenade, basil, and fresh mozzarella. 13

CHICKEN PARMESAN

Chicken, marinara sauce, mozzarella, white cheddar, parmesan, and garlic bread crumbs. 13

CHORIZO

Chimichurri marinated pork, chorizo, black bean corn relish, smoked gouda, banana peppers. 13

BARBECUE CHICKEN

Chicken, barbecue sauce, five onion blend, white cheddar and parmesan. 13

LUNCH ENTREES

ASIAN BARBECUE SALMON

Asian barbecue glazed, pan seared, and topped with toasted sesame seeds and golden pea shoots; served with stir fried rice and pineapple carpaccio. 17

CRAB CAKES

Super lump crab cakes paired with charred broccolini and a toasted baguette; dressed with red pepper coulis and herb remoulade. 22

FILET MEDALLIONS

Char-broiled and finished with a truffle demi-glace; served over a roasted shallot and sweet pea risotto. 23

FISH N' CHIPS

Beer battered walleye served with smoked jalapeño tartar, malt vinegar, and our housemade bistro chips. 16

SHRIMP & GNOCCHI

Black pepper and rosemary gnocchi, porcini mushroom sauce, and sauteed mushroom and onion blend; finished with lemon oil. 21

JAMBALAYA

Roasted chicken, Andouille sausage, shrimp, and housemade chorizo tossed with white rice and Creole-tomato trinity sauce. 15

POMODORACCIO PENNE

Rice and corn based penne tossed with sautéed zucchini, squash, tomatoes, and a pomodoraccio-basil oil; topped with a micro basil herb salad and shaved radishes. 14

WALLEYE

Parmesan encrusted, laid over a five onion and roasted red pepper couscous, paired with braised cabbage with goat cheese, and finished with a lemon cream sauce. 18

BACON & EGG RIBEYE

Char-broiled, seasoned with espresso sea salt, topped with bacon marmalade and fried eggs, and served over lyonnaise potatoes. 25

BUCATINI ALFREDO

Choice of char-broiled filet tips or cajun marinated chicken, bucatini pasta, spinach, sun-dried tomatoes, and bleu cheese crumbles; tossed in our housemade alfredo sauce. 16

Dinner menu available for guests who would prefer more traditional steak options

*There is an increased danger of foodborne illness when consuming raw or undercooked meats or seafood.
Guests with known food allergies, please alert your server prior to ordering.