

BAKERstreet

STEAKS ♦ SEAFOOD ♦ SPIRITS

APPETIZERS

CALAMARI

Flash fried and tossed with banana peppers, parmesan and fresh herbs; accompanied with marinara and jalapeno tartar. 17.50

TALEGGIO FLATBREAD

Herb focaccia bread baked with taleggio cream cheese; finished with roasted tomatoes, bacon and parmesan. 16.75

TUNA POKE

Traditional Hawaiian poke with a fresh cucumber salad, lemon grass jasmine rice, cranberry puree. 21

SHRIMP COCKTAIL

Chilled jumbo shrimp served with our housemade cocktail sauce. 26

BONE MARROW

Chimichurri roasted bone marrow served with a fresh tomato salad and gluten free bread; finished with chimichurri sauce. 24

CHESAPEAKE BAY OYSTERS

Freshly shucked and served raw, rockefeller or casino. Choice of 6 or 13. MP

BARBEQUE SHRIMP

Three bacon wrapped jumbo shrimp, covered in our Kansas City barbeque sauce, served with trio-herb breaded green tomatoes and garnished with a jalapeno slaw. 23

STEAK ROLLS

Lightly fried spring rolls with shaved prime rib, mixed vegetables, gruyere and pepperjack cheese; served with chipotle ranch and garnished with watermelon radish and lime. 18

ASIAN PRIME RIB TACOS

Asian spiced and slow roasted prime rib topped with pickled cabbage and carrots, wasabi-avocado sauce and toasted sesame seeds. 17

SMOKED GOUDA CRAB DIP

Blue crab, smoked gouda, roasted red peppers and baby spinach baked in a bread boule; served with pita bread. 19

SOUPS & SALADS

Upgrade your entree with a signature salad, French Onion or Lobster Bisque for \$6.75

BAKERSTREET WEDGE

Crisp iceberg lettuce with pomodoraccio tomatoes, smoked bacon, red onions, candied walnuts, croutons, and creamy buttermilk bleu cheese dressing. 11.25

STRAWBERRY & SPINACH

Fresh spinach, candied walnuts, strawberries, red onions, goat cheese; served with a balsamic vinaigrette. 11.25

CAESAR

Romaine, parmesan, black pepper, and croutons; tossed in our Caesar dressing. 11.25

CHOP CHOP

Mixed greens chopped with tomatoes, cucumbers, red onions, eggs, smoked bacon, and white cheddar, tossed with our house dressing, and served with a toasted flatbread. 11.25

SEAFOOD & POULTRY

Choice of house salad or soup du jour included with each entree

TWIN LOBSTER TAILS

Two six ounce tails oven poached with white wine. MP

ALASKAN KING CRAB LEGS

A full pound served with drawn butter. MP

POTATO ENCRUSTED WALLEYE

Chipotle aioli sautéed braised seasonal vegetable medley and pearl couscous. 39

CHILEAN SEABASS

Served over creamy parmesan risotto with caramelized onions and bacon, grilled asparagus and garlic leek cream sauce. 54

CRAB CAKES

Lump crab cakes paired with a roasted tomato and asparagus salad and a garlic crouton; finished with herb remoulade. 38

KOREAN BARBEQUE SALMON

Pan seared salmon served alongside a pineapple barbeque glaze and served over house made stir fried rice. 38.50

SMOKED JALAPENO CHICKEN

Airline chicken, pan seared and served skin-on over whipped potatoes and roasted medley vegetables; finished with a smoked jalapeno cream sauce. 31

STEAKS & CHOPS

Choice of house salad or soup du jour included with each entrée

FILET MIGNON - 8 oz

Center cut, served with garlic whipped potatoes and asparagus. 58

RIBEYE - 14 oz

Served with garlic whipped potatoes and asparagus. 58

PRIME RIB - 12 oz

Slow roasted with a rosemary garlic dry rub, served in a bed of its own au jus, topped with wild mushrooms and served with a side of whipped potatoes. 54

BACON & EGG RIBEYE - 14 oz

Char-broiled, seasoned with espresso sea salt, topped with bacon marmalade and fried eggs, and served over lyonnaise potatoes. 65

BLEU GLAZED FILET - 8 oz

Barrel cut, bacon wrapped, topped with a feta stilton glaze, and served over bordelaise; paired with garlic whipped potatoes. 66

FILET MEDALLIONS - 6 oz

Char-broiled and served with a wild mushroom risotto; finished with a caramelized shallot and red wine demi-glace. 44

NEW YORK STRIP - 12 oz

Served with garlic whipped potatoes and asparagus. 54.50

LOBSTER CROWNED FILET - 8 oz

Barrel cut, served over wild mushroom bordelaise and béarnaise, topped with lobster gratinee and paired with grilled asparagus. 68

MEDITERRANEAN LAMB CHOPS - 14 oz

Marinated lambchops served with a pearl couscous blend of kalamata olives, pomodoraccio tomatoes, feta cheese and arugula with a lemon vinaigrette; finished with port wine fig sauce. 49

TOMAHAWK PORK CHOP - 16 oz

Long bone, French cut pork chop, served over roasted medley potatoes and chargrilled broccolini with apple chutney. 48

PORTERHOUSE - 22 oz

Designed to share! Served with a side of loaded mashed potatoes, sautéed broccolini and mushroom cognac sauce. 85

STRIP DIANE - 12 oz

Pan seared and served with garlic whipped potatoes and asparagus with side of Diane sauce. 56

BEEF TRIO

Four ounce American wagyu sirloin, five ounce short rib with jus and a four ounce Hanger steak - all served with whipped potatoes and broccolini. 52

SHORT RIB - 10 oz

Braised short rib with natural au jus, served with whipped potatoes and bourbon molasses glazed carrots. 48

SIDE DISHES

Wild Mushroom Risotto 10
Lyonnaise Potatoes 9
Gruyere Swiss Macaroni 13.50

Bacon Marmalade Brussels Sprouts
with blue cheese and walnuts 13
Steamed Asparagus 9
Baked Potato 8

Lobster Macaroni 27
Broccoli 9
Creamed Spinach 10

There is an increased danger of foodborne illness when consuming raw or under-cooked meats or seafood products. Guest with known food allergies please alert your server prior to ordering.