

BAKERstreet

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. 19

TALEGGIO FLATBREAD

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

SHRIMP COCKTAIL

Chilled jumbo shrimp served with our housemade cocktail sauce. 21

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

CALAMARI

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

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

TUNA POKE

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

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

LUNCH COMBO

Choose 2 for \$16 - Choose 3 for \$19
Dine-in Only

Half Salads

Wedge

Caesar

Chop Chop

House

Strawberry Spinach

Cup of Soup

Soup Du Jour

French Onion

Lobster Bisque

Half Wrap

Buffalo Chicken

Asian Chicken

Steak Salad

Grilled Chicken

Spicy Chicken

SOUP AND SALAD

Add chicken \$9.25, filet tips \$11, salmon \$16.50 or shrimp \$11

HOUSE

Mixed greens, white cheddar, tomato, red onion, carrots cucumber, croutons and creamy Italian dressing. 9

BAKERSTREET WEDGE

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

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. 11.25

LOBSTER BISQUE

Creamy and decadent served with hearty portions of cold-water lobster. 14

CAESAR

Romaine, parmesan, black pepper, and croutons; tossed in our Caesar dressing. 10

STRAWBERRY & SPINACH

Fresh spinach, candied walnuts, strawberries, red onions, goat cheese, and balsamic vinaigrette. 11.25

FRENCH ONION SOUP

House made five-onion blend baked with smoked provolone and parmesan cheese over a toasted crostini. 11

SANDWICHES & WRAPS

Served with choice of bistro chips or fries. Upgrade to onion rings for \$3

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. 22.50

HONEY SRIRACHA CHICKEN SANDWICH

Fried chicken breast tossed in a graham cracker, brown sugar and pretzel breading, served with a honey siracha sauce, roasted garlic aioli, lettuce and a fennel slaw on a brioche bun. 18

BUFFALO CHICKEN WRAP

Grilled buffalo chicken, lettuce, bacon, white cheddar, tomato, cucumber and onion served with ranch dressing in a tomato basil tortilla. 16

SPICY CHICKEN WRAP

Cajun chicken, lettuce, egg, tomato, cucumber and bacon, served with creamy Italian dressing in a tomato basil tortilla. 18.50

GRILLED CHICKEN WRAP

Grilled chicken, sliced apples, bleu cheese, lettuce and candied walnuts with blue cheese dressing in a tomato basil tortilla. 14.50

BAKERSTREET B.E.L.T.

Smoked bacon, fried egg, Boston bibb lettuce, roma tomato, and jalapeno-honey aioli layered on grilled sourdough bread. 17.50

STEAKHOUSE BURGER

Sauteed wild mushrooms, provolone, horseradish bistro sauce, lettuce and crispy onion straws. 19

BREAKFAST BURGER

Feta stilton glaze, bacon, fried egg, and lettuce. 19

STEAK SALAD WRAP

Char-broiled filet tips, mixed greens, kale, red onion, blue cheese, roasted tomato and creamy Italian dressing served in a tomato basil tortilla. 19

ASIAN CHICKEN WRAP

Asian glazed chicken, lettuce, wonton crisps, cucumber, carrot and red onion, served with a wasabi vinaigrette in a tomato basil tortilla. 18

JACKFRUIT SANDWICH

Oven baked jackfruit tossed in house-made barbecue sauce, arugula, white cheddar, crispy onion straws, and tomatoes served on a toasted brioche bun. 15.50

LUNCH ENTREES

NEW YORK STRIP DIANE - 6 oz

Pan seared and served with garlic whipped potatoes and asparagus with side of Diane sauce. 27.50

CRAB CAKES

Super lump crab cakes paired with a roasted tomato and asparagus salad and a garlic crouton; finished with a herb remoulade. 32.50

FILET MEDALLIONS - 6 oz

Char-broiled and served with a wild mushroom risotto; finished with a caramelized shallot and red wine demi-glace. 37

KOREAN BARBEQUE SALMON

Pan seared salmon served alongside a pineapple barbeque glaze and served over house made stir fried rice. 31

SOUTHWEST CHICKEN SALAD

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. 19

SHORT RIB - 5 oz

Braised short rib with natural au jus, served with whipped potatoes and bourbon molasses glazed carrots. 23.50

POTATO ENCRUSTED WALLEYE

Chipotle aioli, sautéed braised seasonal vegetable medley and pearl couscous. 18

FISH N' CHIPS

Panko encrusted walleye served with smoked jalapeño tartar, malt vinegar, and our house made salt and steak fries. 22

HANGER STEAK- 4 oz

Served with a roasted medley potato and rosemary, finished with a caramel shallot demi glace. 22

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. 19

TENDERLOIN STEAK SALAD

Char-broiled filet tips, fried potato wedges, roasted tomatoes, grilled onions and bleu cheese crumbles atop a mixed greens and kale blend; served with house dressing. 22

There is an increased danger of foodborne illness when consuming raw or undercooked meats or seafood.