LAKE OF THE OZARKS

BAXTER'S
LAKESIDE GRILLE

BAR

TASTE & QUALITY MATTER

Hand-cut, premium steaks, fresh cream and butter,
cheese grated by hand.

Soups made in-house, daily, by our culinary team.

Seafood flown in, from sushi-grade
Viking sea scallops to fresh Canadian salmon.

Salads made with carefully selected ingredients for flavor that
delights the senses – ripe tomatoes and sweet peppers,
the sweetest mangoes and pineapple, crisp apples, and more.

We promise to deliver the finest, freshest food at your table, served by professional wait staff known for their warmth and professional service.

PLANNING A PARTY?

Reserve our private room for meetings, family gatherings,
parties, and more – There's no charge.

Order from the menu, or we'll customize a menu to suit your tastes.

Baxter's will cater your event at your home or the
location of your choice. Ask about our catering service today.

foursquare

BAXTER'S
LAKESIDE GRILLE

Find us on Facebook

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Automatic gratuity of 20% is added to all tables or groups of 12 or more.

MARTINIS

APPLETINI a tasty treat straight from Granny Smith's tree

CHOCOLATE undeniably the best in town

COSMOPOLITAN a classic, urban blend of cranberry and citrus

ST. GERMAINE Hendricks gin shaken with St Germaine
with muddled cucumber

DIRTY made our way with bleu cheese-stuffed olives

DRAGONFLY fresh out of the strawberry patch with hints of dragon fruit

LEMONTINI like freshly squeezed summertime lemonade, only better

ISLAND BLUE MARTINI a tropical island delight,
with flavors of coconut and pineapple

CUCUMBER garden-fresh cucumber shaken with cucumber vodka

BAXTER'S SIGNATURE COCKTAILS

1942 CADILLAC MARGARITA a top-shelf margarita with Don Julio 1942,
finished with Grand Marnier 100, on the rocks

BAXTER'S SUNSET our signature summer drink - mango margarita
and raspberry daiquiri served side by side

LAKESIDE TEA the Baxter's way to serve a long island tea

MOJITO Bacardi rum shaken over ice with fresh mint, mint-infused simple syrup
and a squeeze of lime

STRAWBERRY MOJITO Bacardi Dragonberry rum shaken over ice with sliced strawberries
and fresh mint, mint-infused simple syrup and a pinch of lime

SUMMERTIME SPIKED LEMONADE Svedka Citron with lemonade over ice
with a splash of Island Blue Pucker

BAXTER'S MULES

MOSCOW MULE Stolichnaya vodka and lime juice

DARK N' STORMY Myers dark rum

KENTUCKY BLUE GRASS Jim Beam Kentucky straight bourbon whiskey
and a squeeze of orange wedge

ORANGE BLOSSOM Absolut Mandrin vodka with Cointreau with fresh basil

CUCUMBER Effen Cucumber vodka with sliced cucumber shaken over ice

WINE BY THE GLASS

CHARDONNAY

Baxter's California 6/25
Simi Sonoma 8/30
Sonoma Cutrer 10/45

OTHER WHITE WINES

Loosen Brothers Riesling Mosel 8/34
Seven Daughters Moscato Italy 6/24
Beringer White Zinfandel 5/22
Baxter's Pinot Grigio California 6/25
Kenwood Sauvignon Blanc California 8/30

SPARKLING WINES

Chandon Brut Classic, California 187ml 12

PINOT NOIR

Mark West Central Coast 7/28
Meiomi California 12/45

MERLOT

Baxter's California 6/25
St. Francis Sonoma Valley 12/40

ZINFANDEL

Murphy Goode Liar's Dice 11/38

SHIRAZ

Red Knot 8/36

CABERNET SAUVIGNON

Baxter's California 6/25
Estancia Paso Robles 8/32

OTHER REDS

The Dreaming Tree Crush, North Coast 9/35
Tamari Reserva Malbec, Argentina 8/32

BEER

DOMESTIC BOTTLE BEER SELECTIONS

Bud Light
Bud Light Lime
Bud Select
Budweiser
Coors Light
Michelob Ultra Light
Miller Lite
O'Doul's Amber Ale
Red's Apple Ale

IMPORTED BOTTLE BEER SELECTIONS

Amstel Light – Netherlands
Corona Extra – Mexico
Dos Equis – Mexico
Guinness – Ireland
Heineken – Netherlands
New Castle Brown Ale – England
Samuel Smith Oatmeal Stout – England
Theresianer Pilsner ABV – Italy 5% IBUs 33
Theresianer Lager ABV – Italy 4.8% IBUs 20

MISSOURI CRAFT BEER SELECTIONS

Mother's Towhead American Blonde Ale
ABV 5.2% IBUs 21

Mother's Three Blind Mice Brown Beer
ABV 5.5% IBUs 24

Mother's Lil Helper Midwest Coast IPA
ABV 7% IBUs 70

Schlafly (St. Louis) Pale Ale
ABV 4.4% IBUs 25

SBC (Springfield) Hop Lobster Red Ale
ABV 5.9% IBUs 50

SBC (Springfield) Walnut Street Wheat
ABV 5% IBUs 14

Urban Chestnut Zwickel (St. Louis) Bavarian-Style Lager ABV 5.2% IBUs

Urban Chestnut (St. Louis) Fantasy Land Midwest Coast IPA ABV 6.5% IBUs 60

PREMIUM DOMESTIC & CRAFT BOTTLE BEER SELECTIONS

Boulevard Wheat ABV 4.4% IBUs 14
Breckenridge Vanilla Porter ABV 4.7% IBUs 16
Deschutes Inversion IPA ABV 6.8% IBUs 80
Sam Adams Boston Lager ABV 4.9% IBUs 30
Sierra Nevada Pale Ale ABV 5.6% IBUs 38
Stone Arrogant Bastard Ale 22 oz. ABV 7.2%

DRAFT BEER

Bud Light ABV 4.2%
Budweiser ABV 5% IBUs 8
Kona Big Wave Golden Ale ABV 4.4% IBUs 21
Stella Artois ABV 5.2% IBUs 20
Goose Island 312 Urban Wheat ABV 4.2% IBUs 18
Blue Moon ABV 5.4% IBUs 9
Goose Island Sofie Belgian-Style Farmhouse Ale ABV 6.5% IBUs 20
SBC Paul's Pale Ale ABV 5.6% IBUs 30
Deschutes Fresh-Squeezed IPA ABV 6.4% IBUs 60
Deschutes Black Butte Porter ABV 5.2% IBUs 30

STARTERS

SPINACH AND ARTICHOKE DIP our award-winning version of an all-time favorite ***9.99***

LOADED POTATO SKINS filled with pepper jack cheese and bacon, topped with sour cream and chives ***11.99***

CALAMARI hand-breaded in a spicy Cajun batter and served with chipotle aioli dipping sauce ***12.99***

BAXTER'S GRILLED SHRIMP skewers of shrimp grilled with Baxter's signature rub and served with our apple jalapeño jelly ***13.99***

FRIED CHIPOTLE SHRIMP served with apple jalapeño jelly and chipotle aioli ***12.99***

PROSCIUTTO PARMA thinly sliced Parma prosciutto with shaved asiago cheese, extra-virgin olive oil and balsamic reduction ***14.99***

SHRIMP COCKTAIL 5 jumbo shrimp served with our special cocktail sauce made daily with fresh horseradish ***16.99***

SEARED AHI TUNA sashimi-grade Ahi tuna flown in fresh from The Hawaiian Fresh Fish Company peppered then seared rare and served chilled with sweet soy vinaigrette, wasabi and pickled ginger ***14.99***

MARYLAND CRAB CAKES house-made with fresh crab and served with roasted corn/black bean salsa, feta cheese and red pepper sour cream ***13.99***

PRINCE EDWARD ISLAND MUSSELS the finest mussels available, steamed and served in a garlic butter sauce ***12.99***

ROASTED PORTABELLA CARPACCIO served with roasted sweet peppers, shaved asiago cheese and balsamic vinaigrette ***11.99***

BUFFALO CHICKEN FINGERS fried chicken strips tossed in a spicy buffalo sauced and served with bleu cheese dressing and celery sticks ***10.99***

CHICKEN WINGS freshly fried and tossed in our honey chipotle sauce and served with ranch dressing ***10.99***