



WELCOME TO BAXTER'S LAKESIDE GRILLE

An authentic American restaurant with a great bar ... That's the idea behind Baxter's. We're perfect for just about any dining occasion or gathering that calls for great food, warm, personal service and an inviting, casual atmosphere.

Our classic American restaurant builds on the rich history and tradition the Lake Area is known for. We use only the finest, freshest ingredients, coupled with personal service and warm, inviting surroundings. We're happy to bring this dining experience to the Lake of the Ozarks.

Baxter's is the perfect place for a business or casual lunch, a special evening out, a family get-together after a long day on the Lake, or "just because." We can accommodate most any group — from an intimate dinner for two to a business or family party in our private dining room. And don't forget our classic American bar, one of the Lake's great places to meet friends and family.

PRIVATE PARTIES AND CATERING

It's easy to plan the perfect party or event when you leave it to Baxter's. We can do the catering, provide the space—and there is never a rental fee for rooms.

Our private room is perfect for meetings, family gatherings, parties and more. We'll customize a catering menu specially designed to suit your tastes. Or, if you prefer, order directly from our menu. We'll also cater your events at locations outside Baxter's.

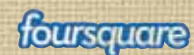
GIFT CARDS

Baxter's Gift Cards are a great present for holidays, birthdays, employee incentives or "just because." And don't forget to ask about our Corporate Gift Card Program!

For more information about Baxter's Lakeside Grille, please visit baxterslakesidegrille.com.

— WHERE THE LOCALS MEET —

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



BAR

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

DIRTY

made our way with bleu cheese stuffed olives

KEY LIME

creamy, cool, and delicious, just like the dessert it's named for

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

BAXTER'S SIGNATURE COCKTAILS

BAXTER'S BLOODY MARY

spicy or regular – your choice, made with Ketel One Citrone for a citrus hint

CADILLAC MARGARITA

a top shelf margarita finished with a splash of grand marnier. Served on the rocks.

MANGO MARGARITA

mango, lime and tequila combine to tantalize. Served frozen.

BAXTER'S SUNSET

our signature summer drink

Mango margarita and raspberry daiquiri served side by side.

TWISTED BERRY COLADA

pina colada and blueberry daiquiri served as one twisted taste sensation

WINE BY THE GLASS

WHITE WINES

BAXTER'S CALIFORNIA CHARDONNAY

Hints of apple and pear with a toasted oak finish.
\$5 glass, \$20 bottle

VERTIKAL RIESLING MOSEL AUSLESE 2007

Tropical fruit, mango and pineapple.
\$7 glass, \$28 bottle

PETER LEHMAN "LAYERS" ADELAIDE 2009

Layers of lemon, peach and dried apricot.
\$7 glass, \$29 bottle

BERRINGER WHITE ZINFANDEL CALIFORNIA 2009

Flavors of strawberries, citrus and spice.
\$5 glass, \$22 bottle

BONOTTO DELLE TEZZE PINOT GRIGIO ITALY

Crisp notes of citrus with pear and melon.
\$6 glass, \$30 bottle

ROBERT MONDAVI SAUVIGNON BLANC CALIFORNIA

Hints of pear and lemongrass with mineral notes.
\$6 glass, \$28 bottle

DOUGLAS HILL MOSCATO CALIFORNIA 2010

Sweet, with notes of peach and honeysuckle.
\$5 glass, \$20 bottle

CHANDON BRUT CLASSIC CALIFORNIA

187ml sparkling white wine.
\$10 bottle

RED WINES

MONTPELLIER VINEYARDS PINOT NOIR CALIFORNIA

Ripe raspberry, strawberry, hints of cocoa and tea.
\$5 glass, \$20 bottle

RIVER'S EDGE PINOT NOIR UMPQUA VALLEY 2008

Currant, licorice and smoked oak.
\$8 glass, \$34 bottle

BAXTER'S MERLOT CALIFORNIA

Cherry and currant lead way to hints of oak.
\$5 glass, \$20 bottle

CENTURY CELLARS CABERNET SAUVIGNON

Ripe fruit and plum with oak finish.
\$5 glass, \$20 bottle

ESTANCIA CABERNET SAUVIGNON PASO ROBLES 2009

Chocolate and currant with hints of pepper and toasted oak.
\$8 glass, \$35 bottle

JACOB'S CREEK SHIRAZ

Mulberry and blackberry with underlying hints of cloves and anise.
\$5 glass, \$21 bottle

APOTHIC RED CALIFORNIA 2008

Black cherry, hints of mocha, chocolate, brown spice and vanilla.
\$5 glass, \$22 bottle

CONSENTINO "CIGARZIN" CALIFORNIA 2008

Black fruit and pepper set the stage for this lush, old vine Zinfandel.
\$8 glass, \$36 bottle

BEER

BOTTLED BEER

| | |
|-----------------|----------------------|
| Amstel Light | Coors Light |
| Boulevard Wheat | Corona |
| Bud Light | Dos Equis |
| Bud Light Lime | Fat Tire Amber Ale |
| Bud Select | Guinness |
| Bud Select 55 | Heineken |
| Budweiser | Michelob Light |
| Busch Light | Michelob Ultra Light |

DRAFT BEER

| | | |
|-----------|-------------------|-----------------|
| Amberboch | Bud Select | Tall Grass IPA |
| Bud Light | Southern Tier 422 | Widmer Brothers |
| Blue Moon | Stella Artois | Hefeweizen |

STARTERS

Spinach and Artichoke Dip our award-winning version of an all-time favorite \$9.99

Potato Skins stuffed with pepper jack cheese, bacon, sour cream and chive \$10.99

Chicken Wings tossed in a honey chipotle sauce served with ranch dressing \$10.99

Calamari cajun fried and served with chipotle aioli dipping sauce \$11.99

Maryland Crab Cakes with roasted corn & black bean salsa, feta cheese and red pepper sour cream \$12.99

Fried Chipotle Shrimp served with apple jalapeño jelly and chipotle aioli \$11.99

Shrimp Cocktail jumbo shrimp served with our special cocktail sauce made daily with fresh horseradish \$13.99

Seared Tuna rare peppered tuna with sweet soy vinaigrette, wasabi, pickled ginger and fried wontons \$12.99

Baxter's Grilled Shrimp with our house seasoning, served with jalapeno jelly \$11.99

Buffalo Chicken Fingers spicy fried chicken strips served with bleu cheese dressing and celery sticks \$9.99

Steamed Mussels tossed in a garlic butter sauce \$12.99