



GLUTEN-FREE

PLEASE NOTE: ALL ITEMS ON THIS MENU ARE GLUTEN-FREE WITHOUT MODIFICATIONS FROM OUR DINNER MENU. ADDITIONAL GLUTEN-FREE MENU ITEMS MAY BE AVAILABLE WITH MODIFICATIONS.

STARTERS

SHRIMP COCKTAIL

5 jumbo shrimp served with our special cocktail sauce made daily with fresh horseradish **17.99**

CHICKEN WINGS

freshly fried and tossed in our honey chipotle sauce and served with ranch dressing **12.99**

GRILLED SHRIMP

skewers of shrimp grilled with Baxter's signature rub and served with our apple jalapeño jelly **14.99**

BAXTER'S CHARCUTERIE

chef's selection of cured meats and artisan cheese for sharing **18.99**

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD

traditional salad with romaine, parmesan, grilled chicken **14.99**
substitute blackened, sautéed or grilled shrimp **15.99**

SPINACH SALAD

grilled salmon, wild mushrooms, walnuts, bacon and apples on baby spinach tossed with balsamic vinaigrette **14.99**

GRILLED CHICKEN SALAD

mixed greens, tomatoes, artichoke hearts, roasted peppers, feta cheese and grilled chicken with our house vinaigrette **13.99**

BLACKENED SHRIMP SALAD

mixed greens topped with blackened shrimp, feta cheese, red onion, tomato and mango-pineapple salsa with our house vinaigrette **14.99**

GLUTEN-FREE SALAD DRESSINGS

House Italian Vinaigrette, Balsamic Vinaigrette, Honey Mustard, and Caesar

CAPRESE SALAD

sliced heirloom tomatoes and buffalo mozzarella topped with balsamic vinaigrette and a balsamic reduction **14.99**

TIM'S SALAD

mixed greens with apples, walnuts, gorgonzola cheese and grilled chicken tossed with balsamic vinaigrette **14.99**

BAXTER'S CHOPPED SALAD

ham, turkey, bacon, tomato, egg, gorgonzola and walnuts with our house vinaigrette **13.99**

STEAK SALAD

grilled certified angus beef on our house mixed greens with sliced apples, strawberries, red onions and gorgonzola cheese tossed with balsamic vinaigrette **16.99**

FRESH CATCH

your choice of a mixed green or caesar salad OR a cup of our house-made soup
all fresh catch entrées include vegetable of the day

SEA SCALLOPS

fresh, sushi-grade Viking Village sea scallops, pan-seared and served with red bliss potatoes and sautéed mushrooms in a champagne cream sauce **31.99**

BLACKENED MAHI MAHI

topped with mango-pineapple salsa and served with Baxter's rice **27.99**

FARM-RAISED RAINBOW TROUT

fresh rainbow trout, grilled to perfection, topped with citrus butter and served with Baxter's rice **24.99**

ALASKAN HALIBUT

grilled to perfection, topped with Baxter's house made mushroom-pancetta white wine sauce and served with smashed potatoes **29.99**

STEAKS

ALL BAXTER'S STEAKS ARE AGED 30 DAYS.

your choice of a mixed green or caesar salad OR a cup of our house-made soup

BAXTER'S PRIME BONE IN RIBEYE

our 20 oz. PRIME bone-in ribeye served with choice of potato and vegetable of the day **49.99**

BAXTER'S FILET MIGNON

8 oz. hand-cut filet tenderloin served with choice of potato and sautéed asparagus **35.99**
10 oz. 40.99 12 oz. 44.99

BAXTER'S KC STRIP

14 oz. hand-cut striploin with choice of potato and sautéed asparagus **29.99**

BAXTER'S RIBEYE

14 oz. hand-cut ribeye served with choice of potato.
Available seasoned with Baxter's house-made Cajun rub **27.99**

BAXTER'S SIRLOIN STEAK

10 oz. sirloin with our signature rub served with choice of potato and Baxter's house made steak sauce **23.99**

POTATO CHOICES

smashed potatoes, wasabi smashed potato, roasted red bliss potatoes, baked potato (available after 5 p.m.)

STEAK COMPANIONS FOR YOUR PLEASURE

Shrimp skewer 5.99, Shrimp scampi 5.99, Sautéed mushrooms 1.99, Caramelized onions 1.99, Bleu cheese 1.99



The Certified Angus Beef® brand – a cut above USDA Prime, Choice and Select.

HOUSE SPECIALTIES

CARIBBEAN JERK CHICKEN

grilled with mango-pineapple salsa, Baxter's rice and vegetable of the day **18.99**

DESSERTS

ICE CREAM TRIO (Cinnamon, Chocolate, Vanilla), **5.99**

FLOURLESS CHOCOLATE CAKE, **5.99**

KID'S MENU

GRILLED CHICKEN **7.99**

GRILLED SALMON **8.99**