

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?

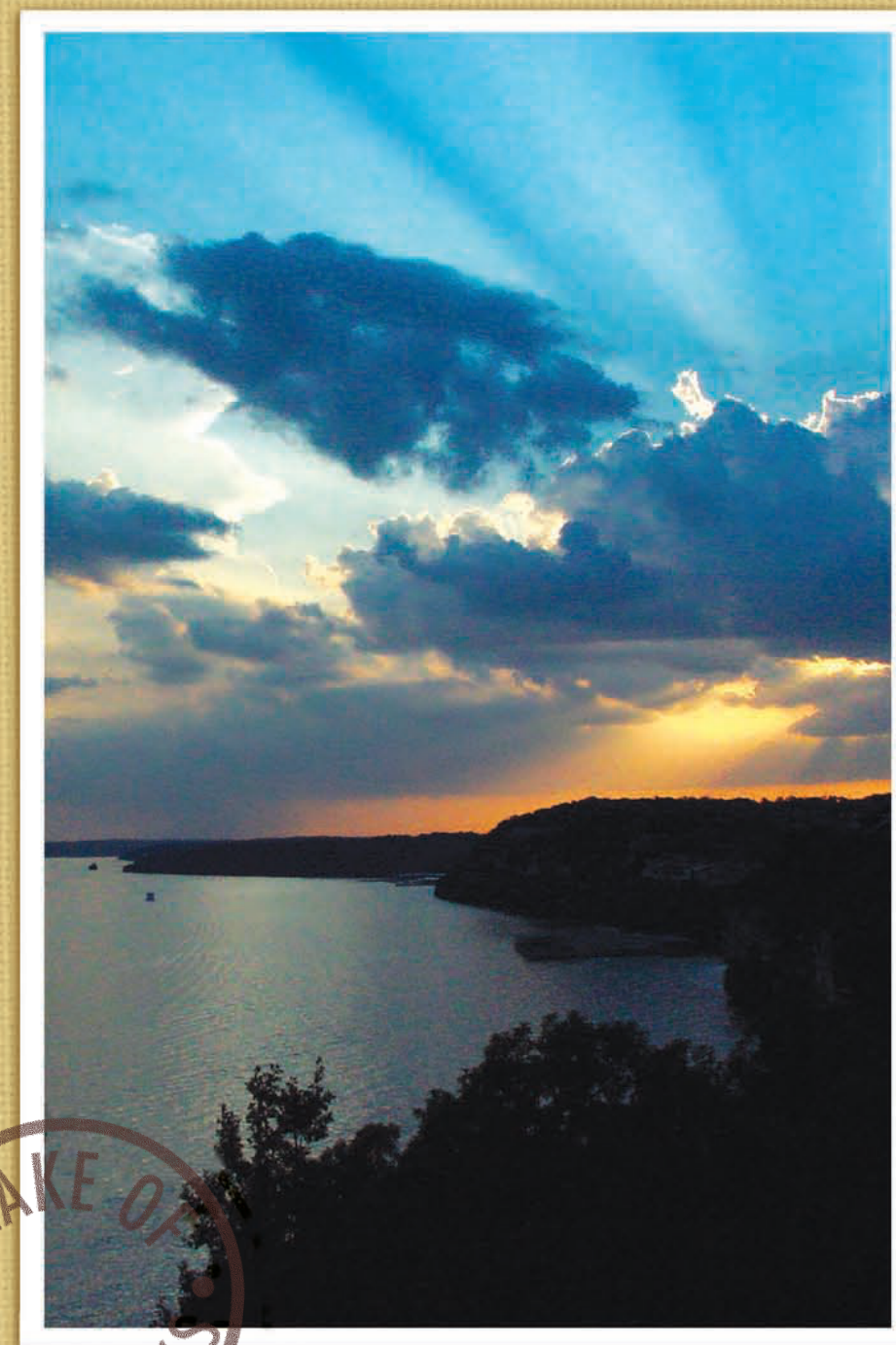
Reserve our private room for meetings, family gatherings, parties, and more – There's no charge.

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.

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

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



BAXTER'S
LAKESIDE GRILLE

DINNER

STARTERS

SPINACH AND ARTICHOKE DIP

our award-winning version of an all-time favorite **19**

CALAMARI

hand-breaded in a spicy cajun breading and served with chipotle aioli dipping sauce **22**

BAXTER'S GRILLED SHRIMP

skewers of shrimp grilled with Baxter's signature rub and served with our apple jalapeño jelly **22**

BAXTER'S CHIPOTLE SHRIMP

hand-breaded fried shrimp served with apple jalapeño jelly and chipotle aioli **22**

PROSCIUTTO PARMA

thinly sliced parma prosciutto with shaved asiago cheese, extra virgin olive oil and balsamic reduction **24**

SHRIMP COCKTAIL

5 jumbo shrimp served with our special cocktail sauce made daily with fresh horseradish **26**

HOUSE SPECIALTIES

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

SHRIMP & POLENTA

sautéed shrimp and andouille sausage, bell pepper and onion over creamy polenta with fire-roasted poblano cream sauce **30**

BAXTER'S STEAK BURGER

freshly ground in-house daily. Grilled and topped with our house mayonnaise and your choice of cheese on an artisan roll served with choice of potato. **19**

GRILLED CHICKEN BREAST

topped with bacon shallot demi-glace, served with smashed potatoes and vegetable of the day **26**

BARBEQUE BABY BACK RIBS

a full rack served with sweet potato fries **35 1/2 rack 28**

CAJUN SHRIMP PASTA

sautéed shrimp, andouille sausage, roasted peppers and linguini in a spicy creole cream sauce **29**

SALADS AND SOUPS

GRILLED CHICKEN CAESAR SALAD

a traditional salad with romaine, parmesan cheese and croutons **20**
substitute blackened, sautéed or grilled shrimp **22**

SEARED AHI TUNA SALAD

sashimi grade Ahi Tuna flown in fresh from The Hawaiian Fresh Fish Company peppered then seared rare, served chilled on fresh greens with wonton strips, carrots and mango pineapple salsa tossed with sesame ginger vinaigrette **23**

BAKED POTATO SOUP or TODAY'S SPECIAL SOUP

by the bowl **10** by the cup **8**

Vegetarian menu available upon request.

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 **25**

MARYLAND CRAB CAKES

house-made with fresh crab and served with a roasted corn/black bean salsa, feta cheese and red pepper sour cream **25**

PRINCE EDWARD ISLAND MUSSELS

the finest mussels available steamed and served in a garlic butter sauce **22**

SHORT RIB FRIES

hand-cut seasoned fries loaded with Cajun cream, pepperjack cheese and braised short ribs **22**

AHI TUNA POKE

chef's take on a classic Hawaiian appetizer served with fried won ton chips **25**

BRAISED SHORT RIBS

slow-roasted beef short ribs, finished with chipotle demi-glace, and served on creamy polenta with fire-roasted poblano cream sauce and vegetable of the day **42**

PORK TENDERLOIN

pork tenderloin topped with apple bourbon butter and served with smashed sweet potatoes and vegetable of the day **34**

PACIFIC RIM PASTA

linguini noodles tossed in sweet and spicy Asian sauce with fresh vegetables with choice of chicken or shrimp **26**

CARIBBEAN JERK CHICKEN

grilled and served with mango pineapple salsa, Baxter's rice and vegetable of the day **26**

CARBONARA

fettuccine with grilled chicken, bacon & fresh snow peas in a parmesan cream sauce **26**

SPINACH SALAD

grilled salmon, mushrooms, walnuts, bacon, apples on baby spinach tossed with balsamic vinaigrette **22**

BAXTER'S WEDGE

substitute for dinner salad choice **8**

CAPRESE SALAD

sliced organic tomatoes and buffalo mozzarella topped with balsamic vinaigrette and a balsamic reduction **18**

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

SALMON

fresh Canadian salmon, BAP-certified for quality and sustainability, grilled to perfection, topped with house-made red wine dijon sauce and served with smashed potatoes **33**

SEA SCALLOPS

fresh, sushi-grade jumbo sea scallops, pan-seared to perfection, served with roasted red bliss potatoes and sautéed mushrooms in Baxter's house-made champagne cream sauce **47**

CRAB STUFFED TILAPIA

fresh tilapia sautéed to perfection, served with roasted red bliss potatoes in Baxter's house-made champagne cream sauce **36**

BLACKENED MAHI MAHI

fresh mahi mahi blackened to perfection and topped with our house-made mango salsa, served with Baxter's rice **31**

CHEF'S FRESH CATCH

today's selection of fresh seafood brought in and prepared for your enjoyment *priced as quoted*

DUE TO SUSTAINABILITY ISSUES AND OUR COMMITMENT TO FRESHNESS, AVAILABILITY MAY BE LIMITED AT CERTAIN TIMES OF THE YEAR.

BAXTER'S DUOS

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

FILET & SCALLOPS

fresh, sushi-grade jumbo sea scallops pan seared and paired with a 30-day aged Certified Angus Beef 6 oz. filet served with a duo of house-made sauces, roasted red bliss potatoes and sautéed asparagus **75**

FILET & LOBSTER

7 oz. butter-poached lobster tail paired with a 30-day aged Certified Angus Beef 6 oz. filet served with red wine demi-glace and drawn butter, served with roasted red bliss potatoes and sautéed asparagus **85**

TWIN LOBSTER TAILS

twin 7 oz. butter-poached lobster tails with drawn butter, served with smashed potatoes and sautéed asparagus **85**

STEAKS

ALL STEAKS ARE 30-DAY AGED CERTIFIED ANGUS BEEF.

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

RUTH FAMILY FARMS RESERVE PRIME BONE-IN RIBEYE

Missouri raised 22 oz. PRIME bone-in ribeye with choice of potato and sautéed asparagus **79**

BAXTER'S FILET MIGNON

Baxter's hand-cut filet tenderloin on a red wine demi-glace served with choice of potato and sautéed asparagus
6 oz. 50 8 oz. 54 10 oz. 58 12 oz. 64

BAXTER'S KC STRIP

12 oz. hand-cut striploin with choice of potato and sautéed asparagus **42**

CHEF'S SPECIAL CUT

chef's choice of the finest available cuts of beef, veal or pork prepared for your enjoyment *priced as quoted*

ADD ON lobster tail 39, crab-stuffed lobster tail 45

POTATO CHOICES smashed potatoes, smashed sweet potatoes, french fries, sweet potato fries, Baxter's bacon & bleu cheese potatoes, wasabi smashed potato, roasted red bliss potatoes, baked (after 4 p.m.)

