



LUNCH

ENTRÉE SALADS AND SOUPS

CHICKEN CAPRESE SALAD

mixed greens with grilled chicken, sliced organic tomatoes and buffalo mozzarella tossed in a balsamic vinaigrette and finished with a balsamic reduction and basil **19**

STEAK SALAD

grilled certified angus beef on our house mixed greens with sliced apples, strawberries, red onions and gorgonzola cheese tossed with balsamic vinaigrette **21**

SPINACH SALAD

grilled salmon, mushrooms, walnuts, bacon, apples on baby spinach tossed with balsamic vinaigrette **19**

GRILLED CHICKEN CAESAR SALAD

a traditional salad with romaine, parmesan cheese and croutons **19**
substitute blackened, sautéed or grilled shrimp 20

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 **21**

BLACKENED SHRIMP SALAD

mixed greens topped with blackened shrimp, feta cheese, red onion, mango-pineapple salsa and tomato tossed in our house vinaigrette **19**

CAPRESE SALAD

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

TIM'S SALAD

mixed greens with apples, walnuts, gorgonzola cheese and grilled chicken tossed with balsamic vinaigrette **19**

BAXTER'S CHOPPED SALAD

ham, turkey, bacon, tomato, egg, gorgonzola and walnuts with house vinaigrette **18**

SOUP AND SALAD

your choice of a half portion of any entrée salad paired with a cup of Baxter's baked potato soup or today's special house-made soup **17**

BAKED POTATO SOUP or TODAY'S SPECIAL SOUP

by the bowl 10 by the cup 8

BURGERS AND SANDWICHES

served with your choice of house-made potato chips, fries, cup of soup, cole slaw or side salad

BAXTER'S HOUSE BURGER

8 oz. certified angus beef® with house mayonnaise and your choice of cheese on a brioche bun 1/2 pound **18**, 1/3 pound **16**, add bacon **4**

DOUBLE STACK BACON CHEESEBURGER

2 patties of certified angus beef with american cheese, peppered bacon, lettuce, sliced tomato, sliced onion and house mayonnaise on a grilled brioche bun **18**

BLTC

pepper bacon, lettuce, tomato, grilled chicken, house mayonnaise and gorgonzola on grilled sourdough **19**

FRENCH DIP

certified angus roast beef® shaved from prime rib with swiss cheese served with au jus on a hoagie roll **21**

GRILLED CHICKEN SANDWICH

grilled with swiss cheese and basil pesto mayonnaise on a brioche roll **17**

ROASTED TURKEY PANINI

shaved turkey topped with monterey jack cheese, sliced tomato, peppered bacon, guacamole and chipotle aioli on a grilled sourdough **18**

TURKEY CLUB SANDWICH

shaved turkey topped with monterey jack cheese, peppered bacon, lettuce, sliced tomato and basil pesto mayonnaise on a balsamic grilled ciabatta bun **18**

HAM AND SWISS PANINI

shaved ham topped with swiss cheese, house mayonnaise and caramelized onions on grilled sourdough **18**

BLACKENED MAHI MAHI SANDWICH

fresh mahi mahi topped with monterey jack cheese, lettuce, sliced tomato, sliced onion and chipotle aioli on a grilled ciabatta bun **20**

GRILLED AHI TUNA SANDWICH

grilled fresh sashimi grade ahi tuna topped with chipotle aioli and Asian cole slaw on a grilled ciabatta bun **22**

LUNCH SPECIALTIES

enjoy a cup of soup, mixed greens or Caesar salad for an additional 7

BAXTER'S SIRLOIN STEAK

10 oz. certified angus beef® with our signature rub, house-made steak sauce and smashed potatoes **25**

CARBONARA

fettuccini with grilled chicken, bacon and fresh snow peas in a parmesan cream sauce **18**

BARBEQUE BABY BACK RIBS

a 1/2 rack served with sweet potato fries and coleslaw **23**

CAJUN SHRIMP PASTA

sautéed shrimp, andouille sausage, roasted peppers and linguini in a spicy creole cream sauce **20**

CARIBBEAN JERK CHICKEN

grilled and served with mango pineapple salsa, Baxter's rice and vegetable of the day **19**

PACIFIC RIM PASTA

linguini noodles tossed in sweet and spicy Asian sauce with fresh vegetables and choice of chicken or shrimp **20**

GRILLED CHICKEN BREAST

topped with bacon-shallot demi-glace. served with smashed potatoes and vegetable of the day **19**

BLACKENED MAHI MAHI

fresh mahi mahi blackened to perfection topped with our house-made mango salsa and served with Baxter's rice and vegetable of the day **22**

CEDAR PLANK SALMON

grilled atlantic salmon served with smashed potatoes, vegetable and finished with red wine dijon sauce **20**