

Welcome to **BAXTERS** ON MAIN

We proudly present fine dining with a casual, jazzed-up flair! Thank you for dining with us

BURGERS AND SANDWICHES

All burgers are half-pound, hand-formed on-premise daily, served with Baxters chips, lettuce, tomato, red onion and pickle.

SUBSTITUTE SALAD 2.95 SUBSTITUTE FRENCH FRIES OR ONION RINGS 1.95

Baxters Burger

mayonnaise, avocado, feta cheese 7.95

Cheddar Burger

our famous burger smothered with cheddar cheese 7.25

Grilled Chicken Sandwich

sautéed spinach, oven-dried tomatoes, roasted red peppers, fresh house-made mozzarella, with balsamic glaze, served on ciabatta 8.95

New York Reuben

home-made, piled high on grilled, marbled rye, with Swiss, served with Russian dressing 7.95

Fish Tacos

grilled or blackened catfish strips, cilantro lime slaw, pico de gallo 7.95

The Black Forest

ham, Swiss, Granny Smith apple, romaine lettuce, tomato, apple honey aioli, served on ciabatta 8.95

Grilled Steak Sandwich

Chateau Loin, caramelized balsamic red onions, wild mushrooms, with horseradish sauce and pepper jack cheese, served on ciabatta 9.95

Chicken Salad Sandwich

Creole mustard, pecans, raisins, and onion served on a Baxters onion bun 7.50

Grilled or Fried Salmon Sandwich

mayonnaise, lettuce, tomato and onion served on a Baxters onion bun 7.95

LUNCH ENTREES

11:00 to 2:30 daily

Catfish

grilled, blackened or fried, with wild rice and green beans 7.95

Tilapia

seared or blackened, with wild rice and green beans 7.95

Chicken-Fried Steak

with mashed potatoes and green beans 7.95

Chicken-Fried Chicken

with mashed potatoes and green beans 6.95

Fried Shrimp

4 jumbo shrimp with wild rice and green beans 7.95

SOUP, SALAD AND POTATO BAR

11:00 to 2:30 daily

8.95

STARTERS

Bacon-Wrapped Shrimp
with chipotle honey glaze 11.95

Spinach Mozzarella and Artichoke Dip
served with crostinis 7.25

Baxters Home-made Potato Chips
with fried thyme, gorgonzola and sea salt 5.25

Baked Goat Cheese Marinara
with toasted garlic and basil crostinis 8.95

Ahi Tuna Stack
Sashimi-style with avocado, marinated cucumber, wasabi, ginger and soy 13.95

Nested Shrimp
wrapped in rice paper with Thai sweet chili glaze 10.95

Fried Calamari
with remoulade and marinara sauce 10.95

SOUPS

Baked French Onion Soup 5.95

Chef's Soup *du Jour*
Bowl 5.95 ● Cup 3.25

SALADS

Baxters House Salad
mesclun greens, candied pecans, gorgonzola, Granny Smith apples
with a balsamic vinaigrette 3.95

Caesar Salad
garlic croutons with an asiagio Caesar dressing 4.95

Pear and Warmed Goat Cheese Salad
herbed goat cheese baked in phyllo, mesclun greens, tomato, Anjou pears, candied pecans
with a sherry vinaigrette 9.95

Butterscotch Shrimp
plump, grilled shrimp atop mesclun greens, dried cranberries, bacon pieces
tossed in our house-made butterscotch shallot vinaigrette 9.45

Seared Ahi Tuna
arugula, pickled ginger, cucumber, tomato and crispy wonton strips
with a ginger-soy vinaigrette 11.95

Grilled Steak Salad
sliced Chateau Loin, romaine, oven-dried tomatoes, grilled zucchini, roasted corn,
crispy fried onions, with a balsamic vinaigrette 10.95

Mozzarella Caprese Salad
baby field greens, tomato, fresh house-made mozzarella, imported prosciutto,
roasted red peppers, fresh basil, with extra virgin olive oil and balsamic glaze 10.95

Spinach Salad
baby spinach, candied pecans, cucumbers, julienned carrots, Granny Smith apple,
tangy goat cheese, served with warm bacon dressing 10.95

Crispy Chicken Salad
crumbled bacon, tomato, roasted corn, black beans, red bell pepper,
served with a honey-mustard dressing 8.95

BAXTERS SPECIALTIES

Double-Cut Grill Chop

Our signature pork chop

oven-roasted and finished on the grill, with Baxters fresh apple chutney, sautéed green beans, and roasted garlic mashed potatoes 22.95

Porterhouse Stroganoff

sliced fillet and New York strip medallions, with caramelized onion, wild mushrooms, fresh herbs tossed with a red wine and sour cream demi-glâce 24.95

Fried Shrimp

6 jumbo shrimp lightly fried, served with wild rice and seasonal vegetables 15.99

Chicken Piccata

all-natural, boneless chicken breast sautéed with garlic, butter, white wine and capers served with wild rice and grilled asparagus 18.95

Catfish

grilled, blackened or fried, served with wild rice and seasonal vegetables 17.95

Chicken-Fried Steak

buttermilk-battered, with rich cream gravy, served with mashed potatoes and green beans 9.95

BAXTERS SEAFOOD

Firecracker Salmon

panco-crusted, red chili baked, gorgonzola cream served with seasonal vegetables and wild rice 18.95

Thai Chili Tuna

grilled Yellowfin tuna, Thai chili glaze, served with seasonal vegetables and garlic mashed potatoes 23.95

Seared Sea Scallops

wild rice, julienned garden vegetables, finished with balsamic glaze served with roasted red pepper coulis 25.95

Oven-Roasted Tilapia

herb-dusted, served with roasted garlic mashed potatoes and grilled asparagus with a shrimp beurre blanc 19.95

Shrimp and Scallop Pasta

jumbo shrimp, sea scallops, sautéed with garlic, jalapenos, tomato, red onion and fresh spinach tossed with penne pasta in a light Cajun cream sauce 22.95

Hawaiian Mahi Mahi

pan-seared mahi mahi over grilled asparagus and wild rice topped with smoked tomato jus and crispy fried leeks 24.95

Chilean Sea Bass

roasted and finished with a pan sauce of fresh thyme, sun-dried tomatoes, capers and white wine served with wild rice and asparagus 27.95

Shrimp Scampi

jumbo shrimp sautéed with oven-dried tomatoes and fresh spinach, tossed with linguini in a classic Scampi sauce 22.95

BAXTERS STEAKS

Our steaks are hand-cut on premise ● We serve Black Angus "choice" or better

14-oz Ribeye

caramelized balsamic red onion, garlic mashed potatoes and grilled asparagus 24.95

8-oz Filet Mignon

cabernet demi-glâce, garlic mashed potatoes and grilled asparagus 32.95

5-oz Petite Filet Mignon

cabernet demi-glâce, garlic mashed potatoes and grilled asparagus 27.95

12-oz New York Strip

caramelized balsamic red onion, garlic mashed potatoes and grilled asparagus 28.95

10-oz Chateau Loin

gorgonzola demi-glâce, garlic mashed potatoes and grilled asparagus 19.95

