



# BAKER PETERS


— Fine Dining & Lounge —

## APPETIZERS

**Jumbo Lump Crab Cakes** - Made with lump crabmeat and a roasted red pepper remoulade. **14.5**


**Ahi Tuna** - Blackened and seared rare. With pickled vegetables and a strawberry soy glaze. **15**

**Filet Bites** - Perfectly seasoned and marinated. Served with Parker House rolls and a creamy horseradish sauce. **14**

 **Crab Fingers** - Well seasoned crab fingers served with melted butter. **10**

**White Madagascar Shrimp Cocktail**  
Jumbo pearl white shrimp with homemade spicy cocktail sauce. **16**

**Seared Diver Scallops** - Served with pickled vegetables and coconut curry sauce. **15**

 **Smoked Salmon Bruschetta** - Sliced foccacia brushed with thyme infused oil. Topped with scallion tomatoes and a balsamic reduction. Served with caper cream cheese. **11**

**Gourmet Baked Brie** - Topped with sweet cranberry chutney. Served with fresh seasonal fruit. **13**

**Steak Tartare** - Seasoned raw beef tenderloin with capers, shallots, tomatoes. Served with a horseradish aioli and thyme infused olive oil. **16.5**


**Spicy Crab Dip** - Served with slices of French bread. **11**

 **Sausage and Cheese Plate** - Two kinds of homemade sausage. Served with Smoked Cheddar and goat cheese. **15** *Please allow extra time for this appetizer.*

## SOUP & SALADS

*Add Salmon, Steak or Chicken*

**Baker Peters' Lobster Bisque** - Fresh Maine Lobster, cream and sherry. **Cup 5; Bowl 7**

 **Iceberg Lettuce Wedge** - Roma tomatoes, red onions, bleu cheese vinaigrette and a balsamic-thyme reduction. Topped with Benton's bacon. **8**

**Baker Peters' Seasonal Salad** - Fresh seasonal fruits and vegetables, gourmet cheeses and a homemade dressing. **6.5**

**Caesar Salad** - Creamy anchovy Caesar dressing, grated parmesan, garlic croutons and baked parmesan crisps. **6.5**

**Salmon Caesar Salad** - Our classic Caesar salad served with Pan Seared Pacific Salmon. **15**

## SIDES

*Side item substitution \$2*

**Garlic and Herb Mashed Potatoes** **6.25**

**Seared Polenta** **6.25**

**Smoked Cheddar Spaetzle** **8**

**Fire Roasted Asparagus** **7.5**

**Sauteed Spinach** **6.5**

**Seasonal Squash** **6.5**

**Brussels Sprouts** **6.25**

## STEAKS À LA CARTE

**Baker Peters' House Filet (12oz.)** **34**

**Petit Filet (8oz.)** **28**

**14oz. Ribeye** **36**

**20oz. Delmonico Ribeye** **49**

**12oz. New York Strip** **31**

**Chef's Cut Bone-In Steak** **MKT**

## STEAK ENTREES

*Select your cut from above, then add these enhancements to complete your dinner. Steak Entree selections served with garlic and herb mashed potatoes and seasonal vegetables.*

**Chevre** - Warm, toasted goat cheese and a silky balsamic reduction. **7**

**Dianne** - Prepared with garlic and pepper melange, seared in butter and topped with Dianne sauce. **5**

**Oscar** - Tender lump crab meat topped with a bearnaise and veal demi-glace. **11**

**di Mare** - 2oz. of lobster meat served with a compound butter. **16**

**Chesapeake** - A spicy jumbo lump crab cake with a roasted red pepper remoulade. **12**

## CHEF FEATURES

**Seafood Risotto** - Jumbo shrimp, lump crabmeat, and scallop over creamy risotto with mushrooms, spinach and tomatoes. **39**


**Benton's Bone-In Pork Chop** - Two juicy pork chops with an apple, walnut, Benton's bacon chutney. Served with garlic and herb mashed potatoes and asparagus. **32**

**Baker Burger** - Fresh ground filet with creamy smoked cheddar. Served on a knot roll with lettuce, tomato, and onion. Accompanied by blackened roasted potatoes. **15**

**Seared Pacific Salmon** - Served over a bed of sauteed spinach and topped with a bearnaise. **25**

**Chicken Creole** - Two roasted chicken breasts served over seared polenta and covered in a rich Creole sauce. **25**

**Half Rack of Lamb** - Pine nut and mint encrusted rack of lamb served with garlic and herb mashed potatoes and asparagus. Topped with Dianne sauce. **26**

 **Full Rack of Lamb** - A dinner sized portion of Baker Peters' famous Rack of Lamb. **40**

**Fresh Catch** - Chef's choice of the freshest seafood from all over the world. **MKT**

 **Wild Game Feature** - Distinctive meals designed by Chef Ali. **MKT**

*Split plate charge of \$5. For parties of six or more, a gratuity of 20.9% will be added. Please be advised that temperatures higher than Medium Rare will require additional time.*