



BAKER PETERS
— Fine Dining & Lounge —

Lounge Menu

~ APPETIZERS ~

Spicy Crab Dip - 11

Served with slices of French bread

Bruschetta Classico - 8

Slices of toasted bread, served with tomatoes and red onions tossed with basil pesto, drizzled with balsamic reduction and Parmesan cheese.

Crab Fingers - 10

Spicy crab fingers served with a butter sauce.

Ahi Tuna – 15

Blackened, seared rare, and sliced. Accompanied by pickled vegetables, ginger, wasabi and a slightly sweet strawberry soy glaze.

Jumbo Lump Crab Cakes – 13.5

Made with lump crabmeat, sweet peppers, and scallions. Served with roasted red pepper remoulade.

~ SMALL PLATES ~

Baker Burger - 10

Fresh ground filet topped with creamy smoked cheddar cheese. Served on a knot roll with lettuce, tomato, and onion. Accompanied by blackened roasted potatoes.

(Chef recommends Medium-Rare)

Homemade Sausage Plate - 8

Sausage prepared in-house and served with cheese, crackers and ale mustard.



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Pan Seared Salmon Caesar - 14

Creamy anchovy Caesar dressing, grated Parmesan, garlic croutons and baked Parmesan crisps.