

STARTERS

Baxter's Wings	16
Honey BBQ, Buffalo, Maple Sriracha or Plain	
Chicken Tenders	15
Served with Celery & Honey Mustard <i>Tossed in Sauce 2</i>	
Cheese Quesadilla	10
Sour Cream, Guacamole & Salsa <i>Add Peppers & Onions 2</i> <i>Add Grilled or Spicy Chicken 6</i>	
Fried Pickles	10
Chipotle Sriracha Aioli	
Seared Tuna	19
Sliced Tuna Cooked Rare, Cucumber, Orange Ginger Soy Sauce, Wasabi	
Bacon Wrapped Scallops	19
Four Glazed VT Maple Syrup Scallops, White Wine, Butter, Spices	
Clubhouse Nachos Grande	19
Loaded with Tex Mex Beef, Cheddar Jack, Diced Tomatoes, Onions, Jalapenos, Sour Cream, Guacamole, Queso, Salsa <i>Sub Grilled Chicken for Tex Mex Beef -</i>	
Steamed Mussels Provencal	18
White Wine, Butter, Lemon Juice, Scallions, Tomatoes, Garlic Crostini's <i>Over Pasta \$6</i>	
Maryland Style Crab Cake	18
Seared 5oz Cake, Remoulade Sauce	
Flatbread of the Day	15
Ask Your Server About Today's Offering	

Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SOUP & SALAD

French Onion Soup Crock	10
Soup du Jour	5/7
Tex Mex Chili Bowl	12
Beef, Bean & Sausage Chili, Tortilla Chips, Cheddar Jack, Tomatoes, Onions, Jalapenos	
House Garden	11
Mixed Greens, Tomato, Cucumber, Carrot, Cabbage, Red Onion <i>Half Salad 6</i>	
Caesar	13
Romaine tossed in Caesar, Asiago Parmesan Cheese, House Garlic Croutons <i>Half Salad 7</i>	
Chipotle Chicken	16
Grilled Chipotle Chicken Breast, Mixed Greens, Tomato, Red Onion, Black Olive, Cheddar Jack, Tortilla Strips, Cilantro Lime Dressing	
Ahi Tuna	18
Seared Sesame Crusted Tuna, Mixed Greens, Cucumber, Carrot, Toasted Almond, Scallion, Chow Mein Noodles, Asian & Wasabi Dressing	
Cobb Salad	16
Hard Boiled Egg, Bleu Cheese, Avocado, Tomato, Chicken, Bacon, Mixed Greens	
Greek Salad	14
Mixed Greens in Greek Dressing, Tomatoes, Cucumbers, Red Onions, Artichoke Hearts, Greek Olives, Feta Cheese, Halloumi Croutons	
Wedge Salad	14
Bayley Hazen Blue Cheese, Cucumber, Blistered Tomatoes, Red Onions, Caramelized Black Pepper Bacon	

Salad Additions

Grilled Chicken 9	Grilled Flank Steak 15
5 Grilled Shrimp 12	3 Pan Seared Scallops 15
6oz Salmon 15	5oz Crab Cake 17

SANDWICHES

The Burger 14

Lettuce, Tomato, Red Onion, French Roll
Add Cheese 2
Add Bacon 2
Caramelized Onions 2

Daily Burger MP

Grilled Chicken Teryaki 16

Thai Veggie Slaw, Cheddar Cheese, Lettuce, Tomato, and Pickle on a French Roll

Philly Cheesesteak 17

Chopped Steak Grilled with Caramelized Onions & Sauteed Peppers and American Cheese in a Sub Roll

Fried Chicken Sandwich 16

Buffalo Breaded, Cheddar Cheese, Bacon, Lettuce, Tomato, Pickles, and Spicy Mayo on a French Roll
Substitute Grilled Chicken

Substitutions

Thai Veggie Slaw 2
Cottage Cheese or Fruit Cup 2
Sweet Potato Fries or Onion Rings 4
Plate Charge for Split Dishes 3
Gluten Free Wrap, Wheat Bread or Bun 2

ENTREES

Fresh Fish du Jour MP

Ask Your Server About Today's Offering

Grilled Maple Siracha Salmon 29

Grilled Faroe Island Salmon Topped with Maple Siracha, Jasmine Rice, Daily Vegetable

Haddock Grecian 29

Oven Broiled, Topped with Greek Olives, Blistered Tomato, Herb Panko, Artichoke Hearts, Spinach, Feta, Jasmine Rice, & Daily Vegetable

Baxter's Meatloaf 23

Ground Beef, Onions, Garlic, Parmesan Cheese, Sweet Brown Sugar Glaze, Beef Gravy, Delmonico Potatoes & Daily Vegetable

NY Sirloin 39

12oz Sirloin with a Hearty Compound Butter of Shallots, Spices Beef & Red Wine, Delmonico Potatoes, Daily Vegetable

Neapolitan Vegetable Tower 23

Grilled Portobello Mushroom, Zucchini, Eggplant, Red Onion & Red Pepper Maplebrook Farms Fresh Mozzarella & Marinara over Gluten Free Pesto Linguini

Pan Seared Scallops 34

Pan Seared Scallops served over Shrimp Risotto, Mushrooms, Tomato, Spinach, Garlic White Wine

Chicken Cordon Bleu 26

Breaded Chicken Breast, Stuffed with Ham and Swiss, Chicken Veloute Sauce, Choice of Starch & Daily Vegetable

Grilled Marinated Flank Steak 32

Jack Daniels Demi-Glace, Mushrooms, Delmonico Potatoes, Daily Vegetable

Veal Parmesan 30

Panko Breaded, Topped with House Marinara, Maplebrook Farms Mozzarella, over Linguini

Pork Chop 24

10oz Grilled Porkchop with a Brown Sugar Bourbon Dry Rub, Delmonico Potatoes, Daily Vegetable & Apple Chutney

Baked Macaroni & Cheese 24

Maple Siracha Glazed Crispy Pork Belly

All prices are per person and are subject to state and local tax and an 18% gratuity charge