

Baldwin's Station Bar Menu

Starters

Cheese Plate

A selection of aged cheeses served with crispy pita chips, toasted pistachios, dried cranberries, and smooth Dijon
Choice of Three \$9 Choice of Five \$16

Coconut Encrusted Tiger Shrimp

Tiger Shrimp in crispy and sweet coconut breading with a brandy, thyme, apricot glaze, petit organic mesclun mix
\$14

Buffalo Chicken Tenders

All white meat chicken tossed in a seasoned breading and coated in our house style Buffalo sauce.
Served with crisp celery, and ranch dressing
\$8

Tomato & Roasted Garlic Bruschetta

Vine ripe tomatoes, roasted garlic, red onion, and fresh basil served on rustic toast with feta cheese and balsamic syrup
\$6

Entrees

Petite Filet Mignon

Served with garlic herb Boursin mashed potato, rainbow Swiss chard, shaved horseradish, sweet veal demi-glaze
\$18

Pan Seared Chicken Breast

Served over a cranberry apple stuffing, braised fennel and jicama salad, apricot brandy reduction
\$13

Jumbo Prawn Salad

Pan seared jumbo prawns served on a bed mixed mesclun tossed in an Old Bay vinaigrette with crispy tortilla strips, roasted bell peppers, toasted pistachios, and crisp cucumber
\$16

Sandwiches

Caesar Wrap *

Charbroiled flat iron steak wrapped in a roasted garlic tortilla with romaine, tomato, parmesan and Caesar dressing.

Chicken \$9 Steak \$10 Crab Cake \$15

Black Angus Steak Burger*

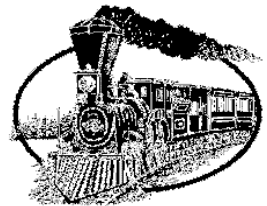
1/2 pound of our fresh ground beef tenderloin seasoned and grilled to perfection served on a toasted buttery brioche Kaiser with lettuce, tomato, and pickle. Add cheese for \$1.00
\$10

Applewood B.L.T*

Crisp Applewood smoked bacon served on a high crown white toast with garden fresh tomatoes, romaine lettuce, and mayo
\$7

Grilled Portabella Sandwich*

Served on toasted country rye with a basil pesto aioli, fresh mozzarella, roasted red peppers, shaved red onion, and garden fresh mesclun mix
\$8



**all sandwiches served with half sour pickle and kettle cooked chips, or substitute our hand cut fries for \$2*