

# Welcome To Baldwin's Station

## ~Appetizers~

### Onion and Date Tart

Roasted garlic, caramelized onions, dates, chèvre and aged balsamic reduction  
\$9

### Blackened Shrimp

Cajun spice rubbed jumbo prawns, English pea purée and Old Bay vinaigrette  
\$11

### Smoked Salmon Flatbread

Smoked Norwegian salmon, dill cream, roasted artichoke hearts,  
green bell peppers and crumbled feta  
\$8

### Crab Parfait

Jumbo lump crab, mango chutney, chopped frisée, tangy Dijon, scallion and fresh dill  
\$15

### Cheese Plate

Assorted artisanal cheeses, dried cranberries, toasted pistachios,  
Dijon mustard and grilled flat bread chips  
Choice of Three \$9    Choice of Five \$16

## ~Soups~

Cup \$5    Bowl \$6

### Wild Mushroom Bisque

Rosemary and Marsala

### Tomato Basil

Crumbled feta

## ~Salads~

### Baldwin's Whole Leaf Caesar

Whole romaine heart, parmesan tuile, sun dried tomato pesto chip  
and Caesar dressing  
\$9

### Spicy Cucumber Salad

Goats milk yogurt, sesame seeds, cayenne, turmeric and cumin  
\$9

### Coastal Greens Salad

Shaved red onions, cucumbers, dried cranberries, aged Asiago and  
toasted fennel seed vinaigrette  
\$8

### Avocado and Watercress Salad

Shaved red onions, gala apples and sesame vinaigrette  
\$10

## ~Entrées~

### **Sweet Espresso Rubbed Pork Tenderloin**

Truffle mashed potatoes, roasted carrots, sautéed forest mushrooms and tomato béarnaise  
\$25

### **Black Pepper Crusted Petit Lamb T-Bone**

Blackberry shitake jus, roasted beets, mushroom risotto and cranberry orange marmalade  
\$35

### **Gruyere Stuffed Filet Mignon**

Truffle mashed potatoes, watercress & blackberry shitake jus  
\$35

### **Maryland Jumbo Lump Crab Cakes**

Roasted corn and risotto fritter, roasted carrots and Sauce Choron  
Market Price

### **Cider Braised Tomahawk Short Rib**

Shitake risotto, baby carrots and apple cider infused demi-glace  
\$55

### **Hoison and Pistachio Crusted Salmon**

Rice pilaf, butter poached asparagus, pineapple ginger shoyu  
\$26

### **Ginger Crusted French Chicken Breast**

Rice pilaf, asparagus and maple wasabi reduction  
\$22

### **Chipotle Rubbed Seared Ahi Tuna**

Avocado, mango and crab relish, ginger jasmine rice, butter poached asparagus  
and sweet & sour vinaigrette,  
\$29

### **Lobster Ravioli**

Squid ink, bell peppers, sweet corn, spinach and sherry cream  
\$27

### **Braised Duck Breast**

Rice pilaf, poached Anjou pears and vanilla cream  
\$24

### **Porcini Mushroom Ravioli**

Sun dried tomatoes, asparagus tips and creamy truffle Marsala sauce  
\$22

### **Tuscan Pasta**

Sun dried tomatoes, artichoke hearts, capers, Asiago, light olive oil  
\$18