

STARTERS:

BAUR'S FAMOUS DEVILED CRAB CAKE

THE CLASSIC AGE OLD RECIPE SERVED WITH RED PEPPER AIOLI AND A SWEET CORN
RELISH

13

CALAMARI FRITA

CRISP FRIED CALAMARI RINGS TOSSED WITH KALAMATA OLIVES AND PEPPERONCINIS
SERVED OVER A SPICY TOMATO COULIS

9

TAPAS PLATTER

A SELECTION OF MEATS AND CHEESES, HUMMUS, ROASTED GARLIC SPREAD, AND
GRAPES

SERVED WITH CROSTINI AND TOASTED PITA CHIPS

9

BEEF TENDERLOIN CARPACCIO

SEARED BEEF TENDERLOIN, BABY ARUGULA SALAD, SHAVED ASIAGO CHEESE, FRIED
CAPERS AND SOURDOUGH TOASTS

11

SHRIMP SCAMPI CROSTINI

GULF SHRIMP SAUTÉED IN GARLIC AND WHITE WINE SERVED OVER TOASTED CROSTINI

10

ENSALATA DI MARE

CHILLED SHRIMP, NEW ZEALAND MUSSELS AND CALAMARI MARINATED IN A CITRUS
VINAIGRETTE

SERVED OVER A BED OF MIXED GREENS

9

FLAMING SAGANAKI

KASSERI CHEESE, FLAMED TABLESIDE WITH OUZO, SERVED WITH WARM PITA POINTS

10

SOUPS:

FRENCH ONION SOUP GRATIN

ASIAGO CROUTON, GRUYERE CHEESE

6

SOUP OF THE DAY

CHEFS DAILY CREATION

6

SALADS:

BABY ICEBERG WEDGE

CRISP ICEBERG LETTUCE, PRALINE BACON, ROASTED TOMATOES, CRISP SHALLOTS
TOPPED WITH A BUTTERMILK BLEU CHEESE DRESSING

8

MIXED FIELD GREENS

TOPPED WITH CANDIED WALNUTS, GRANNY SMITH APPLES, AND GORGONZOLA CHEESE,
DRIED CRANBERRIES
TOSSED IN A CHAMPAGNE VINAIGRETTE

8

BAUR'S CEASAR

PETITE ROMAINE HEARTS TOSSED IN A CLASSIC CEASAR DRESSING
TOPPED WITH THREE CHEESE CROUTONS, SHAVED PARMESAN CHEESE,
AND WHITE ANCHOVIES

9

BAY SHRIMP LOUIE MARTINI SALAD

POACHED BABY SHRIMP TOSSED IN A TRADITIONAL "LOUIE" DRESSING
PILED HIGH IN A MARTINI GLASS OVER SHREDDED LETTUCE

10

CAPRESE SALAD

CREAMY FRESH MOZZARELLA, RIPE ROMA TOMATOES, AND ROASTED PEPPERS
DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, AND AGED BALSAMIC VINEGAR

7

STEAKS:

6 OZ GRILLED FILET MIGNON

RED WINE SHALLOT DEMI GLACE
WHIPPED POTATOES

26

8OZ TOP SIRLOIN OF BUFFALO

TOPPED WITH LEMON GARLIC STEAK BUTTER

27

18OZ COWBOY STEAK

GRILLED BONE IN RIBEYE STEAK SMOTHERED IN SAUTÉED MUSHROOMS

35

GREEK STYLE COLORADO LAMB CHOPS

SEASONED WITH GARLIC, FRESH OREGANO, AND LEMON JUICE

30

VEAL CHOP MILANESE

TENDER VEAL CHOP LIGHTLY BREADED IN PARMESAN CHEESE
AND SEASONED BREAD CRUMBS

TOPPED WITH SAUTÉED ARUGULA AND ROASTED TOMATOES

29

- ALL STEAKS SERVED WITH SEASONAL VEGETABLES AND CHOICE OF
BABY ROASTED POTATOES, WHIPPED POTATOES OR POMME FRITES

CHATEAU BRIAND FOR TWO \$50

CARVED TABLESIDE, SERVED WITH CHEF'S DAILY VEGETABLE AND CHOICE OF POTATO

ROASTED PRIME RIB OF BEEF

SERVED WITH SEASONAL VEGETABLES AND CHOICE OF BAKED IDAHO OR SWEET POTATO

12oz \$25 16oz \$27

*CHOICE OF SALAD INCLUDED WITH CHATEAU BRIAND AND PRIME RIB DINNER

FRIDAY AND SATURDAY NIGHT ONLY

PASTAS:

PENNE BOLOGNESE

GROUND VEAL, BEEF, AND PORK IN A RICH TOMATO SAUCE

18

LINGUINE IN CLAM SAUCE

CHOOSE EITHER CLASSIC WHITE OR RED SAUCE

21

STRAW AND HAY

BLEND OF SPINACH AND EGG LINGUINE, TOSSED WITH PROSCIUTTO HAM, SAUTÉED

MUSHROOMS, AND FRESH PEAS,

IN A LIGHT CREAM SAUCE

17

ALFREDO DI MARE

SAUTÉED LOBSTER, SHRIMP, AND SEA SCALLOPS IN A RICH PARMESAN CREAM SAUCE,

SERVED OVER LINGUINI

25

RISOTTO TRUFFELINI

CREAMY ARBORIO RICE COOKED WITH WILD MUSHROOMS AND BLACK TRUFFLES,

TOPPED WITH SHAVED

ASIAGO CHEESE

23

PORTABELLA FLORENTINE

HEARTY PORTABELLA MUSHROOMS, ROASTED PLUM TOMATOES, AND BABY SPINACH

SERVED IN A PINK BRANDY CREAM SAUCE OVER PENNE PASTA

18

POULTRY:

HERB ROASTED HALF CHICKEN

RED BIRD FARMS CHICKEN, OVEN ROASTED WITH HERBS AND SEASONINGS,

SERVED WITH A SAGE PAN GRAVY. CHOICE OF SPANISH OR WILD RICE BLEND

21

PAN SEARED MAPLE LEAF FARMS DUCK BREAST

SLOW COOKED DUCK BREAST, PECAN WILD RICE

ROASTED SHALLOT GRAN MARNIER SAUCE

24

SAUTÉED CHICKEN SCAMPI

PAN SEARED CHICKEN CUTLETS SAUTÉED WITH ARTICHOKES AND SUN DRIED TOMATO

IN A WHITE WINE GARLIC SAUCE SERVED OVER LINGUINI PASTA

18

SEAFOOD:

WHOLE DOVER SOLE

PAN SEARED AND TOPPED WITH A SMOKED ALMOND, LIME BROWN BUTTER
CRAB WHIPPED POTATOES AND BABY SPINACH

26

GRILLED LOBSTER PAELLA

8OZ GRILLED LOBSTER TAIL SERVED OVER PAELLA RICE WITH SHRIMP, CLAMS,
BLACKENED CHICKEN
AND ANDOUILLE SAUSAGE

29

PISTACHIO CRUSTED SEA SCALLOPS

PEARL COUS COUS SALAD, SAUTÉED BABY SPINACH, SWEET POTATO FRITES

27

SPICE RUBBED MAHI-MAHI

SERVED OVER PAELLA RICE WITH A BLOOD ORANGE BUTTER SAUCE

22

HOUSE SPECIALTIES:

VEAL SALTIMBOCCA

TENDER VEAL CUTLETS SAUTÉED WITH PROSCIUTTO AND FRESH SAGE, TOPPED WITH
AGED PROVOLONE CHEESE
SERVED OVER LINGUINI PASTA

25

VEAL SCALLOPINI OSCAR

SAUTÉED VEAL CUTLETS TOPPED WITH LUMP CRAB MEAT, ASPARAGUS TIPS, AND A LEMON
BUTTER SAUCE

SERVED OVER LINGUINI PASTA

28

DESSERTS:

BAUR'S FAMOUS MIJA PIE

SHORTBREAD, ENGLISH TOFFEE, CHOCOLATE PUDDING, CARAMEL SAUCE

7

CRÈME BRULEE

TOPPED WITH FRESH BERRIES AND WHIPPED CRÈME

6

TRIO OF GELATO OR SORBET

ASK YOUR SERVER FOR OUR FLAVOR SELECTION

5

BAUR'S OLD TIME ICE CREAM SODA

VANILLA OR CHOCOLATE ICE CREAM TOPPED WITH YOUR FAVORITE SODA

5

A SLICE OF NEW YORK

NEW YORK CHEESECAKE TOPPED WITH FRESH MARINATED STRAWBERRIES

7

MIJA TOFFEE SUNDAE

SHORTBREAD CRUMBLES, ENGLISH TOFFEE, VANILLA ICE CREAM AND
CHOCOLATE PUDDING

6

CHOCOLATE BROWNIE A LA MODE

WARMED CHOCOLATE SAUCE AND VANILLA ICE CREAM

6

APPLE PIE AND CINNAMON ICE CREAM

BAUR'S FAMOUS CINNAMON ICE CREAM

6

ITALIAN CANNOLI AND PIZZELLE

5

BANANAS FOSTER OR CHERRIES JUBILEE TABLESIDE FOR TWO

PREPARED TABLESIDE AND SERVED OVER VANILLA ICE CREAM

12

FRUIT AND CHEESE PLATE

ASSORTED ARTESIAN CHEESES AND CRACKERS PAIRED WITH A TRIO OF FRUIT COMPOTES

8

BAUR'S FAMOUS DOBOS THOUSAND LAYER CAKE

SWEET CHOCOLATE BUTTER CREAM, LAYERED BETWEEN THIN SLICES OF POUND CAKE
COVERED IN A DARK CHOCOLATE GANACHE

7

TRIO OF ASSORTED SMALL DESSERTS

ASK FOR TODAY'S SELECTION

6

DAILY DESSERT SPECIAL
ASK FOR TODAY'S SELECTION

Mija-an English toffee with a name built from the first syllables of two founding owners last names
Theodore Meier and Joe Jacobs