

## APPETIZERS

### Buffalo Wings

Large wings fried & then coated with our hot & spicy wing sauce. Served with celery & homemade bleu cheese dressing. Please allow ten minutes!  
10 - \$8.95

### Black Bean Cakes

Our mixture of black beans, peppers & onions. Served on a bed of sweet red chili sauce with sour cream. \$6.95

### Homemade Potato Chips

Heaping basket of chips made daily. Served with our homemade bleu cheese dressing. \$4.95

### Potato Puffs

Mashed potatoes with cheddar cheese & green chilies, breaded & lightly fried. Served with horseradish sauce. \$7.95

### John Barleycorn's Cheese Spread

Creamy blend of smoked cheddar, cream cheese bourbon, crushed red pepper, mustard & celery seeds. Served with locally made pretzel bread. \$7.95

### Scallops

Seared scallops finished New Orleans's "BBQ" style with spicy compound butter, bourbon & chicken stock. \$9.95

### Calamari

Calamari lightly fried then tossed with garlic, green, red & pepperoncini peppers. Served with marinara & Cajun aioli. \$7.95

### Crab Cakes

A sautéed blend of lump crab, onion, celery, carrot, breadcrumbs & seasonings. Served with Cajun aioli. \$9.95

### Shrimp & Grits

Grilled citrus glazed tiger shrimp with chipotle-smoked cheddar grits. \$8.95

### Pan Steamed Mussels

Mussels served with a broth of garlic, white wine, red pepper & butter. \$9.95

### Quesadilla of the Day

Chef's daily selection. \$8.95

## DESSERTS

All desserts are made in house. Ask your server for selections. \$5.50

We proudly serve only natural meats produced with no added growth hormones, steroids or antibiotics.

**Chef**  
Mark Albert

**Pastry Chef**  
Amy Berry



## DINNER MENU

Spring 2010

1201 PAYNE STREET  
LOUISVILLE, KY  
(502)584-1635

[WWW.BAXTERSTATION.COM](http://WWW.BAXTERSTATION.COM)

**BAXTER STATION**  
IS A PROUD MEMBER OF

LOUISVILLE ORIGINALS  


[WWW.LOUISVILLEORIGINALS.COM](http://WWW.LOUISVILLEORIGINALS.COM)

MENU DESIGNED BY GREENLIGHT DESIGN, LLC  
[WWW.DESIGNGREENLIGHT.COM](http://WWW.DESIGNGREENLIGHT.COM)

## SOUPS & SALADS

### House Soup – Moroccan Mushroom

A rich vegetarian blend of mushrooms, onions & Mediterranean spices.  
Cup \$3.50 Bowl \$3.95

### Soup Du Jour Chef's whim. \$Mkt.

#### House

Fresh field greens, julienne carrots, daikon & Parmesan cheese. \$4.50

#### Caesar

Romaine lettuce tossed with traditional Caesar dressing. Topped with our own herb croutons & Parmesan cheese. \$5.95

#### Warm Goat Cheese

Romaine lettuce tossed with sun-dried tomato walnut vinaigrette. Topped with basil seasoned fried goat cheese, roasted red peppers & toasted walnuts. \$8.95

#### Warm Brie

Warm brie on mixed greens with Mandarin oranges, pistachios, cranberries & cranberry balsamic vinaigrette. \$8.95

#### Brutus

Our house Caesar with the addition of smoked bacon & spicy almonds. \$6.95

#### Blackened Chicken Cobb

Romaine, scallions, hard-boiled egg, bacon, cheddar cheese, bleu cheese crumbles, sunflower seeds, blackened chicken & creamy avocado vinaigrette. \$9.95

#### Shrimp & Artichoke

Garlic-herb marinated shrimp, pepperoncini, goat cheese & artichoke hearts on a bed of romaine lettuce. \$9.95

#### Grilled Asparagus

Grilled asparagus, bacon, pine nuts & dried cherries on a bed of mixed greens with a side of our homemade buttermilk ranch dressing. \$9.95

#### Greek Salad

Artichoke hearts, black olives, herbed croutons, red onion & romaine tossed with garlic-herb vinaigrette & topped with feta cheese. \$7.95

Add shrimp to any salad - \$4.95  
Add a grilled chicken breast to any salad - \$3.50

#### Salad Dressings

Bleu cheese, ranch style, honey mustard, 1000 island, sun-dried tomato walnut vinaigrette, cranberry vinaigrette, balsamic vinaigrette, avocado vinaigrette & garlic-herb vinaigrette.

– Ask about fat-free selections –

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## SANDWICHES

### Hamburger

7-oz. burger grilled to order. \$7.95  
Add American, Swiss, cheddar, pepper jack or bacon. \$.50 each

### Black & Bleu Burger

7-oz. burger blackened & topped with bleu cheese. \$8.95

### Smoked Pork BBQ

Cherry wood smoked Boston butt sliced thin & piled high. Served with slaw & fries. \$8.95

### Reuben

Corned beef, sauerkraut, Swiss & 1000 Island on rye. Or try our smoked turkey version. \$8.95

### Southwestern Steak

Sirloin steak topped with grilled onions, peppers & pepper jack cheese on a hoagie with chipotle aioli. \$8.95

### Fish

Icelandic cod specially breaded & lightly fried. \$8.95

– All sandwiches are served with French fries & a pickle. –

### Grilled Tuna

Grilled yellowfin fillet served on a whole wheat bun with roasted garlic aioli. \$9.95

### BBQ Chicken

Mesquite seasoned grilled chicken topped with tobacco onions and served on a whole wheat bun with a side of bourbon BBQ sauce. \$7.95

### Veal Schnitzel

Tender hand breaded veal cutlets, fried & topped with pickled red cabbage. Served on a pretzel hoagie with a side of whole grain mustard sauce. \$9.95

### Goat Cheese & Portabella

Grilled portabella cap, topped with goat cheese and spicy giardiniera, served on a whole wheat bun. \$ 8.95

## PASTA

### Grilled Chicken Tortellini

Tri-colored cheese tortellini tossed with grilled chicken, tomato & Cremini mushrooms in a basil chipotle cream sauce. \$15.95

### Cajun Linguine

Linguine tossed with Cajun spices, andouille sausage, cream & Parmesan cheese. \$15.95

### Seafood Pesto

Shrimp, mussels & linguine tossed in sun-dried tomato-basil pesto with toasted pine nut garnish. \$17.95

### Lemon-Curry Scallops

Large sea scallops, mushrooms, dried cherries & linguine in a garam masala white wine sauce garnished with lemon zest. \$17.95

### Vegetable Ravioli

Asparagus, portabella, roasted red pepper & ricotta cheese stuffed ravioli served over marinara with a drizzle of white truffle oil & fresh shavings of pecorino Romano. \$12.95

– All pastas garnished with a blend of shredded Romano & Asiago cheeses. –

 denotes spicy

## ENTRÉES

### Red Beans & Rice

A zesty mix of red beans, onions, celery & zucchini. \$8.95  
Add grilled andouille sausage \$4.95

### Fajita Burritos

A large flour tortilla filled with mesquite seasoned peppers, onions & cheese with your choice of chicken or a vegetarian black bean mix. Served with a side of sour cream & sweet chili sauce. Chicken or vegetarian black bean mix \$10.95  
Chicken/black bean combo \$11.95

### Catch of the Day \$Mrkt

### Blackened Tilapia

Cajun seared Tilapia served over chipotle & smoked cheddar grits with Tasso red-eye gravy. Served with a side of mixed vegetables. \$15.95

### Bourbon-Lime Mahi

Mahi Mahi marinated in bourbon, lime juice, soy & ginger. Pan roasted & topped with ginger-cherry compote. Served with mixed vegetables & rice pilaf. \$17.95

### Bourbon Fried Chicken

Southern fried boneless chicken breast topped with scallion, sunflower seeds & roasted red pepper/bourbon veloute. Served with mashed potatoes & mixed vegetables. \$12.95

### Smoked Pork Chop

Our thick center cut chop is slowly smoked over cherry wood then quickly seared & finished with bourbon sauce. Served with mashed potatoes & mixed vegetables. \$16.95

### Bison Ribs

All natural KY Bison ribs, dry rubbed & slow smoked. Served with French fries, cole slaw & bourbon BBQ sauce. \$19.95

### Sirloin

10oz hand cut all natural beef sirloin, grilled to order & topped with tobacco onions. Served with mashed potatoes, mixed vegetables & our house horseradish steak sauce. \$18.95

### Filet Au Poivre

8oz hand cut all natural beef filet crusted with bourbon smoked black peppercorns, grilled to order & topped with Cajun spiced compound butter. Served with mashed potatoes & mixed vegetables. \$22.95

### Lamb Chops

Center cut rack of New Zealand lamb loin rubbed with fresh mint, rosemary & garlic then grilled to order. Served with mashed potatoes, mixed vegetables & mint-yogurt sauce.  
half rack \$16.95 full rack \$24.95

– Ask your server about today's specials. –

\$2.50 split charge on all entrées.

An 18% gratuity added to parties of 7 or more.  
Please, one check for larger parties.

