

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

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

Chef
Mark Albert

Pastry Chef
Amy Berry



LUNCH MENU

Spring 2010

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

WWW.BAXTERSTATION.COM

BAXTER STATION
IS A PROUD MEMBER OF

LOUISVILLE ORIGINALS


WWW.LOUISVILLEORIGINALS.COM

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

MENU DESIGNED BY GREENLIGHT DESIGN, LLC
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

- Hot sandwiches served with French fries & a pickle.-

B.L.T.

Bacon, lettuce, tomato & mayo. \$5.95

Chicken Salad

Grilled chicken breast tossed with celery, onion & mayo on wheat bread. \$7.95

Club Sandwich

A twist on the original. Two slices of wheat bread spread with honey Dijon dressing & piled high with turkey, ham, bacon, lettuce, tomato, Swiss & American cheese. \$8.95

- Cold sandwiches served with homemade chips & 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

ENTRÉES

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

Red Beans & Rice

A zesty mix of red beans, onions, celery & zucchini. \$7.95
Add grilled andouille sausage \$4.95

Grilled Chicken Tortellini

Tri-colored cheese tortellini, grilled chicken, tomato & Cremini mushrooms in a basil chipotle cream sauce. \$10.95

Cajun Linguine

Linguine tossed with Cajun spices, andouille sausage, cream & Parmesan cheese. \$10.95

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. –

PLATE LUNCHES

Prepared daily. All served with choice of salad or two side dishes. \$Mkt.

DESSERTS

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

 denotes spicy

\$2.50 split charge on all entrées

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

