

BAKER HOUSE

restaurant



SMALL PLATES

COCKTAIL PARTY FOR 2 22
BACON WRAPPED SCALLOPS; BEEF, CHICKEN OR SHRIMP GRILLED SKEWERS AND FRIED GREEN BEANS WITH HOUSE OR SERRANO RANCH

MARYLAND STYLE CRAB CAKES 14
BAKER HOUSE SIGNATURE CRAB CAKES SERVED ON A BED OF FIELD GREENS WITH HOUSE REMOULADE

SHRIMP COCKTAIL 14
SERVED WITH HOME MADE COCKTAIL SAUCE

CHEESE & CHARCUTERIE 15
SELECTION OF WISCONSIN CHEESES, DELICIOUSLY CURED MEATS AND ACCOMPANIED BY STONE GROUND MUSTARD AND CRACKERS

SIGNATURE CHEESE FONDUE 15
SWISS & EMENTHALER CHEESE, KIRSCH, WHITE WINE FONDUE, GRANNY SMITH APPLES, RUSTIC BREAD AND SALTY PRETZELS

ZUCCHINI CARPACCIO 9
LIGHTLY TOASTED ALMONDS ENFOLDED WITH FRESH ZUCCHINI, PARMESAN, THYME WITH LEMON SPRITZ

PRETZEL BITES 8
WARM PRETZEL BITES WITH WISCONSIN CHEESE DIP

GIANT BACON WRAPPED SEA SCALLOPS 16

SOUPS & SALADS

BAKER HOUSE SHE CRAB SOUP 8
SIGNATURE SHE CRAB SOUP & HINT OF SHERRY

BAKED FRENCH ONION SOUP 8

EMILY'S CHOPPED SALAD 14
CHOPPED MIXED GREENS, SUPER DICED SWEET CORN, PEPITAS, ASIAGO CHEESE, DRIED CHERRIES, GRAPE TOMATOES AND CHOICE OF DRESSING

CLASSIC CAESAR SALAD 7/14

HOUSE DINNER SALAD 7/14
FRESH GREENS, TOMATOES, SLIVERED RED ONION, SLICED MUSHROOMS, SHAVED CARROTS AND CHOICE OF DRESSING

ADD GRILLED CHICKEN TO ANY SALAD 6

ADD 4 GRILLED SHRIMP 8

ENTREES

SERVED WITH CUP OF SOUP OR DINNER SALAD (WITH BALSAMIC VINAIGRETTE, 1000 ISLAND, RANCH OR ITALIAN DRESSING), CHEF'S SEASONAL CHOICE VEGETABLE AND CHOICE OF POTATO (PARMESAN ENCRUSTED WEDGES, BAKED OR TRUFFLE BUTTERED)

FAROE ISLAND SALMON FILET 24
8 OZ FILET GRILLED AND TOPPED WITH LEMON CAPER SAUCE

RAINBOW TROUT ALMONDINE 28
BROWN BUTTER, TOASTED ALMONDS, DRIED CRANBERRY

10 OZ GRILLED RIBEYE 28
CHOICE OF SIMPLY GRILLED OR SPICY CAJUN FOR A DELICIOUS ALTERNATIVE

FILET MIGNON 24/29
CHOICE OF 6 OZ OR 8 OZ FILET

CHICKEN OSCAR 23
GRILLED CHICKEN SERVED WITH LUMP CRAB MEAT, HOLLANDAISE SAUCE AND ASPARAGUS SPEARS

CHICKEN PICCATA 21
GRILLED CHICKEN WITH A DELIGHTFUL LEMON CAPER SAUCE ON ANGEL HAIR PASTA

DESSERT

CHOCOLATE FONDUE 14
FINE BELGIAN MILD OR DARK CHOCOLATE, MARSHMELLOWS, STRAWBERRIES, PRETZELS & GRAHAM CRACKERS

BELGIAN CHOCOLATE MOUSSE 7

TIMELESS VANILLA BEAN CREME BRULEE 8

CLASSIC CHEESECAKE WITH FRESH BERRIES ON TOP 7

BARLEY & HOPS

DRAFT - 12 oz
STELLA ARTOIS 7
GENEVA LAKES BREWERY 7
CHANGING CRAFT BEER OF THE WEEK 7
BOTTLES
NEW GLARUS SPOTTED COW 5
SMITHWICKS IRISH RED 6
GUINNESS 6
HEINEKEN 5
ALASKAN AMBER 5
ROGUE DEAD GUY ALE 4
GOOSE ISLAND MATILDA ALE 8
LOUIE'S DEMISE ALE 8
KENTUCKY BOURBON AGED ALE 8
NORTH COAST RED SEAL ALE 6
HOEGAARDEN WHITE ALE 6
LAGUNTAS MAXIMUS IPA 6
OSKAR BLUES GUBNA IPA 8
BLUE STAR WHEAT 8
MAGNERS IRISH CIDER 6
MAGNERS PEAR CIDER 6

MOCKTAILS OF EVERY STRIPE AVAILABLE UPON
REQUEST 7

WINE LIST AVAILABLE SEPARATELY.

BEVERAGES OF TEMPERANCE

ACQUA PANNA STILL ITALIAN SPRING
WATER 4 / 7

SAN PELLEGRINO SPARKLING ITALIAN
WATER 4 / 7

JUICE; CRANBERRY, GRAPEFRUIT,
PINEAPPLE, ORANGE 4

GOSLINGS GINGER BEER 4

SPRECHER'S GINGER ALE OR ROOT
BEER 6

LEMONADE 3

COKE, DIET COKE, SPRITE 3

TAZO TEA SELECTION 5

CLASSIC COCKTAILS WITH A MODERN TWIST

OLD FASHIONED 11
BULLEIT RYE, DEMARA SYRUP, TRINITY BITTERS

STUBBORN MULE 11
GOSLINGS GINGER BEER, FRESH SQUEEZED LIME
JUICE WITH
YOUR CHOICE OF ALCOHOL (GIN, RUM, VODKA,
TEQUILA)

MANHATTAN 12
BULLEIT RYE WHISKEY, COCCHI SWEET VERMOUTH,
CHERRY BARK VANILLA BITTERS

FRENCH 75 11
CHAMPAGNE, DEATHS DOOR GIN, SIMPLE SYRUP,
FRESH SQUEEZED LEMON JUICE

BOULEVARDIER 11
BULLEIT RYE WHISKEY, SWEET VERMOUTH, CAMPARI

SIDE CAR 12
DI AMORE QUATRO ORANGE, FRESH SQUEEZED
LEMON JUICE, COGNAC

HANK PANKY 12
FERNET BRANCA, DEATHS DOOR GIN, SWEET
VERMOUTH

BAKER TODDY 11
IRISH WHISKEY WARMED WITH SUGAR AND FRESH
LEMON

VODKA GIMLET 11
SKYY VODKA, FRESH LIME JUICE, SIMPLE SYRUP

HEATED BRANDY OR COGNAC 12
YOUR FAVORITE ELIXER SERVED WARM