

Baldwin's Spring-Summer Menu

Soups/Salads

Baldwin's Mushroom Bisque

With hints of Marsala wine and rosemary

Cup \$5 Bowl \$6

Maryland Crab Soup

With lump crab meat and garden vegetables

Cup \$6 Bowl \$7

Baby Arugula Salad \$8

Tossed in a red pepper caper vinaigrette and topped with shaved prosciutto, and an Irish Cashel blue cheese

Coastal Green Salad \$7

Tossed in our hand crafted toasted fennel vinaigrette and served with garden fresh vegetables

Caesar Salad \$7

Tossed in our chef's recipe caesar dressing, served with herb croutons and freshly grated parmesan cheese

Starters

Wild Boar Sausage \$8

Served over a cranberry port reduction and topped with a charred scallion and jicama salad

Pan Steamed Mussels \$12

Served in a creamy sambuca broth with shaved prosciutto, and fennel

Tomato Bruschetta \$7

Tomato, basil, red onion, and roasted garlic served on toasted sour dough crustini with an herb infused balsamic syrup

Texas Prawn Cocktail \$12

Jumbo prawns served with our house made rustic cocktail sauce

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Dinner Entrees

Penne Picante \$16

Grilled Merguez sausage served over penne pasta tossed in a spicy tomato sauce and a trio of bell peppers

Pan Seared Veal Scaloppini \$22

Tender veal cutlets topped with melted brie, poached pears, and a rosemary port reduction served over a creamy parmesan risotto

Vande Rose N.Y. Strip Loin \$32

All natural corn fed Hereford beef served over a roasted potato salad, topped with a charred scallion salad and a jack cider reduction

Blackened Mahi-Mahi \$21

Sushi grade mahi-mahi served over a red rice and topped with a wilted arugula salad

Maryland Crab Cakes \$30

Served over a creamy risotto and topped with a panzanella salad and red chile mayo

Spinach Fettuccine \$18

Tossed in an Irish Cashel cream sauce and topped with fire roasted breast of chicken

Filet Mignon \$30

Encrusted in peppercorns and cooked over an open flame. Topped with toasted goat cheese and a chipotle maple glaze and served with a roasted red potato salad and grilled asparagus

Fire Grilled Corvina \$24

Flash marinated in citrus and herbs and served over a toasted coconut rice with a papaya relish and a pineapple rum glaze

Brazilian Tiger Fish \$23

Served over a basil pesto risotto, and topped with an orange-fennel salad and a kalamata gremolata sauce

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