

Baldwin's Station Lunch Menu

www.baldwinsstation.com

410-795-1041

Starters

Wild Mushroom Bisque

With hints of rosemary and Marsala wine.
Cup \$5 Bowl \$6

Tomato & Basil

Topped with feta cheese
Cup \$5 Bowl \$6

Baldwin's Traditional Caesar

Crispy whole leaf romaine hearts topped with parmesan cheese, herb croutons, and our Chef's secret Caesar dressing
\$7

Baked Brie En Croûte

Creamy brie cheese baked in buttery puff pastry, served over an apricot marmalade, and topped with a green apple-cranberry chutney
\$12

Baby Spinach Salad

Tossed with toasted walnuts, creamy chèvre cheese, roasted yellow bell peppers, and a crumbled bacon and chive vinaigrette
\$8

Coastal Greens

Baby mesclun green salad tossed with our hand crafted toasted fennel seed vinaigrette, shaved carrot, red onion, European cucumber, tomato and Asiago cheese.
\$6

Smoked Salmon Flatbread

Norwegian style smoked salmon served on a grilled flatbread with roasted artichokes, green bell peppers, feta cheese, and a creamy dill spread
\$8

Popcorn Shrimp

Battered and fried golden brown and served with a honey-jalapeño dipping sauce
\$11

Honey-BBQ Tenders

All white meat chicken tossed in a seasoned breading and coated in our house style honey BBQ. Served with crisp celery, and ranch dressing
\$8

Tomato Bruschetta

Vine ripe tomatoes, roasted garlic, red onion, and fresh basil served on rustic toast with feta cheese and a balsamic syrup
\$6

Entrees

Panini Quesadilla

Shaved breast of chicken, tomato salsa and cheddar, served hot off our Panini grill with sour cream
\$9

Omelet Du Jour

Served with dressed baby field greens and fruit
\$8

Lunch Combo

A cup of soup served with a half wrap sandwich ~ your choice of turkey club, chicken salad or shrimp salad
\$10

Fish & Chips

Beer battered Pacific cod loin served with lemon scallion aioli and our hand cut fries
\$11

Petite Filet Mignon

Served with roasted rustic potatoes, rosemary Marsala sauce, and grilled asparagus
\$16

Blackened Chicken Breast

Served over a red pepper risotto, with green bell peppers, and a creamy tomato sauce
\$12

Linguini Louisiana

Pan seared prawns served over linguini noodles tossed in a creamy Creole tomato sauce with wilted spinach, green bell peppers, and roasted sweet corn
\$13

Pasta Primavera

Tender linguini pasta tossed in a creamy alfredo with red bell peppers, baby spinach, red onion, and topped with asiago cheese
\$10

Oven Roasted Tilapia

Served over wild rice with roasted artichokes and a Creole dill vinaigrette
\$11

Sea Scallop Salad

Pan seared sea scallops served on a bed of baby spinach tossed in a honey-jalapeño vinaigrette with crispy tortilla strips, yellow bell peppers, toasted pistachios, and crisp cucumber
\$16

Sandwiches

Thai Spiced Shrimp Salad*

Poached gulf shrimp tossed with herbs and Thai spiced sriracha aioli, served on country white toast with romaine and tomato.
\$12

Turkey Club Sandwich*

Country white toast filled with slow roasted turkey breast, romaine, tomato, red onion, bacon and mayonnaise.
\$7

Grilled Steak Caesar Wrap *

Char broiled flat iron steak wrapped in a roasted garlic tortilla with romaine, tomato, parmesan and our Caesar dressing.
Chicken \$8 Crab Cake \$14

Crispy Chicken Club*

Crispy fried chicken breast served on toasted wheat bread with melted provolone, apple wood bacon, lettuce, tomato, and mayo
\$9

Chicken Salad Sandwich *

Poached chicken breast tossed with roasted almond slices, Granny Smith apples and seasoned aioli, served on a toasted Kaiser roll with romaine and tomato.
\$7

Baldwin's Crab Cake Sandwich *

Served on a toasted Kaiser roll with romaine, Tomato, and lemon scallion aioli.
\$14

Black Angus Steak Burger*

½ Pound of our fresh ground beef tenderloin seasoned and grilled to perfection served on a toasted kaiser with lettuce, tomato, and pickle.
Add cheese for \$1
\$10

Apple Wood B.L.T*

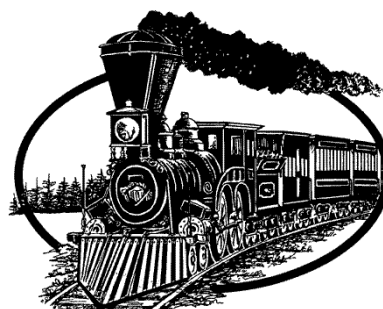
Crisp apple wood smoked bacon served on white toast with garden fresh tomatoes, romaine lettuce, and mayo
\$7

Corned Beef Rueben *

Shaved corned beef, kraut, Swiss and sauce on butter topped toasted rye bread.
\$8

Grilled Portobello Sandwich*

Served on toasted rye with a basil pesto aioli, fresh mozzarella, roasted red peppers, and garden fresh leeks
\$8



*all sandwiches served with half sour pickle and kettle cooked chips, or substitute our hand cut fries for \$1.