

Baldwin's Station Lunch Menu

www.baldwinstation.com

410-795-1041

Starters

Wild Mushroom Bisque

With hints of rosemary and Marsala wine.

Bowl \$6

Soup Du Jour

Bowl \$6

Whole Leaf Caesar

Salted anchovy, roasted garlic bruschetta, hand shaved asiago, herb crouton house Caesar dressing

\$6

Mesclun Salad

Maple caramelized apples, yellow pickled parsnip ribbons, European cucumber, shaved red onion, aged asiago,

Dijon mustard vinaigrette

\$8

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

\$9

Organic Braised Beef Flat Bread

Smoked Boursin, tomato confit, red onion marmalade

\$11

Tomato Bruschetta

Vine ripe tomatoes, roasted garlic, red onion, and fresh basil served on rustic French bread, with feta cheese and balsamic syrup

\$7

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 herbed Boursin mashed potatoes, shaved fresh horseradish, rich veal demi glace, wilted rainbow Swiss chard

\$18

Cranberry Apricot Chicken Breast

Tri-color fingerlings, white wine, red onion, apricot cranberry reduction, wilted rainbow chard

\$13

Butternut Squash Ravioli

Pumpkin walnut gnocchi, Vermont maple & sage caramelized apples, herbed noisette butter

\$15

Shrimp & Pancetta

Jumbo prawns, crisp pancetta, roasted shallot and garlic, heavy cream, cracked black pepper, grated asiago, roasted walnuts, lemon zest over bed of linguini

\$15

Blackened Tilapia

Herb roasted fingerling potatoes, rainbow Swiss chard, black cherry Syrah reduction

\$12

Coconut Shrimp Salad

Chopped romaine hearts, Cucumber, carrot ribbons, red onion, feta cheese, sweet Old Bay vinaigrette

\$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.

\$13

Shrimp Po Boy

Cajun battered gulf shrimp, Baldwin's Thai aioli, chopped Bibb lettuce, beef steak tomato, red onion, roasted red pepper, toasted French baguette

\$13

Turkey Club Sandwich*

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

\$7

Caesar Wrap *

Your choice of chicken, steak, or crab wrapped in a roasted garlic tortilla with romaine, fresh tomato salsa, asiago and our Caesar dressing.

Chicken \$9 steak \$13 crab \$14

Rueben

Thinly shaved corn beef brisket piled high with fresh sauerkraut, organic Swiss cheese house made Thousand Island dressing served atop toasted thick cut marble rye

\$8

Crispy Buffalo Chicken Club*

Crispy fried chicken breast tossed in a sweet and spicy buffalo sauce served on toasted wheat bread with melted provolone,

Applewood bacon, avocado, lettuce, tomato, red onion, and mayo

\$10

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.

\$8

Baldwin's Crab Cake Sandwich *

Served on a toasted Kaiser roll with romaine, tomato, and lemon scallion aioli.

\$14

Black Angus Steak Burger*

8 oz. ground tenderloin, petit romaine heart, beef steak tomato, pickle, brioche Kaiser roll. Add cheese for \$1

\$10

Seared Bison Burger

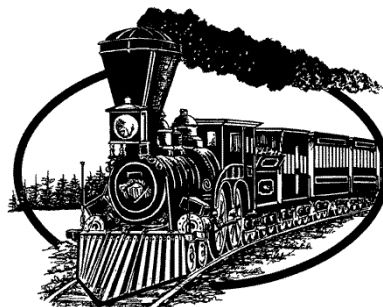
8 oz. ground bison, seared in duck fat, organic mesclun mix, apricot, fig, date relish, beef steak tomato, brioche Kaiser roll

\$14

Sweet Balsamic Portabella Sandwich*

Served on toasted rye with a basil pesto aioli, fresh mozzarella, roasted red peppers, garden fresh mesclun, and shaved red onion

\$9



*all sandwiches served with half sour pickle and kettle cooked chips, or substitute our hand cut fries for \$2.