



MENU

APPETIZERS

- Truffle Fries 8
- Baker House Signature Crab Cakes 14
- Classic Shrimp Cocktail 14
- Garlic Citrus Beef Skewers (3) 12
- Lime and Cilantro Shrimp Skewer 12
- White BBQ Chicken Skewer 12

SOUP, SALAD, and CHARCUTERIE

- Watermelon and Blueberry Gazpacho 6
- Classic Caesar Salad 10 14
Add Chicken - 7
- Emily's Garden Salad 6 10
House Salad with Tomato, Cucumber, Carrots
- Seafood Parfait 16
Lobster, Crab and Shrimp with a drizzle of Green Goddess Dressing
- Cheese and Charcuterie For 2 22 For 4 26
Selection of 4 Cheeses and 4 European style Meats

ENTREES

- Prime Rib (Available Friday-Sunday Only) 38
14oz Prime Rib Roasted to Perfection with Red Potato and Vegetable du Jour
- Filet Mignon 42
Certified Angus 6oz Filet, served with Red Potato and Vegetable du Jour
- NY Strip Steak 44
16oz Certified Angus NY Strip Steak. Served with Roasted Garlic Potato and Vegetable du Jour
- Chicken Angelica 27
Chicken Breast with Gouda, Tomato, Red Onion, Italian Seasoning, with Garlic Roasted Potato and Vegetable du Jour
- Baked Cod Dinner 22
North Atlantic Cod with Red Potato and Vegetable du Jour
- Lobster Dinner 49
8oz Lobster Tail served with Red Potato and Vegetable du Jour

SIDES

- Vegetable du Jour 5
- Pan Seared Shrimp 10
- Garlic Roasted Potato 5
- Add Lobster Tail to any Entree 25

20% Gratuity is added for Parties of 6 or more guests

We proudly use Olive Oil from The Olive Oil Shop, Lake Geneva, WI in our dishes



Craft Cocktails

The Robert Baker 12

J. Henry Bourbon, Muddled Mint and Lemonade

Cucumber Martini 11

Peppered Gin, Lime and Fresh Muddled Cucumber

Baker House Old Fashioned 12

Bourbon Whiskey, Simple Syrup and Angostura Bitters

Boulevardier 12

Bourbon Whiskey, Sweet Vermouth, Campari

Aperol Spritzer 11

French 75 12

Champagne, Gin, Simple Syrup and Angostura Bitters

Side Car 12

Grand Marnier, Fresh Squeezed Lime Juice and Brandy

Barley and Hops

Founder's Dirty Bastard Scottish Ale

Guinness

Heineken

Fat Tire Amber

Goose Island Matilda

Hoegarden White Ale

Kentucky Bourbon Ale

Potosi Snake Hollow IPA

Shlitz

Potosi Cave Ale (Amber)

Angry Orchard Hard Cider

Pabst Blue Ribbon

Miller Lite

Bud Light

White Claw

Mango, Cherry, Lime

Spotted Cow

Bottle or Daught

Stella Daught

Seasonal Brew on Draght

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.*



Desserts

White Chocolate Raspberry Cheesecake 9

Fudgy Wudgy Cake 9

Double Godiva Chocolate Cheesecake 10

Key Lime Pie 9

Digestif and Dessert Cocktails

Fernet Branca 12

Dewers 12yr 13

Oban 14yr 18

Lagsvulin 16yr

Courvoisier Cognac 13

Hennessy 13

Fonseca 10yr Tawny Port 18

Cockburn 2008 Porto 12

Distinction Porto Special Reserve 14

Chocolate Martini 12

Smith & Kearns 11

Coffee Liqueur, Cream and Club Soda

Irish Coffee 11