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BAILEY'S
PRIME PLUS

We proudly feature USDA Prime steaks supplied by Allen Brothers, legendary Chicago beef purveyor since 1893. Our steaks are aged a minimum of 30 days.



Appetizers

LOBSTER STUFFED AVOCADO

Chicken fried and served with cilantro lime cream sauce and pico de gallo. 15

KING CRABCAKE

Served with fresh asparagus and tarragon lemon butter. 15

SHRIMP COCKTAIL

Trio of sauces: guacamole, cocktail, and remoulade. 14

ALMOND CRUSTED BRIE

Served with strawberry balsamic ginger jam and Marsala wine jelly. 11

LOBSTER BISQUE

Brandy-laced, with lobster and cream. 8

BACON WRAPPED SCALLOPS

Wrapped in Applewood smoked bacon and served with lemon butter sauce. 15

SMOKED SALMON

Scottish style smoked salmon, Yukon dill potato salad and cilantro lime crème. 12

CRISPY ASPARAGUS

Romano cheese crusted served with Bailey's House Ranch. 9

FRIED CALAMARI

Crispy fried with cherry peppers, basil and capers. Served with spicy pepper relish and tartar sauce. 12

APPLEWOOD BACON WRAPPED SHRIMP

Stuffed with Sharp Cheddar, Smoked Gouda and jalapenos. Served with warm garlic butter. 13

TUNA POKE

Hawaiian style tuna tartar, pickled cucumber salad and wasabi guacamole. 14

Salads

Whole 9 Half 5

"THAT" SALAD

Baby greens, brandied Michigan cherries, candied pistachios and Oregon blue cheese. Tossed in our Maple-Sherry Vinaigrette.

THE SLICE

Chilled iceberg lettuce topped with heirloom baby tomatoes, Applewood smoked bacon, Oregon blue cheese and green onions. Served with Bacon, Blue Cheese & Chive dressing.

TOMATO, ONION & BLUE CHEESE SALAD

Beefsteak tomato, red onion, Oregon blue cheese and sherry vinaigrette.

SPINACH SALAD

Crisp Applewood smoked bacon, mushrooms, and red onions tossed in a warm bacon vinaigrette.

BAILEY'S CHOPPED SALAD

Tossed with Bailey's Signature Ranch.

CAESAR SALAD

Crisp romaine, homemade garlic-herb croutons, Pecorino cheese and avocados. Tossed in our homemade Caesar dressing.

TOMATO MOZZARELLA

Vine ripe tomatoes, lemon pepper vinaigrette and basil pesto.

*An 18% gratuity will be added to parties of 10 or more.
Please refrain from pipe and cigarette smoking.*

Steaks

- 6oz CENTER CUT FILET MIGNON 28**
- 10oz CENTER CUT FILET MIGNON 36**
- 14oz USDA PRIME RIBEYE 37**
- 14oz USDA PRIME CENTERCUT STRIP 42**
- 22oz USDA PRIME BONE-IN COWBOY CUT RIBEYE 49**
- 18oz PRIME DRY AGED BONE IN STRIP 50**

RARE cool red center MEDIUM RARE warm red center
MEDIUM hot pink center MEDIUM WELL thin pink center
WELL no pink, cooked throughout

All steaks are served with a garnish of steamed asparagus and your choice of Mashed Yukon Potatoes or the Classic Baked Potato.

Steaks also offered in these signature styles:

- Oscar**
King Crab, Crispy Asparagus and Béarnaise. 9
- Pepper Crusted**
Cabernet Syrup. 7
- Foie Gras**
Truffles and Seasonal Wild Mushrooms. 19
- King Crab Cake**
Served with Tarragon Lemon Butter. 10
- Lobster Tail**
10oz with Drawn Butter. MP

Bailey's Prix Fixe Classic 39

SALAD COURSE: Choose from the following

That Salad, The Slice, Spinach, Bailey's Chopped, Caesar or Tomato Mozzarella

ENTRÉE COURSE: Choose from the following

Maple Glazed Pork Chop, 6oz Center Cut Filet Mignon, Barbeque Roasted Free Range Chicken, Jalapeno Onion Crusted Bass, Scottish Salmon, 'Wild Texas' Shrimp Pasta or Blackened Redfish

DESSERT COURSE: Choose from the following

Chef's Feature Dessert or Seasonal Berries

Bailey's Signatures

CHILEAN SEA BASS

Pumpkin Seed Crusted over Butternut Squash Risotto. 36

SCOTTISH SALMON

Preserved Lemon Cous Cous, Citrus Butter and Arugula Fennel Salad. 28

'WILD TEXAS' SHRIMP PASTA

Linguini with Marinara, Spicy Red Chili Butter and Garlic Bread. 28

JALAPENO ONION CRUSTED BASS

Texas Farm Raised Striped Bass, served with Spicy Tequila & Red Chili Cream Sauce. 29

LOBSTER TAIL

10oz Cold-Water Tail, Broiled and served with Drawn Butter. MP

BLACKENED REDFISH

Texas Farm Raised Blackened Redfish with Mashed Yukon Gold Potatoes. 28

DOUBLE CUT COLORADO LAMB CHOPS

Peach and Pepper Marmalade. 40

MAPLE GLAZED PORK CHOP

Maple Thyme Glaze & Sweet Potato Hash. 25

BARBEQUE ROASTED FREE RANGE CHICKEN

Warm "loaded" Potato Salad & Tobacco Onions. 26

VEGETARIAN RISOTTO

Butternut Squash with White Wine, Wild Mushroom, Asparagus and Romano & Mascarpone Cheeses. 18

Sides

BROCCOLINI

Garlic Butter. 6

CREAMED CORN

Simmered with Cream & Butter Spices. 6

MASHED YUKON POTATOES

Seasoned & Topped with Butter. 4

CRIMINI MUSHROOMS

Sautéed with Garlic, Fresh Herbs and Wine. 6

LOBSTER MAC

Four Cheese Cream Sauce topped with Vermont White Cheddar. 13

WILTED SPINACH

Lemon, Garlic Butter. 6

SCALLOPED POTATOES

White Cheese Sauce, Applewood Smoked Bacon & Chives. 6

BAKED POTATO

Sour Cream, Chives, Applewood Smoked Bacon & Butter. 4

MAC & CHEESE

Four Cheese Cream Sauce Broiled until bubbling. 6

FRESH ASPARAGUS

Grilled, Hollandaise Sauce. 6

Made For Sharing

JUMBO ONION RINGS

Bailey's Spiked Ketchup. 9

BAKED SWEET POTATO

Maple Syrup, Glazed Pecans, Cinnamon Sugar Marshmallows, & Bourbon Orange Butter. 9

STEAKHOUSE FRIES

Hand cut, served with Bailey's Spiked Ketchup, House Ranch and Horseradish Sauce. 8