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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 15

*Chicken Fried & Served with Cilantro Lime Cream Sauce & Pico de Gallo*

## KING CRABCAKE 15

*Served with Fresh Asparagus & Tarragon Lemon Butter*

## SHRIMP COCKTAIL 14

*Trio of Dips: Guacamole, Cocktail & Remoulade*

## ALMOND CRUSTED BRIE 11

*Served with Strawberry Balsamic Ginger Jam & Marsala Wine Jelly*

## LOBSTER BISQUE 8

*Brandy-laced, with Lobster & Cream*

## FRIED CALAMARI 12

*Crispy Fried with Cherry Peppers, Basil & Capers. Served with Spicy Pepper Relish & Tartar Sauce*

## APPLEWOOD BACON WRAPPED SHRIMP 13

*Stuffed with Sharp Cheddar, Smoked Gouda & Jalapeños. Served with Warm Garlic Butter*

## P. E. I. MUSSELS 12

*Jalapeño, Hefeweizen & Orange Butter Sauce*

## BEEF TENDERLOIN CARPACCIO 12

*Pink Peppercorns, White Truffle Oil, Arugula & Shaved Parmesan Cheese*

## RAW BAR 18-28-54

*2 Shrimp, 2 Oysters, 2 Crab Claws, 2 Littleneck Clams 18*

*2 Shrimp, 2 Oysters, 2 Crab Claws, 2 Littleneck Clams, 2 Lobster Claws 28*

*4 Shrimp, 4 Oysters, 4 Crab Claws, 4 Littleneck Clams, 4 Lobster Claws 54*

*All Served with Cocktail Sauce, Remoulade & Mignonette*

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Salads

## WHOLE 9 HALF 5

### "THAT" SALAD

*Baby Greens, Brandied Michigan Cherries, Candied Pistachios & 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 & Green Onions. Served with Bacon, Blue Cheese & Chive Dressing*

### TOMATO, ONION & BLUE CHEESE SALAD

*Beefsteak Tomato, Red Onion, Oregon Blue Cheese & Sherry Vinaigrette*

### SPINACH SALAD

*Crisp Applewood Smoked Bacon, Mushrooms, & 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 & Avocados. Tossed in our Homemade Caesar Dressing*

### TOMATO MOZZARELLA

*Vine-Ripened Tomatoes, Lemon Pepper Vinaigrette & Basil Pesto*

# Sides

## CRISPY ASPARAGUS 9

*Romano Cheese Crusted served with Bailey's House Ranch*

## BROCCOLINI 6

*Garlic Butter*

## CREAMED CORN 6

*Simmered with Cream & Butter Spices*

## MASHED YUKON POTATOES 4

*Seasoned & Topped with Butter*

## CRIMINI MUSHROOMS 6

*Sautéed with Garlic, Fresh Herbs & Wine*

## LOBSTER MAC 13

*Four Cheese Cream Sauce topped with Vermont White Cheddar*

## WILTED SPINACH 6

*Lemon, Garlic Butter*

## SCALLOPED POTATOES 6

*White Cheese Sauce, Applewood Smoked Bacon & Chives*

## BAKED POTATO 6

*Sour Cream, Chives, Applewood Smoked Bacon & Butter*

## MAC & CHEESE 6

*Four Cheese Cream Sauce Broiled until bubbling*

## FRESH ASPARAGUS 6

*Grilled, Hollandaise Sauce*

### Made For Sharing

## JUMBO ONION RINGS 9

*Bailey's Spiked Ketchup*

## BAKED SWEET POTATO 9

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

## STEAKHOUSE FRIES 8

*Hand cut, served with Bailey's Spiked Ketchup, House Ranch & Horseradish Sauce*

# Steaks

6oz CENTER CUT FILET MIGNON	28
10oz CENTER CUT FILET MIGNON	36
14oz USDA PRIME RIBEYE	39
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 <i>King Crab, Crispy Asparagus &amp; Béarnaise</i>	9
PEPPER CRUSTED <i>Cabernet Demi</i>	7
FOIE GRAS <i>Truffles &amp; Seasonal Wild Mushrooms</i>	19
KING CRAB CAKE <i>Served with Tarragon Lemon Butter</i>	10
LOBSTER TAIL <i>10oz with Drawn Butter</i>	MP

## Bailey's Prix Fixe Classic 42

### SALAD COURSE

Choose from the following: "That" Salad, The Slice, Spinach, Bailey's Chopped, Caesar or Tomato Mozzarella

### ENTRÉE COURSE

Choose from the following: 6oz Center Cut Filet Mignon, Barbeque Roasted Free Range Chicken, Jalapeño Onion Crusted Bass, Scottish Salmon or Blackened Redfish

### DESSERT COURSE

Grand Marnier Crème Brulee

## Bailey's Signatures

### SCOTTISH SALMON 28

Preserved Lemon Cous Cous, Citrus Butter & Arugula Fennel Salad

### JALAPEÑO ONION CRUSTED BASS 29

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

### LOBSTER TAIL MP

10oz Cold-Water Tail, Broiled & Served with Drawn Butter

### BLACKENED REDFISH 28

Texas Farm Raised Blackened Redfish with Mashed Yukon Gold Potatoes

### DOUBLE CUT COLORADO LAMB CHOPS 40

Peach & Pepper Marmalade

### BARBEQUE ROASTED FREE RANGE CHICKEN 26

Warm "Loaded" Potato Salad & Tobacco Onions

### ROASTED DUCK BREAST 34

Sweet Potato Gnocchi, Caramelized Onion and Cranberry Reduction Drizzle

### BROILED VENISON CHOP 38

Caramelized Turnips, Carrot Puree, Black Pepper Demi-Glace

### SEARED SEA SCALLOPS 33

Roasted Granny Smith Apple Puree, Butternut Squash and Black Truffle Demi-Glace

### WILD MUSHROOM RAVIOLI 23

Sage-Brown Butter, Chestnut, Aged Sherry Vinegar

An 18% gratuity will be added to parties of 6 or more.  
 Please refrain from pipe and cigarette smoking.