

Batdorf Restaurant

Soups

Soup of the Day cup 3.99 ~ bowl 5.99

Chili of the Day cup 3.99 ~ bowl 5.99

Batdorf Lobster Bisque

cup 4.50 ~ bowl 6.50

Mexican Entrees

Hard Shell * or Soft Shell Tacos

Pulled chicken, Picadillo beef, or refried bean tacos with lettuce, cheese, and pico de gallo. Choice of two Mexican sides. 8.99

Grilled Tilapia Tacos

Corn flour tortillas, cheddar jack cheese, lettuce, limes, and two Mexican sides. 8.99

NEW Shrim

Shrimp and Chorizo Tacos

Shrimp and spicy chorizo sausage, corn flour tortillas, fresh crema, queso fresco, jicama slaw and salsa verde.
Choice of two Mexican sides. 10.99

Ahi Tuna Tacos

Pan seared Ahi Tuna, corn flour tortillas, spicy Asian mayo, cabbage and pico de gallo, served with two Mexican sides. 11.99

Burritos

Choice of picadillo beef, pulled chicken, refried beans, or citrus cilantro pork. Cheddar wrap with rice, cheddar jack cheese, and salsa roja. Served with chips. 7.99

Add sour cream, guacamole, black bean salsa, refried beans, chorizo sausage, or jalapenos for .75

NEW

Tres Taquitos

Chicken, guajillo beef, and seafood taquitos served with salsa roja, salsa verde, queso fresco, Guacamole, and fresh crema. 10.99

Chicken Enchiladas

Seasoned pulled chicken rolled in tortillas, cheddar cheese, salsa roja, and your choice of three Mexican sides. 11.99

Fajitas

Chipotle marinated chicken, steak, shrimp, or portabellas, sautéed bell peppers and onions, warm tortillas and three Mexican sides.

Steak 11.99 ~ chicken 10.99 ~ shrimp 13.99
portabella mushrooms 10.99

Mexican Sides

Mexican Rice 2.00 ~ Refried Beans 2.00 ~ Sour Cream .75

Guacamole 2.75 ~ Pico De Gallo .75 ~ Salsa Roja .75

Valentina Hot Sauce .50 ~ Cheddar Cheese .75

Mango Salsa 1.75 ~ Roasted Corn and Black Bean Salsa 1.75

Street Corn 2.75 ~ Salsa Verde .75

Kids Features

12 years and under. All meals served with kid's beverage and choice of: salad, vegetable of day, baby carrots, French fries, applesauce

Spaghetti 4.99 ~ Kids Pizza 4.99
Cheese quesadilla 4.99 ~ Chicken Tenders 5.99
Mini Tacos ~ (chicken, beef, bean) ~ 5.99

Chips and Salsa * House made seasoned tortilla chips served with our own salsa roja. 3.99

Appetizers

Steamer Pot *
Yuengling lager steamed Shrimp, mussels, clams, corn and potatoes

served with Old Bay, butter and Cocktail sauce. 14.99

Nachos

Fresh tortilla chips, refried beans, queso blanco, lettuce, pico de gallo, fresh jalapenos, crema, and queso fresco.

Guajillo Beef 10.99 ~ Seasoned Chicken 10.99

Salsa Sampler

Fresh tortilla chips, choice of 3 in house made salsas – Guacamole, Salsa Roja, Pico De Gallo, Salsa Verde, Corn and Black Bean Salsa, Cheese Sauce or Mango Salsa. 7.99

Sugar Maple Smoked Wings

House smoked jumbo wings tossed in our signature mango soy BBQ sauce. 9.99

Smokey Quesadilla

Caramelized onions, roasted red peppers, and melted smoked Gouda cheese on a flour tortilla. Chicken 8.99 ~ Steak 8.99 ~ Portabella 8.99

Catfish Sliders

Two catfish cakes, chipotle tartar sauce, baby green and roma tomatoes served with potato salad. 10.99

Bat Wings *

Half Dozen 6.99 ~ Dozen 9.99

Jumbo wings, celery, Bleu cheese or ranch dressing.
Choice of hot, mild, bbq, garlic parmesan, honey mustard,
old bay, Caribbean Jerk or brown sugar bacon

Fried Items

French Fries 3.50 ~ Mozzarella Sticks 6.99
Chicken Tenders 7.99 ~ Onion Rings 7.99
Bacon Cheese Fries 6.99

*** Gluten Free**

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food bourne illness. • 18% gratuity will be added to parties of 8 or more.

Burgers, Sandwiches, and Wraps

All served with house made tortilla chips and a pickle. Substitute French fries for 1.00 or beer battered onion rings for 2.50

Southwest Burger ½ pound burger, chipotle mayonnaise, grilled onions, jalapenos, pico de gallo and smoked gouda cheese. 8.99

Half Pound Burger Grilled Chicken Breast ~ Veggie Burger

Served with lettuce, tomato and onion. Choice of American, pepper jack, provolone, cheddar, smoked gouda or bleu cheese. 8.99 ~ Add bacon, jalapenos, mushrooms, grilled onions, pico de gallo, guacamole, barbeque sauce, or chipotle mayo for .50 each ~ Add fried egg to any sandwich for 1.00

Pan Seared Lump Crab Cake Sandwich House made seasoned lump crab cake with lettuce, tomato, and tartar sauce on a brioche roll. 11.99

Smoked Pulled Pork

House smoked pulled pork, house made barbeque sauce and coleslaw. Served on a broche roll. 8.99

Cuban Sandwich Smoked pulled pork, braised slab bacon, ham, provolone cheese, yellow mustard, and pickles on thick sliced focaccia. 10.99

Classic Cheese Steak With grilled onions and bell peppers, American cheese, and marinara on toasted hard roll. 8.99 ~ add mushrooms .75

Blackened Mahi Wrap Fresh blackened mahi mahi with lettuce, tomato, onion, and guacamole on a wheat wrap. 9.99

Chicken Caesar Wrap Fried chicken, romaine lettuce, and parmesan cheese tossed with Caesar dressing in a flour tortilla. 8.99

Chicken Barbeque Wrap Grilled chicken, grilled onions and bacon topped with barbeque sauce and smoked Gouda cheese wrapped in cheddar jalapeno tortilla. 8.99

Rachael Sandwich Sliced grilled turkey, coleslaw, 1000 island and melted provolone on marble rye 8.99

Salads

Side Salad 3.59 • Side Caesar 3.59

Soup and Salad (served until 4pm) Any bowl of soup with house or Caesar salad and garlic bread. 7.99

Santa Fe Salad * Spring greens, mango salsa, tomatoes, avocados, and almonds. Blackened Mahi Mahi, Grilled Salmon, Blackened Tuna, or a Crab Cake. 11.99

Summer Berry and Goat Cheese Salad *

Grilled chicken, baby greens, strawberries, blueberries, and blackberries, with goat cheese and candied walnuts. 12.99

Caesar Salad

Romaine lettuce, parmesan cheese, seasoned croutons and Caesar dressing. Grilled Chicken 8.99 ~ Shrimp 12.99 Crab cake 11.99 ~ Grilled Salmon 11.99

Cobb Salad

Romaine lettuce, bacon, cheddar jack cheese, tomatoes, onion, hardboiled egg, croutons, and grilled chicken breast. 9.99

Entrees

Sautéed Lump Crab Cakes Two pan seared house-made lump crab cakes served with two entrée sides. 19.99

Shrimp and Sausage Pomodoro Jumbo shrimp and Berkshire pork sausage, cherry tomatoes, garlic, basil, extra virgin olive oil, and cavatappi Pasta. Served with side salad and garlic bread. 14.99

Blueberry and fennel Quinoa, seasonal vegetable. Finished with jicama, fennel, and apple chutney. 17.99

Flackened Catfish * Warm asparagus, bacon and fried egg salad. Chipotle bourbon tomato and béarnaise sauces. 14.99

Amish Chicken Breast * Pan seared local chicken breast, French roasted potatoes, seasonal vegetables, and berry barbeque sauce. 15.99

Chipotle Bourbon Angus Flank Steak *
Grilled Chipotle bourbon and tomato marinated Black
Angus flank steak. Served with Watermelon salad,
and street corn. 15.99

From the Grill

All grilled items served with two entrée sides. All steaks served with house steak sauce.

14 oz Delmonico Steak

Grilled to desired temperature. 21.99
Add grilled mushrooms and onions for 1.00

Black and Bleu Sirloin

10 oz blackened sirloin steak with crumbled bleu cheese. 15.99

St. Louis Style Ribs

House smoked seasoned ribs with signature BBQ sauce. Half Rack 13.99 ~ Full Rack 18.99

Entrée Sides

mashed potatoes, loaded mashed potatoes, vegetable of the day, side salad, side Caesar salad or French fries

Desserts

Chocolate Peanut Butter Cake ~ Tres Leches Cake

Lemon Curd Tart ~ Crème Brulee

All desserts 6.25

Vanilla Ice Cream 2.99