

Barbarie's Black Angus

GRILL

APPETIZERS

SOUP OF THE DAY MADE FRESH DAILY	CUP 6.00 BOWL 8.50
FRENCH ONION SOUP SWEET ONIONS, GRUYERE CHEESE, CROUTONS	9.50
HUMMUS WITH PITA CHIPS	10.25
BUCKET OF WINGS* BBQ, BUFFALO, SWEET CHILI OR THAI	13.25
BLACK ANGUS CHILI* WITH TORTILLA CHIPS	11.25
JUMBO LUMP CRAB CAKE* SWEET CHILI AIOLI, BABY GREENS	19.75
STUFFED MUSHROOM CAPS* HOMEMADE CRABMEAT STUFFING, LEMON, BUTTER, BAKED IN A CASSEROLE	12.50
TUNA TARTAR* AVOCADO, SEAWEED SALAD, WONTON CRISPS	18.50
PAN SEARED DIVER SEA SCALLOPS* PINEAPPLE, EDAMAME, APPLEWOOD BACON, SEAWEED SALAD	14.50
LOBSTER SPRING ROLLS* JULIENNED CARROTS, SCALLIONS, GINGER, CABBAGE, SESAME OIL, MIXED GREENS, WASABI MAYO, SOY SAUCE	19.00
MEATBALL TRIO* GRASS FED VEAL, PORK, BEEF, TOMATO SAUCE	10.50
KENTUCKY SHRIMP* JUMBO SHRIMP WRAPPED WITH BACON, KENTUCKY CREAM SAUCE	19.00
SPINACH ARTICHOKE DIP CREAMY SPINACH, ARTICHOKE, GRUYERE, ROMANO, HERB FLAT BREAD	10.50
SWEET CHILI CALAMARI* SCALLIONS, CILANTRO, SWEET CHILI GLAZE	14.00
BLUE HILL BAY MUSSELS* GARLIC, WHITE WINE, SHALLOTS, PARSLEY, BUTTER, HERB CROSTINI	12.50
STEAMED CLAMS* IN TRADITIONAL CLAM BROTH	14.00
APPLEWOOD SMOKED BACON* GRILLED, SERVED WITH BARBARIE'S BLACK ANGUS STEAK SAUCE	11.00

RAW BAR

OYSTERS ON A HALF SHELL (6)*	12.75
CLAMS ON A HALF SHELL (6)*	10.75
JUMBO SHRIMP COCKTAIL*	19.50
CRAB STUFFED AVOCADO* AVOCADO HALF STUFFED WITH JUMBO LUMP CRAB MEAT, DICED ONIONS, PEPPERS, CHIVES, LIGHT MAYO, OVER MIXED GREENS	15.00
SEAFOOD PLATTER* FRESH MAINE LOBSTER, JUMBO SHRIMP, LUMP CRAB MEAT, LITTLE NECK CLAMS, OYSTERS	29.00

SEAFOOD

GRILLED SWORDFISH AND SCALLOPS* SAUTEED ONIONS, CAPERS, GREEN OLIVES, PINE NUTS, GARLIC OLIVE OIL, TOMATO SAUCE, ASPARAGUS, MASHED POTATOES	25.25
CEDAR PLANK ATLANTIC SALMON* TOMATO CAPER BEURRE BLANC, SAUTEED SPINACH, YUKON MASHED POTATOES	23.75
SESAME CRUSTED YELLOWFIN TUNA* SEARED RARE, ASIAN SLAW, SOBA NOODLES, WASABI CREAM, SEAWEED SALAD	26.75
PAN SEARED SEA BASS* OVEN ROASTED ARTICHOKE, TOMATO, LEMON THYME BROTH, MASHED POTATO	27.50
HALIBUT, LOBSTER MEAT & CLAMS* SAUTEED WITH FRESH GARLIC, BASIL, TOMATO, BUTTER, WHITE WINE, OVER PAPPARDELLE PASTA	28.75
SEARED DIVER SEA SCALLOPS* SOY MIRIN GLAZE, SAFFRON RISOTTO, RED PEPPERS, SEAWEED SALAD	26.25
CLASSIC LOBSTER ROLL* FRESH MAINE LOBSTER, BASIL, TOASTED BUTTERED ROLL, MIXED BABY GREENS, FRIES	19.00

SIDES - FOR 2 - \$7.50 EACH

CREAMED SPINACH	SAUTEED ASPARAGUS
SAUTEED SPINACH	SAUTEED MUSHROOMS
HASHED BROWN POTATOES	ONION STRINGS
MASHED POTATOES	MAC AND CHEESE
BAKED POTATO	CREAMED CORN
SWEET POTATO FRIES	STEAMED BROCCOLI
FRENCH FRIES	ROASTED FINGERLING POTATOES
BAKED SWEET POTATO	FINGERLING POTATOES WITH PARSLEY & BUTTER

SALADS

CLASSIC CAESAR SALAD SHAVED AGED ROMANO, HERB CROSTINI, CREAMY CAESAR DRESSING	7.00/10.75
SIGNATURE HOUSE SALAD BABY FIELD GREENS, CANDIED PECANS, CRAISINS, GORGONZOLA, HOUSE VINAIGRETTE	7.00/10.75
CLASSIC WEDGE SALAD* ICEBERG, CHERRY TOMATO, CRISPY BACON, ONION STRINGS, GORGONZOLA DRESSING	7.50/11.25
CHOPPED SALAD* CUCUMBER, CELERY, TOMATOES, CARROTS, ROASTED PEPPERS, RED ONIONS, BACON, GORGONZOLA, HOUSE VINAIGRETTE	7.75/11.75
TOMATO MOZZARELLA FARM FRESH HEIRLOOM TOMATO, MOZZARELLA, BASIL, BALSAMIC GLAZE	13.25
FARMHOUSE COBB SALAD* GRILLED CHICKEN BREAST, ROMAINE, CRISPY APPLEWOOD SMOKED BACON, SWISS CHEESE, EGG, HOUSE VINAIGRETTE	14.50
ARUGULA AND SWORDFISH SALAD* GRILLED SWORDFISH, ARUGULA, TOMATOES, ORANGE AND GRAPEFRUIT SEGMENTS, CITRUS VINAIGRETTE	17.75
SMOKED SALMON SALAD* BABY GREENS, RED ONIONS, TOMATOES, SLICED EGGS, OUR OWN SMOKED SALMON, FRESH HORSE RADISH CREAM SAUCE	14.75
CREATE A SALAD ENTRÉE	
GRILLED CHICKEN*	5.75
GRILLED SHRIMP*	10.00
SALMON*	10.00
MARINATED SKIRT STEAK*	9.25
SWORDFISH*	9.00
BACON WRAPPED SCALLOPS*	8.25

TRADITIONAL PASTA

LINGUINI WITH WHITE CLAM SAUCE	15.50
MEATBALLS WITH MARINARA OVER LINGUINI*	15.00

HOUSE CUT

DRY-AGED ANGUS BEEF - 30 DAYS	
ANGUS PORTERHOUSE 20 OZ.*	41.75
ANGUS PORTERHOUSE 40 OZ.* SERVES UP TO 4 PEOPLE	80.00
ANGUS BONE IN NEW YORK STRIP 16 OZ.*	36.75
ANGUS BONELESS NEW YORK STRIP 16 OZ.*	39.75
ANGUS COWBOY RIB EYE ON THE BONE 20 OZ.*	36.25
ANGUS CAJUN STYLE RIB EYE ON THE BONE 20 OZ.*	36.25
FILET MIGNON WRAPPED WITH OUR OWN BACON 8 OZ.* ROASTED CIPOLLINI ONIONS, MUSHROOMS, GARLIC	35.75

ENTREES

MARINATED SKIRT STEAK* GINGER/CITRUS MARINADE, BABY ARUGULA, FRIES, CRISPY ONION STRINGS	26.50
BRAISED BEEF SHORT RIBS* FORK TENDER CABERNET BRAISED NEW ENGLAND PASTURED BEEF, MASHED POTATOES, BACON, ROASTED BRUSSEL SPROUTS	32.50
BLACK ANGUS FILET OF CHICKEN* ROASTED VEGETABLES, FINGERLING POTATOES, NATURAL AU JUS	18.25
CHICKEN AVOCADO* BONELESS CHICKEN, BERLMUDA ONIONS, GARLIC, TOMATO SAUCE, SLICED AVOCADO, SAFFRON RISOTTO	18.25
CHICKEN CHIPOTLE* BONELESS CHICKEN, MUSHROOMS, CHIPOTLE SOUR CREAM, MELTED CHEDDAR CHEESE	18.25
CHICKEN FLORENTINE* BONELESS CHICKEN, SPINACH, FRESH MOZZARELLA, LEMON WHITE WINE CREAM SAUCE, MASHED POTATOES	18.25
HUDSON VALLEY DUCK 2 WAYS* PAN ROASTED BREAST OF DUCK AND DUCK LEG CONFIT, RED CABBAGE, BLACK CURRANT SHALLOT REDUCTION, MASHED POTATOES	28.75
GRASS FED AMERICAN LAMB SHANK* CABERNET BRAISED LAMB SHANK, ROASTED VEGETABLES, SHIITAKE MUSHROOMS, FINGERLING POTATOES	30.75
GRILLED RACK OF LAMB* PORT WINE SAUCE, CIPOLLINI ONION, FINGERLING POTATOES	34.75
PORK TENDERLOIN* MUSHROOM BRANDY CREAM SAUCE, FRENCH GREEN BEANS WRAPPED WITH BACON	24.75
OUR CLASSIC ANGUS CHEESEBURGER* SLOW COOKED ONIONS, SMOKED CHIPOTLE MAYO, AMERICAN CHEESE, BACON, LETTUCE, TOMATO, TOASTED BUN, PICKLES, FRIES	13.75
TURKEY BURGER* LETTUCE, TOMATO, ONION, CHIPOTLE MAYO, TOASTED BUN, PICKLES, FRIES	12.75
SUBSTITUTE A PRETZEL BUN	1.00

SAUCES

BOURBON PEPPERCORN	CABERNET REDUCTION & SHALLOTS
CLASSIC BÉARNAISE	CLASSIC HOLLANDAISE
HOMEMADE BBQ SAUCE	BARBARIE'S PRIME STEAK SAUCE

*CONSUMER ADVISORY: THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS.