

# Barbarie's Black Angus

## GRILL

### APPETIZERS

|   |                       |
|---|-----------------------|
| SOUP OF THE DAY<br>MADE FRESH DAILY   | CUP 6.25<br>BOWL 8.75 |
| FRENCH ONION SOUP<br>SWEET ONIONS, SWISS CHEESE, TOAST  | 9.75                  |
| HUMMUS*<br>WITH PITA CHIPS<br>ADD SPICED GROUND BEEF  | 10.50<br>12.00        |
| BUCKET OF WINGS*<br>BBQ, BUFFALO, SWEET CHILI OR THAI STYLE   | 14.25                 |
| BLACK ANGUS CHILI*<br>WITH TORTILLA CHIPS   | 11.50                 |
| JUMBO LUMP CRAB CAKE*<br>SWEET CHILI AIOLI  | 20.75                 |
| STUFFED MUSHROOM CAPS*<br>HOMEMADE CRABMEAT STUFFING, MOZZARELLA CHEESE,<br>CREAMY WHITE WINE BUTTER SAUCE                | 13.50                 |
| TUNA TARTARE*<br>GUACAMOLE, SEAWEED SALAD, WONTON CRISPS  | 19.50                 |
| GRILLED SEA SCALLOP KEBAB* <i>gf</i><br>APPLEWOOD SMOKED BACON, PINEAPPLE, EDAMAME PUREE                                  | 15.25                 |
| SHRIMP SPRING ROLLS*<br>SHRIMP, CARROTS, SCALLIONS, GINGER, CABBAGE,<br>SEAWEED SALAD, ASIAN SLAW, WASABI MAYO, SOY SAUCE | 13.00                 |
| MEATBALL TRIO*<br>GRASS FED VEAL, PORK & BEEF, MARINARA SAUCE, PARMESAN CHEESE  | 11.00                 |
| 1/2 RACK BBQ RIBS* <i>gf</i><br>HOMEMADE BBQ SAUCE  | 11.00                 |
| KENTUCKY SHRIMP*<br>JUMBO SHRIMP WRAPPED WITH BACON, KENTUCKY BOURBON CREAM SAUCE   | 19.50                 |
| SPINACH ARTICHOKE DIP<br>CREAMY SPINACH, ARTICHOKE, GRUYERE, ROMANO, HERB FLAT BREAD                                      | 10.95                 |
| THAI FRIED CALAMARI*<br>SWEET CHILI AIOLI, CHERRY PEPPERS, SCALLIONS, CILANTRO  | 14.95                 |
| BLUE HILL BAY MUSSELS*<br>GARLIC, WHITE WINE, SHALLOTS, PARSLEY, BUTTER, HERB CROSTINI                                    | 13.75                 |
| STEAMED CLAMS*<br>IN TRADITIONAL CLAM BROTH   | 15.25                 |
| APPLEWOOD SMOKED BACON* <i>gf</i><br>GRILLED, SERVED WITH BARBARIE'S BLACK ANGUS STEAK SAUCE                              | 12.00                 |

### RAW BAR

|   |       |
|---|-------|
| OYSTERS ON A HALF SHELL (6)* <i>gf</i>  | 13.00 |
| CLAMS ON A HALF SHELL (6)* <i>gf</i>  | 11.00 |
| JUMBO SHRIMP COCKTAIL* <i>gf</i>  | 20.00 |
| CRAB STUFFED AVOCADO*<br>AVOCADO HALF STUFFED WITH JUMBO LUMP CRAB MEAT, DICED ONIONS, PEPPERS, CHIVES,<br>LIGHT MAYO, OVER MIXED GREENS, SERVED WITH WARM TORTILLA CHIPS | 11.00 |
| SEAFOOD PLATTER* <i>gf</i><br>FRESH MAINE LOBSTER, JUMBO SHRIMP, LUMP CRAB MEAT,<br>LITTLE NECK CLAMS, OYSTERS  | 29.75 |

### SEAFOOD

|   |       |
|---|-------|
| GRILLED SWORDFISH & SCALLOPS* <i>gf</i><br>SAUTÉED ONIONS, CAPERS, GREEN OLIVES, PINE NUTS, GARLIC OLIVE OIL,<br>TOMATO SAUCE, ASPARAGUS, MASHED POTATOES | 26.75 |
| CEDAR PLANK ATLANTIC SALMON* <i>gf</i><br>SAUTÉED SPINACH, MASHED POTATOES, TOMATO CAPER BEURRE BLANC   | 24.75 |
| SESAME CRUSTED YELLOWFIN TUNA*<br>SEARED RARE, ASIAN SLAW, SOBA NOODLES, WASABI CREAM, SEAWEED SALAD  | 28.50 |
| PAN SEARED CATCH OF THE DAY* <i>gf</i><br>OVEN ROASTED ARTICHOKE, TOMATO, LEMON THYME BROTH, MASHED POTATO  | 28.75 |
| ALASKAN COD, LOBSTER MEAT & CLAMS*<br>GRAPE TOMATOES, SHALLOTS, GARLIC, BASIL, WHITE WINE, HOMEMADE PASTA   | 30.00 |
| SEARED DIVER SEA SCALLOPS* <i>gf</i><br>SOY SHALLOT REDUCTION, SAFFRON RISOTTO, RED PEPPERS, SEAWEED SALAD  | 27.75 |
| CLASSIC LOBSTER ROLL*<br>FRESH MAINE LOBSTER, BASIL, TOASTED BUTTERED ROLL, MIXED GREENS, FRIES   | 20.00 |
| SHRIMP SALAD*<br>CELERY, ONIONS, PEPPERS, HORSERADISH MAYO, TOASTED BUTTERED ROLL,<br>MIXED GREENS, FRIES   | 15.95 |

### INDIVIDUAL SIDES - \$5

|                              |                                       |
|------------------------------|---------------------------------------|
| CREAMED SPINACH              | SAUTÉED MUSHROOMS <i>gf</i>           |
| SAUTÉED SPINACH <i>gf</i>    | ONION STRINGS                         |
| HASHED BROWN POTATOES        | MAC & CHEESE                          |
| MASHED POTATOES <i>gf</i>    | CREAMED CORN                          |
| BAKED POTATO <i>gf</i>       | STEAMED BROCCOLI <i>gf</i>            |
| SWEET POTATO FRIES           | ROASTED FINGERLING POTATOES <i>gf</i> |
| FRENCH FRIES                 | BROCCOLI WITH GARLIC & OIL <i>gf</i>  |
| BAKED SWEET POTATO <i>gf</i> | ROASTED BRUSSEL SPROUTS <i>gf</i>     |
| SAUTÉED ASPARAGUS <i>gf</i>  | WITH BACON, SHALLOTS & BALSAMIC GLAZE |

### SALADS

|  |                          |
|--|--------------------------|
| SIGNATURE HOUSE <i>gf</i><br>MIXED GREENS, CANDIED PECANS, CRAISINS, GORGONZOLA, HOUSE VINAIGRETTE   | HALF/FULL<br>8.00/ 12.00 |
| CLASSIC CAESAR<br>SHAVED AGED ROMANO, CROUTONS, CREAMY CAESAR DRESSING   | 7.50/ 11.50              |
| CLASSIC WEDGE*<br>ICEBERG, CHERRY TOMATOES, CRISPY BACON, ONION STRINGS,<br>GORGONZOLA, BLUE CHEESE DRESSING                                     | 8.25/ 12.25              |
| CHOPPED* <i>gf</i><br>CUCUMBER, CELERY, TOMATOES, CARROTS, ROASTED PEPPERS,<br>RED ONIONS, BACON, GORGONZOLA, HOUSE VINAIGRETTE                  | 8.50/ 12.50              |
| TOMATO MOZZARELLA <i>gf</i><br>FRESH TOMATO, MOZZARELLA, BASIL PURÉE, BALSAMIC GLAZE   | 13.75                    |
| FARMHOUSE COBB* <i>gf</i><br>GRILLED CHICKEN, ROMAINE, CRISPY BACON, GRAPE TOMATOES,<br>SWISS CHEESE, SLICED EGG, HOUSE VINAIGRETTE              | 16.00                    |
| ARUGULA & SWORDFISH* <i>gf</i><br>GRILLED SWORDFISH, ARUGULA, TOMATOES, ORANGE<br>AND GRAPEFRUIT SEGMENTS, CITRUS VINAIGRETTE                    | 18.25                    |
| SMOKED SALMON* <i>gf</i><br>OUR OWN SMOKED SALMON, MIXED GREENS, RED ONIONS, TOMATOES,<br>SLICED EGG, HOUSE VINAIGRETTE, HORSERADISH CREAM SAUCE | 15.75                    |
| <b>CREATE A SALAD ENTRÉE</b>   |                          |
| GRILLED CHICKEN*   | 7.25                     |
| GRILLED SHRIMP*  | 11.50                    |
| SALMON*  | 11.75                    |
| MARINATED SKIRT STEAK*   | 10.75                    |
| SWORDFISH*   | 10.50                    |
| BACON WRAPPED SEA SCALLOPS*  | 9.75                     |

### TRADITIONAL PASTA

|                              |       |
|------------------------------|-------|
| PREPARED WITH HOMEMADE PASTA |       |
| WHITE CLAM SAUCE*            | 18.50 |
| MEATBALLS WITH MARINARA*     | 17.95 |
| CLASSIC BOLOGNESE*           | 19.95 |

### HOUSE CUT

|   |       |
|---|-------|
| DRY AGED ANGUS BEEF - 30 DAYS   |       |
| 20 OZ. ANGUS PORTERHOUSE*   | 38.75 |
| 40 OZ. ANGUS PORTERHOUSE*<br>SERVES UP TO 4 PEOPLE  | 79.50 |
| 45 OZ. TOMAHAWK FOR TWO*<br>RIB EYE ON THE BONE, TOMATO AVOCADO SALAD, CHOICE OF TWO SIDES    | 93.00 |
| 16 OZ. ANGUS BONE IN NEW YORK STRIP*  | 39.00 |
| 16 OZ. ANGUS BONELESS NEW YORK STRIP*   | 39.00 |
| 20 OZ. ANGUS COWBOY RIB EYE ON THE BONE*  | 38.75 |
| 20 OZ. ANGUS CAJUN STYLE RIB EYE ON THE BONE*   | 38.75 |
| 8 OZ. FILET MIGNON WRAPPED WITH OUR OWN BACON*<br>ROASTED CIPOLLINI ONIONS, MUSHROOMS, GARLIC | 37.25 |

### ENTRÉES

|  |                         |
|--|-------------------------|
| MARINATED SKIRT STEAK*<br>GINGER-CITRUS MARINADE, BABY ARUGULA, FRIES, CRISPY ONION STRINGS  | 28.75                   |
| BRAISED BEEF SHORT RIBS* <i>gf</i><br>FORK TENDER CABERNET BRAISED NEW ENGLAND PASTURED BEEF,<br>MASHED POTATOES, BACON, ROASTED BRUSSEL SPROUTS | 34.00                   |
| BBQ RIBS*<br>HOMEMADE BBQ SAUCE, ARUGULA SALAD, FRIES  | FULL 28.50 / HALF 14.75 |
| BLACK ANGUS CHICKEN* <i>gf</i><br>FINGERLING POTATOES, ROASTED VEGETABLES,<br>CABERNET SHALLOT REDUCTION   | 19.25                   |
| CHICKEN AVOCADO*<br>BERMUDA ONIONS, GARLIC, GRAPE TOMATOES,<br>MARINARA SAUCE, SLICED AVOCADO, SAFFRON RISOTTO                                   | 19.25                   |
| PASTA PRIMAVERA<br>ASSORTED VEGETABLES, GARLIC & OLIVE OIL, HOMEMADE PASTA   | 21.95                   |
| CHICKEN CARBONARA*<br>BACON, PEAS, ONIONS, GARLIC CREAM SAUCE, HOMEMADE PASTA  | 21.95                   |
| CHICKEN PARMESAN*<br>BREADED & FRIED, MARINARA SAUCE, MOZZARELLA CHEESE, HOMEMADE PASTA  | 21.95                   |
| CHICKEN, SCALLOPS & SHRIMP*<br>ASPARAGUS, TOMATOES, GARLIC PESTO CREAM SAUCE, HOMEMADE PASTA   | 24.95                   |
| GRASS FED AMERICAN LAMB SHANK* <i>gf</i><br>CABERNET BRAISED LAMB SHANK, ROASTED VEGETABLES,<br>ASSORTED MUSHROOMS, FINGERLING POTATOES          | 32.00                   |
| GRILLED RACK OF LAMB* <i>gf</i><br>CABERNET SHALLOT REDUCTION, CIPOLLINI ONION, FINGERLING POTATOES  | 28.50                   |
| PORK TENDERLOIN*<br>MUSHROOM BRANDY CREAM SAUCE, FRENCH GREEN BEANS WRAPPED WITH BACON   | 23.00                   |
| CLASSIC ANGUS BACON CHEESEBURGER*<br>AMERICAN CHEESE, BACON, CARAMELIZED ONIONS, LETTUCE, TOMATO,<br>CHIPOTLE MAYO, TOASTED BUN, PICKLES, FRIES  | 14.50                   |

### SAUCES

|                    |                              |
|--------------------|------------------------------|
| BOURBON PEPPERCORN | CABERNET SHALLOT REDUCTION   |
| CLASSIC BÉARNAISE  | CLASSIC HOLLANDAISE          |
| HOMEMADE BBQ SAUCE | BARBARIE'S PRIME STEAK SAUCE |