

Barbarie's Black Angus

GRILL

APPETIZERS

SOUP OF THE DAY MADE FRESH DAILY	CUP 6.25 BOWL 8.75
FRENCH ONION SOUP SWEET ONIONS, SWISS CHEESE, TOAST	9.75
HUMMUS WITH PITA CHIPS	10.50
BUCKET OF WINGS* BBQ, BUFFALO, SWEET CHILI OR THAI STYLE	13.50
BLACK ANGUS CHILI* WITH TORTILLA CHIPS	11.50
JUMBO LUMP CRAB CAKE* SWEET CHILI AIOLI, ARUGULA	20.25
STUFFED MUSHROOM CAPS* HOMEMADE CRABMEAT STUFFING, MOZZARELLA CHEESE, CREAMY WHITE WINE BUTTER SAUCE	13.00
TUNA TARTARE* GUACAMOLE, SEAWEED SALAD, WONTON CRISPS	19.00
GRILLED SEA SCALLOP KEBAB* APPLEWOOD SMOKED BACON, PINEAPPLE, EDAMAME PUREE	14.75
SHRIMP SPRING ROLLS* SHRIMP, CARROTS, SCALLIONS, GINGER, CABBAGE, SEAWEED SALAD, ASIAN SLAW, WASABI MAYO, SOY SAUCE	12.50
MEATBALL TRIO* GRASS FED VEAL, PORK & BEEF, MARINARA SAUCE, PARMESAN CHEESE	10.75
1/2 RACK BBQ RIBS* HOMEMADE BBQ SAUCE, ARUGULA SALAD, FRIES	14.75
KENTUCKY SHRIMP* JUMBO SHRIMP WRAPPED WITH BACON, KENTUCKY CREAM SAUCE	19.50
SPINACH ARTICHOKE DIP CREAMY SPINACH, ARTICHOKE, GRUYERE, ROMANO, HERB FLAT BREAD	10.75
THAI FRIED CALAMARI* SWEET CHILI AIOLI, CHERRY PEPPERS, SCALLIONS, CILANTRO	14.25
BLUE HILL BAY MUSSELS* GARLIC, WHITE WINE, SHALLOTS, PARSLEY, BUTTER, HERB CROSTINI	12.75
STEAMED CLAMS* IN TRADITIONAL CLAM BROTH	14.25
APPLEWOOD SMOKED BACON* GRILLED, SERVED WITH BARBARIE'S BLACK ANGUS STEAK SAUCE	11.25

RAW BAR

OYSTERS ON A HALF SHELL (6)*	13.00
CLAMS ON A HALF SHELL (6)*	11.00
JUMBO SHRIMP COCKTAIL*	20.00
CRAB STUFFED AVOCADO* AVOCADO HALF STUFFED WITH JUMBO LUMP CRAB MEAT, DICED ONIONS, PEPPERS, CHIVES, LIGHT MAYO, OVER MIXED GREENS	11.00
SEAFOOD PLATTER* FRESH MAINE LOBSTER, JUMBO SHRIMP, LUMP CRAB MEAT, LITTLE NECK CLAMS, OYSTERS	29.75

SEAFOOD

GRILLED SWORDFISH & SCALLOPS* SAUTÉED ONIONS, CAPERS, GREEN OLIVES, PINE NUTS, GARLIC OLIVE OIL, TOMATO SAUCE, ASPARAGUS, MASHED POTATOES	26.25
CEDAR PLANK ATLANTIC SALMON* SAUTÉED SPINACH, MASHED POTATOES, TOMATO CAPER BEURRE BLANC	24.75
SESAME CRUSTED YELLOWFIN TUNA* SEARED RARE, ASIAN SLAW, SOBA NOODLES, WASABI CREAM, SEAWEED SALAD	28.00
PAN SEARED CATCH OF THE DAY* OVEN ROASTED ARTICHOKE, TOMATO, LEMON THYME BROTH, MASHED POTATO	28.50
ALASKAN COD, LOBSTER MEAT & CLAMS* GRAPE TOMATOES, SHALLOTS, GARLIC, BASIL, WHITE WINE, PAPPERDELLE PASTA	30.00
SEARED DIVER SEA SCALLOPS* SOY SHALLOT REDUCTION, SAFFRON RISOTTO, RED PEPPERS, SEAWEED SALAD	27.50
CLASSIC LOBSTER ROLL* FRESH MAINE LOBSTER, BASIL, TOASTED BUTTERED ROLL, MIXED BABY GREENS, FRIES	20.00

INDIVIDUAL SIDES - \$4

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

SALADS

SIGNATURE HOUSE MIXED GREENS, CANDIED PECANS, CRAISINS, GORGONZOLA, HOUSE VINAIGRETTE	HALF/FULL 7.50/11.25
CLASSIC CAESAR SHAVED AGED ROMANO, CROUTONS, CREAMY CAESAR DRESSING	7.50/11.25
CLASSIC WEDGE* ICEBERG, CHERRY TOMATOES, CRISPY BACON, ONION STRINGS, GORGONZOLA, BLUE CHEESE DRESSING	8.00/11.75
CHOPPED* CUCUMBER, CELERY, TOMATOES, CARROTS, ROASTED PEPPERS, RED ONIONS, BACON, GORGONZOLA, HOUSE VINAIGRETTE	8.25/12.25
TOMATO MOZZARELLA FRESH TOMATO, MOZZARELLA, BASIL PURÉE, BALSAMIC GLAZE	13.75
FARMHOUSE COBB* GRILLED CHICKEN, ROMAINE, CRISPY BACON, GRAPE TOMATOES, SWISS CHEESE, SLICED EGG, HOUSE VINAIGRETTE	15.25
ARUGULA & SWORDFISH* GRILLED SWORDFISH, ARUGULA, TOMATOES, ORANGE AND GRAPEFRUIT SEGMENTS, CITRUS VINAIGRETTE	18.25
SMOKED SALMON* OUR OWN SMOKED SALMON, MIXED GREENS, RED ONIONS, TOMATOES, SLICED EGG, HOUSE VINAIGRETTE, HORSERADISH CREAM SAUCE	15.25
CREATE A SALAD ENTRÉE	
GRILLED CHICKEN*	6.25
GRILLED SHRIMP*	10.50
SALMON*	10.75
MARINATED SKIRT STEAK*	9.75
SWORDFISH*	9.50
BACON WRAPPED SEA SCALLOPS*	8.75

TRADITIONAL PASTA

LINGUINI WITH WHITE CLAM SAUCE	16.50
MEATBALLS WITH MARINARA OVER LINGUINI*	15.75

HOUSE CUT

DRY AGED ANGUS BEEF - 30 DAYS	
20 OZ. ANGUS PORTERHOUSE*	43.25
40 OZ. ANGUS PORTERHOUSE* SERVES UP TO 4 PEOPLE	82.50
45 OZ. TOMAHAWK FOR TWO* RIB EYE ON THE BONE, TOMATO AVOCADO SALAD, CHOICE OF TWO SIDES	92.00
16 OZ. ANGUS BONE IN NEW YORK STRIP*	38.00
16 OZ. ANGUS BONELESS NEW YORK STRIP*	41.25
20 OZ. ANGUS COWBOY RIB EYE ON THE BONE*	37.75
20 OZ. ANGUS CAJUN STYLE RIB EYE ON THE BONE*	37.75
8 OZ. FILET MIGNON WRAPPED WITH OUR OWN BACON* ROASTED CIPOLLINI ONIONS, MUSHROOMS, GARLIC	37.25

ENTREES

MARINATED SKIRT STEAK* GINGER-CITRUS MARINADE, BABY ARUGULA, FRIES, CRISPY ONION STRINGS	27.75
BRAISED BEEF SHORT RIBS* FORK TENDER CABERNET BRAISED NEW ENGLAND PASTURED BEEF, MASHED POTATOES, BACON, ROASTED BRUSSEL SPROUTS	34.00
BBQ RIBS HOMEMADE BBQ SAUCE, ARUGULA SALAD, FRIES	FULL 28.50 / HALF 14.75
BLACK ANGUS FILET OF CHICKEN* BONELESS CHICKEN, FINGERLING POTATOES, ROASTED VEGETABLES, CABERNET SHALLOT REDUCTION	19.25
CHICKEN AVOCADO* BONELESS CHICKEN, BERMUDA ONIONS, GARLIC, GRAPE TOMATOES, MARINARA SAUCE, SLICED AVOCADO, SAFFRON RISOTTO	19.25
CHICKEN CREMINI* BONELESS CHICKEN, ASSORTED MUSHROOMS, SPINACH, ROMANO CHEESE, GARLIC CREAM SAUCE, PAPPARDELLE PASTA	19.25
CHICKEN FLORENTINE* BONELESS CHICKEN, SPINACH, FRESH MOZZARELLA, LEMON WHITE WINE CREAM SAUCE, MASHED POTATOES	19.25
PAN ROASTED BREAST OF DUCK* RED CABBAGE, BLACK CURRANT SHALLOT REDUCTION, MASHED POTATOES	22.00
GRASS FED AMERICAN LAMB SHANK* CABERNET BRAISED LAMB SHANK, ROASTED VEGETABLES, ASSORTED MUSHROOMS, FINGERLING POTATOES	32.00
GRILLED RACK OF LAMB* CABERNET SHALLOT REDUCTION, CIPOLLINI ONION, FINGERLING POTATOES	28.50
PORK TENDERLOIN* MUSHROOM BRANDY CREAM SAUCE, FRENCH GREEN BEANS WRAPPED WITH BACON	22.00
CLASSIC ANGUS BACON CHEESEBURGER* AMERICAN CHEESE, BACON, CARAMELIZED ONIONS, LETTUCE, TOMATO, CHIPOTLE MAYO, TOASTED BUN, PICKLES, FRIES	14.25
TURKEY BURGER* LETTUCE, TOMATO, RED ONION, CHIPOTLE MAYO, TOASTED BUN, PICKLES, FRIES	13.25

SAUCES

BOURBON PEPPERCORN	CABERNET SHALLOT REDUCTION
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.