

BARBARIE'S BLACK ANGUS GRILL
WEEKLY SPECIALS: 12/4 TO 12/10/2017

APPETIZERS

SOUP DU JOUR.....BOWL \$8.75 CUP \$6.25
MADE FRESH DAILY

KAREN'S STUFFED CLAMS – CRABMEAT & SCALLOP
STUFFING, BAKED & TOPPED WITH A GARLIC BUTTER
SAUCE.....\$15.

BLACK ANGUS OYSTERS - SAUTÉED WITH GINGER,
VEGETABLES & A LIGHT TERIYAKI GLAZE, SERVED
OVER PUFF PASTRY..... 15.95

ICEBERG & BURRATA CHEESE SALAD – ICEBERG
WEDGE WITH BURRATA CHEESE, HEIRLOOM
TOMATOES & PROSCIUTTO, DRIZZLED WITH BALSAMIC
VINAIGRETTE & BALSAMIC GLAZE...\$14.50

HAND – HELDS

BLACK ANGUS STEAK SANDWICH – SHAVED &
TOPPED WITH SAUTÉED PEPPERS, ONIONS &
CHEDDAR JACK CHEESE, ON A WEDGE WITH
CHIPOTLE MAYO, SERVED WITH FRENCH FRIES.....\$15.

FEATURED COCKTAILS

MOSCOW MULE – TITO'S VODKA, GINGER BEER &
LIME JUICE....\$9.

CARAMEL APPLE MARTINI – SMIRNOFF CARAMEL
VODKA & APPLE PUCKER....\$10.50

ENTREES

GRILLED NY STRIP – SLICED & SERVED OVER A
CHOPPED SALAD OF GARBANZO BEAN, CARROTS,
ONIONS, PEPPERS, OLIVES, TOMATO & FETA CHEESE,
ON A BED OF MIXED GREENS AND TOSSED IN OUR
HOUSE VINAIGRETTE.....\$20.75

SURF & TURF – 16OZ BONELESS NY STRIP, GRILLED &
PAIRED WITH A CRABMEAT STUFFED SCALLOPS &
SHRIMP CASSEROLE, SERVED WITH MASHED
POTATOES & BRUSSEL SPROUTS.....\$45.95

GRILLED PRIME RIB – 16OZ. BONELESS, TOPPED
WITH CHIMICHURRI SAUCE, SERVED WITH MASHED
POTATOES & ASPARAGUS.....\$26.95

PORK PARMESAN – PANKO BREADED, TOPPED WITH
MARINARA SAUCE & BURRATA CHEESE, SERVED OVER
LINGUINI.....\$18.95

PORK, CLAMS, SCALLOPS & SAUSAGE – SAUTÉED
WITH ONIONS, PEPPERS, TOMATO & GARLIC
MARINARA SAUCE, SERVED OVER SAFFRON
RISOTTO.....\$24.95

TOMAHAWK – 45OZ. BONE-IN RIB EYE,
ACCOMPANIED BY TOMATO AVOCADO SALAD &
CHOICE OF 2 SIDES.....\$92.