

**BARBARIE'S BLACK ANGUS GRILL**  
**WEEKLY SPECIALS: 5/14 TO 5/20/2018**

**APPETIZERS**

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

**CLAMS & KIELBASA** — SAUTÉED WITH ONIONS &  
PEPPERS IN A GARLIC BUTTER SAUCE, SERVED WITH  
TOAST POINTS.....\$14.95

**HAND HELDS**

**BLACK ANGUS STEAK SANDWICH** — SHAVED &  
MUNSTER CHEESE, ON A WEDGE WITH MAYO,  
SERVED WITH FRENCH FRIES.....\$15.50

**FEATURED COCKTAILS**

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

**SPRING FLING MARTINI** — TITO'S VODKA,  
ELDERFLOWER LIQUOR, MUDDLED CUCUMBER,  
LEMON & SIMPLE SYRUP, SHAKEN &  
STRAINED.....\$10.50

**ENTREES**

**GRILLED NY STRIP** — SLICED & SERVED OVER A 1/2  
ICEBERG WEDGE WITH CRISPY BACON, CHERRY  
TOMATOES, ONION STRINGS & GORGONZOLA CHEESE,  
DRIZZLED WITH BLUE CHEESE DRESSING.....\$21.75

**SURF & TURF** — 20 OZ. BONE IN RIB EYE, GRILLED &  
PAIRED WITH ROCK SHRIMP BROILED IN A CASSEROLE  
WITH LEMON & GARLIC, SERVED WITH MASHED  
POTATOES.....\$42.95

**BLACK ANGUS COD** — SAUTÉED WITH MUSSELS,  
TOMATO, ONIONS & A GARLIC PESTO MARINARA  
SAUCE, SERVED OVER HOMEMADE PASTA....\$22.95

**FILET MIGNON BEEF TIPS & SHRIMP** — PAN SEARED  
& SAUTÉED WITH A GARLIC TOMATO CREAM SAUCE,  
TOSSED WITH HOMEMADE PASTA....\$23.95

**TOMAHAWK** — 45OZ. BONE-IN RIB EYE,  
ACCOMPANIED BY TOMATO AVOCADO SALAD &  
CHOICE OF 2 SIDES.....\$93.