

BARBARIE'S BLACK ANGUS GRILL
WEEKLY SPECIALS: 4/9 TO 4/15/2018

APPETIZERS

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

ANTIPASTO FOR 2 – CURED MEATS, ASSORTED
CHEESES & MARINATED VEGETABLES...\$16.95

HAND HELDS

BLACK ANGUS STEAK SANDWICH – SHAVED &
TOPPED WITH ASSORTED SAUTÉED PEPPERS, ONIONS
& SWISS CHEESE ON A WEDGE WITH CHIPOTLE 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
TOMATO, MOZZARELLA & PROSCIUTTO STACK,
DRIZZLED WITH A BASIL PUREE & BALSAMIC
GLAZE.....\$21.75

SURF & TURF – 20 OZ. BONELESS RIB EYE, GRILLED &
PAIRED WITH A SEA SCALLOPS CASINO CASSEROLE,
SERVED WITH MASHED POTATOES.....\$45.95

SALMON & SCALLOPS OVER PASTA – PAN SEARED
SALMON & SCALLOPS WITH ASPARAGUS & CHERRY
TOMATOES SAUTÉED IN A LIGHT GARLIC PESTO
CREAM SAUCE, SERVED OVER HOMEMADE
PASTA.....\$26.95

GRILLED PRIME RIB – 20 OZ. BONE-IN, GRILLED &
TOPPED WITH SHRIMP SCAMPI, SERVED WITH MASHED
POTATOES & ASPARAGUS.....\$36.95

GRILLED DUCK BREAST – SERVED OVER A
MEDITERRANEAN SALAD WITH ROMAINE LETTUCE,
CUCUMBER, TOMATO, KALAMATA OLIVES, ONION &
FETA CHEESE, TOSSED WITH A MINT
DRESSING.....\$22.95

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