

# BARBARIE'S BLACK ANGUS GRILL

## WEEKLY SPECIALS : 7/23 TO 7/29/2018

### APPETIZERS

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

**FRIED ZUCCHINI** — TOSSED WITH A SWEET CHILI  
AIOLI, CHERRY PEPPERS, SCALLIONS &  
CILANTRO....\$9.95

### HAND-HELDS

**BLACK ANGUS STEAK SANDWICH** — SHAVED AND  
TOPPED WITH SAUTÉED MUSHROOMS & SWISS  
CHEESE, ON A WEDGE WITH GARLIC MAYO, SERVED  
WITH FRENCH FRIES..\$15.50

### FEATURED WINE & COCKTAILS

**BOURBON BARREL AGED CHARDONNAY** — ROBERT  
MONDAVI, MONTEREY COUNTY....\$8.25

**FLIRTINI** — TITOS VODKA, TRIPLE SEC & PINEAPPLE  
JUICE SHAKEN & STRAINED, TOPPED WITH A  
CHAMPAGNE FLOATER & GARNISHED WITH A  
CHERRY.....\$10.50

### WEEKEND SUMMER CLAMBAKE

AVAILABLE FRIDAY, SATURDAY & SUNDAY

1 1/4 POUND LOBSTER, 12 LITTLENECK CLAMS,  
POTATO & CORN ON THE COB.....\$29.95

### ENTREES

**GRILLED NY STRIP** — 8 OZ. BONELESS, SLICED &  
SERVED OVER A SALAD OF ROMAINE LETTUCE, FRESH  
MOZZARELLA, TOMATOES, ONIONS, AVOCADO &  
BEETS, TOSSED IN OUR HOUSE  
VINAIGRETTE.....\$21.75

**SURF & TURF** — 20 OZ. BONE-IN RIB EYE, GRILLED &  
PAIRED WITH CRABMEAT STUFFED SCALLOPS &  
SHRIMP CASSEROLE, SERVED WITH MASHED  
POTATOES....\$44.95

**LOBSTER SALAD STUFFED AVOCADO** — AVOCADO  
STUFFED WITH LOBSTER MEAT TOSSED WITH CELERY,  
PEPPERS, ONIONS & HORSERADISH MAYO, SERVED  
OVER MIXED GREENS & WITH CORN CHIPS.....\$24.95

**CAJUN TUNA STEAKS** — PAN SEARED RARE, **SERVED**  
OVER FRESH CORN & AVOCADO SALSA WITH A LIGHT  
WASABI MAYO.....\$24.95

**BLACK ANGUS STRIPED BASS** — PAN SEARED &  
SAUTÉED WITH ASPARAGUS, ARTICHOKE, GRAPE  
TOMATOES, CAPERS & OLIVES IN A CHARDONNAY  
BUTTER SAUCE, SERVED OVER SAFFRON  
RISOTTO....\$22.95

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