

# BARBARIE'S BLACK ANGUS GRILL

WEEKLY SPECIALS: 1/1 – 1/7/18

## APPETIZERS

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

**FRIED OYSTERS** – TOPPED WITH SCALLIONS &  
CILANTRO, DRIZZLED WITH OUR SWEET CHILI AIOLI &  
SERVED WITH A SWEET CHILI GLAZE FOR  
DIPPING....\$14.95

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

## HAND HELDS

**BLACK ANGUS STEAK SANDWICH** – SHAVED &  
TOPPED WITH CARAMELIZED ONIONS, ASSORTED  
SAUTÉED MUSHROOMS & SWISS CHEESE, ON A  
WEDGE WITH CHIPOTLE MAYO, SERVED WITH FRENCH  
FRIES.....\$15.

## FEATURED COCKTAIL

**TITO'S GINGER CRANBERRY COCKTAIL** – TITO'S  
VODKA, GINGER BEER, CRANBERRY JUICE & LIME  
JUICE....\$9.50

## ENTREES

**GRILLED NY STRIP** – SLICED & SERVED OVER A  
TOMATO & AVOCADO SALAD WITH ROMAINE LETTUCE,  
FRESH MOZZARELLA, ONIONS & CROUTONS, TOSSED  
WITH OUR HOUSE VINAIGRETTE.....\$20.75

**20 OZ. RIB EYE** – BONE IN, TOPPED WITH SHRIMP  
SCAMPI, SERVED WITH MASHED POTATOES &  
BROCCOLI...\$41.75

**SURF & TURF** – 16 OZ BONELESS RIB EYE, GRILLED &  
PAIRED WITH A CRABMEAT STUFFED SCALLOP &  
SHRIMP CASSEROLE, SERVED WITH MASHED  
POTATOES & BRUSSEL SPROUTS.....\$48.95

**20 OZ. T-BONE** – GARLIC MARINATED, TOPPED WITH  
BLEU CHEESE & A PORT WINE GLAZE, SERVED WITH  
MASHED POTATOES & ASPARAGUS.....\$38.95

**ALASKAN COD LIVORNESE.....**BAKED WITH  
CARAMELIZED ONIONS, TOMATO, CAPERS, OLIVES,  
BROCCOLI & FRESH BASIL, IN A MARINARA SAUCE,  
SERVED OVER PAPPARDELLE PASTA.....\$24.95

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

**HAPPY NEW YEAR!!!**