

BARBARIE'S BLACK ANGUS GRILL

WEEKLY SPECIALS: 1/22 – 1/28/18

APPETIZERS

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

GUINNESS MUSSELS – SAUTÉED IN DARK BEER WITH GARLIC, SHALLOTS & PARSLEY, SERVED WITH TOAST POINTS.....\$12.75

HAND HELDS

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

CHICKEN SALAD SANDWICH – WITH CELERY, ONIONS, DICED PEPPERS & LIGHT HORSERADISH MAYO ON A TOASTED BRIOCHE ROLL, SERVED WITH FRENCH FRIES & MIXED GREENS.....\$12.

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 TOMATO & BURRATA CHEESE SALAD WITH MIXED GREENS, ONIONS, CUCUMBER & PROSCIUTTO, TOSSED WITH OUR HOUSE VINAIGRETTE & DRIZZLED WITH BALSAMIC GLAZE.....\$20.75

20 OZ. GRILLED PRIME RIB – BONELESS, TOPPED WITH SHRIMP SCAMPI, SERVED WITH MASHED POTATOES & BROCCOLI.....\$35.95

SCALLOPS & CHICKEN – SAUTÉED WITH CHERRY TOMATOES & BROCCOLI IN A GARLIC WHITE WINE CREAM SAUCE, SERVED OVER SAFFRON RISOTTO.....\$23.95

SURF & TURF – 20 OZ BONE IN RIB EYE, GRILLED & PAIRED WITH A CRABMEAT STUFFED SCALLOPS CASSEROLE, SERVED WITH MASHED POTATOES & BRUSSEL SPROUTS.....\$49.95

PORK CHOPS AU POIVRE – BONE IN, PAN SEARED & FINISHED WITH A BRANDY PEPPERCORN CREAM SAUCE, SERVED WITH MASHED POTATOES & BRUSSEL SPROUTS....\$26.95

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