

Barbarie's Black Angus

GRILL

APPETIZERS

SOUP OF THE DAY MADE FRESH DAILY	CUP 6.25 BOWL 8.75
FRENCH ONION SOUP SWEET ONIONS, SWISS CHEESE, TOAST	9.75
HUMMUS WITH PITA CHIPS	10.50
BUCKET OF WINGS* BBQ, BUFFALO, SWEET CHILI OR THAI STYLE	13.50
BLACK ANGUS CHILI* WITH TORTILLA CHIPS	11.50
JUMBO LUMP CRAB CAKE* SWEET CHILI AIOLI, ARUGULA	20.25
STUFFED MUSHROOM CAPS* HOMEMADE CRABMEAT STUFFING, MOZZARELLA CHEESE, CREAMY WHITE WINE BUTTER SAUCE	13.00
TUNA TARTARE* GUACAMOLE, SEAWEED SALAD, WONTON CRISPS	19.00
GRILLED SEA SCALLOP KEBAB* APPLEWOOD SMOKED BACON, PINEAPPLE, EDAMAME PUREE	14.75
SHRIMP SPRING ROLLS* SHRIMP, CARROTS, SCALLIONS, GINGER, CABBAGE, SEAWEED SALAD, ASIAN SLAW, WASABI MAYO, SOY SAUCE	12.50
MEATBALL TRIO* GRASS FED VEAL, PORK & BEEF, MARINARA SAUCE, PARMESAN CHEESE	10.75
1/2 RACK BBQ RIBS* HOMEMADE BBQ SAUCE, ARUGULA SALAD, FRIES	14.75
KENTUCKY SHRIMP* JUMBO SHRIMP WRAPPED WITH BACON, KENTUCKY CREAM SAUCE	19.50
SPINACH ARTICHOKE DIP CREAMY SPINACH, ARTICHOKE, GRUYERE, ROMANO, HERB FLAT BREAD	10.75
THAI FRIED CALAMARI* SWEET CHILI AIOLI, CHERRY PEPPERS, SCALLIONS, CILANTRO	14.25
BLUE HILL BAY MUSSELS* GARLIC, WHITE WINE, SHALLOTS, PARSLEY, BUTTER, HERB CROSTINI	12.75
STEAMED CLAMS* IN TRADITIONAL CLAM BROTH	14.25
APPLEWOOD SMOKED BACON* GRILLED, SERVED WITH BARBARIE'S BLACK ANGUS STEAK SAUCE	11.25

RAW BAR

OYSTERS ON A HALF SHELL (6)*	13.00
CLAMS ON A HALF SHELL (6)*	11.00
JUMBO SHRIMP COCKTAIL*	20.00
CRAB STUFFED AVOCADO* AVOCADO HALF STUFFED WITH JUMBO LUMP CRAB MEAT, DICED ONIONS, PEPPERS, CHIVES, LIGHT MAYO, OVER MIXED GREENS	11.00
SEAFOOD PLATTER* FRESH MAINE LOBSTER, JUMBO SHRIMP, LUMP CRAB MEAT, LITTLE NECK CLAMS, OYSTERS	29.75

SEAFOOD

GRILLED SWORDFISH & SCALLOPS* SAUTÉED ONIONS, CAPERS, GREEN OLIVES, PINE NUTS, GARLIC OLIVE OIL, TOMATO SAUCE, ASPARAGUS, MASHED POTATOES	26.25
CEDAR PLANK ATLANTIC SALMON* SAUTÉED SPINACH, MASHED POTATOES, TOMATO CAPER BEURRE BLANC	24.75
SESAME CRUSTED YELLOWFIN TUNA* SEARED RARE, ASIAN SLAW, SOBA NOODLES, WASABI CREAM, SEAWEED SALAD	28.00
PAN SEARED SEA BASS* OVEN ROASTED ARTICHOKE, TOMATO, LEMON THYME BROTH, MASHED POTATO	28.50
ALASKAN COD, LOBSTER MEAT & CLAMS* GRAPE TOMATOES, SHALLOTS, GARLIC, BASIL, WHITE WINE, PAPPERDELLE PASTA	30.00
SEARED DIVER SEA SCALLOPS* SOY SHALLOT REDUCTION, SAFFRON RISOTTO, RED PEPPERS, SEAWEED SALAD	27.50
CLASSIC LOBSTER ROLL* FRESH MAINE LOBSTER, BASIL, TOASTED BUTTERED ROLL, MIXED BABY GREENS, FRIES	20.00

INDIVIDUAL SIDES - \$4

CREAMED SPINACH	SAUTÉED MUSHROOMS
SAUTÉED SPINACH	ONION STRINGS
HASHED BROWN POTATOES	MAC & CHEESE
MASHED POTATOES	CREAMED CORN
BAKED POTATO	STEAMED BROCCOLI
SWEET POTATO FRIES	ROASTED FINGERLING POTATOES
FRENCH FRIES	BROCCOLI WITH GARLIC & OIL
BAKED SWEET POTATO	ROASTED BRUSSEL SPROUTS
SAUTÉED ASPARAGUS	WITH BACON, SHALLOTS & BALSAMIC GLAZE

SALADS

SIGNATURE HOUSE MIXED GREENS, CANDIED PECANS, CRAISINS, GORGONZOLA, HOUSE VINAIGRETTE	HALF/FULL 7.50/11.25
CLASSIC CAESAR SHAVED AGED ROMANO, CROUTONS, CREAMY CAESAR DRESSING	7.50/11.25
CLASSIC WEDGE* ICEBERG, CHERRY TOMATOES, CRISPY BACON, ONION STRINGS, GORGONZOLA, BLUE CHEESE DRESSING	8.00/11.75
CHOPPED* CUCUMBER, CELERY, TOMATOES, CARROTS, ROASTED PEPPERS, RED ONIONS, BACON, GORGONZOLA, HOUSE VINAIGRETTE	8.25/12.25
TOMATO MOZZARELLA FRESH TOMATO, MOZZARELLA, BASIL PURÉE, BALSAMIC GLAZE	13.75
FARMHOUSE COBB* GRILLED CHICKEN, ROMAINE, CRISPY BACON, GRAPE TOMATOES, SWISS CHEESE, SLICED EGG, HOUSE VINAIGRETTE	15.25
ARUGULA & SWORDFISH* GRILLED SWORDFISH, ARUGULA, TOMATOES, ORANGE AND GRAPEFRUIT SEGMENTS, CITRUS VINAIGRETTE	18.25
SMOKED SALMON* OUR OWN SMOKED SALMON, MIXED GREENS, RED ONIONS, TOMATOES, SLICED EGG, HOUSE VINAIGRETTE, HORSERADISH CREAM SAUCE	15.25
CREATE A SALAD ENTRÉE	
GRILLED CHICKEN*	6.25
GRILLED SHRIMP*	10.50
SALMON*	10.75
MARINATED SKIRT STEAK*	9.75
SWORDFISH*	9.50
BACON WRAPPED SEA SCALLOPS*	8.75

TRADITIONAL PASTA

LINGUINI WITH WHITE CLAM SAUCE	16.50
MEATBALLS WITH MARINARA OVER LINGUINI*	15.75

HOUSE CUT

DRY AGED ANGUS BEEF - 30 DAYS	
20 OZ. ANGUS PORTERHOUSE*	43.25
40 OZ. ANGUS PORTERHOUSE* SERVES UP TO 4 PEOPLE	82.50
45 OZ. TOMAHAWK FOR TWO* RIB EYE ON THE BONE, TOMATO AVOCADO SALAD, CHOICE OF TWO SIDES	92.00
16 OZ. ANGUS BONE IN NEW YORK STRIP*	38.00
16 OZ. ANGUS BONELESS NEW YORK STRIP*	41.25
20 OZ. ANGUS COWBOY RIB EYE ON THE BONE*	37.75
20 OZ. ANGUS CAJUN STYLE RIB EYE ON THE BONE*	37.75
8 OZ. FILET MIGNON WRAPPED WITH OUR OWN BACON* ROASTED CIPOLLINI ONIONS, MUSHROOMS, GARLIC	37.25

ENTREES

MARINATED SKIRT STEAK* GINGER-CITRUS MARINADE, BABY ARUGULA, FRIES, CRISPY ONION STRINGS	27.75
BRAISED BEEF SHORT RIBS* FORK TENDER CABERNET BRAISED NEW ENGLAND PASTURED BEEF, MASHED POTATOES, BACON, ROASTED BRUSSEL SPROUTS	34.00
BBQ RIBS HOMEMADE BBQ SAUCE, ARUGULA SALAD, FRIES	FULL 28.50 / HALF 14.75
BLACK ANGUS FILET OF CHICKEN* BONELESS CHICKEN, FINGERLING POTATOES, ROASTED VEGETABLES, CABERNET SHALLOT REDUCTION	19.25
CHICKEN AVOCADO* BONELESS CHICKEN, BERMUDA ONIONS, GARLIC, GRAPE TOMATOES, MARINARA SAUCE, SLICED AVOCADO, SAFFRON RISOTTO	19.25
CHICKEN CREMINI* BONELESS CHICKEN, ASSORTED MUSHROOMS, SPINACH, ROMANO CHEESE, GARLIC CREAM SAUCE, PAPPARDELLE PASTA	19.25
CHICKEN FLORENTINE* BONELESS CHICKEN, SPINACH, FRESH MOZZARELLA, LEMON WHITE WINE CREAM SAUCE, MASHED POTATOES	19.25
PAN ROASTED BREAST OF DUCK* RED CABBAGE, BLACK CURRANT SHALLOT REDUCTION, MASHED POTATOES	22.00
GRASS FED AMERICAN LAMB SHANK* CABERNET BRAISED LAMB SHANK, ROASTED VEGETABLES, ASSORTED MUSHROOMS, FINGERLING POTATOES	32.00
GRILLED RACK OF LAMB* CABERNET SHALLOT REDUCTION, CIPOLLINI ONION, FINGERLING POTATOES	28.50
PORK TENDERLOIN* MUSHROOM BRANDY CREAM SAUCE, FRENCH GREEN BEANS WRAPPED WITH BACON	22.00
CLASSIC ANGUS BACON CHEESEBURGER* AMERICAN CHEESE, BACON, CARAMELIZED ONIONS, LETTUCE, TOMATO, CHIPOTLE MAYO, TOASTED BUN, PICKLES, FRIES	14.25
TURKEY BURGER* LETTUCE, TOMATO, RED ONION, CHIPOTLE MAYO, TOASTED BUN, PICKLES, FRIES	13.25

SAUCES

BOURBON PEPPERCORN	CABERNET SHALLOT REDUCTION
CLASSIC BÉARNAISE	CLASSIC HOLLANDAISE
HOMEMADE BBQ SAUCE	BARBARIE'S PRIME STEAK SAUCE

*CONSUMER ADVISORY: THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS.

40 \$40 each bottles

WHITE

PINOT GRIGIO			SAUVIGNON BLANC			CHARDONNAY		
101	BARONE FINI	ITALY	104	KIM CRAWFORD	NEW ZEALAND	107	ARTESA	CARNEROS
102	BORTOLUZZI	ITALY	105	NOBILO	NEW ZEALAND	108	LA CREMA	MONTEREY
103	SANTA MARGHERITA	ITALY	106	LE JARDIN SANCERRE	FRANCE	109	WENTE, "MORNING FOG"	CALIFORNIA
110	REISLING QBA, MARKUS MOLITOR GERMANY			111	MOSCATO, MENAGE A TROIS CALIFORNIA			

RED

CABERNET SAUVIGNON			PINOT NOIR			SUPER TUSCAN		
201	FRANCISCAN	NAPA	208	SCHLUMBERGER	SONOMA	213	LUCE, "LUCENTE"	TUSCANY
202	HESS	CALIFORNIA	209	BLOCK NINE	CALIFORNIA	214	ANTINORI, "IL BRUCIATO"	TUSCANY
203	KENDALL JACKSON	CALIFORNIA	210	ANGELINE, "RESERVE"	CALIFORNIA	MALBEC		
204	RAYMOND	NAPA	211	ERATH	OREGON	215	GRAFFIGNA	ARGENTINA
205	SEBASTIANI	SONOMA	MERLOT			216	ENRIQUE FOSTER	ARGENTINA
206	MARTIN RAY	SONOMA	212	SIMI	SONOMA	217	TRIVENTO, "AMADO SUR" BLEND	ARGENTINA
207	OBERON	NAPA						
218	ZINFANDEL, OAK RIDGE OZV	CALIFORNIA	224	TEMPRANILLO RESERVA, RAMON BILBAO	RIOJA			
219	CHIANTI CLASSICO RISERVA, BANFI	TUSCANY	225	MURAL DOURO RESERVA, QUINTO DO PORTAL	PORTUGAL			
220	MONTEPULCIANO D'ABRUZZO, AVEGIONO	TUSCANY	226	COTES DU RHONE, CHAPOUTIER	RHONE			
221	VALPOLICELLA "RIPASSO" SOLANE, SANTI	VENETO	227	RESERVE ROUGE, LAFITE	BORDEAUX			
222	ROSSO DI MONTALCIONO, BANFI	TUSCANY	228	CANTO DE APALTA, CASA LAPOSTOLLE	CHILE			
223	CRIANZA, CRUZ DE ALBA	RIBERA DEL DUERO	229	MERITAGE, LYETH	NAPA			

BY THE GLASS

WHITE		RED	
PINOT GRIGIO, CANDONI ITALY	8.25	PINOT NOIR, BRIDLEWOOD CALIFORNIA	10.25
SAUVIGNON BLANC, HAY MAKER NEW ZEALAND	8.25	CABERNET SAUVIGNON, MONDAVI CALIFORNIA	10.25
SAUVIGNON BLANC, BENZIGER SONOMA	10.25	CABERNET SAUVIGNON, SKYFALL WASHINGTON STATE	11.25
CHARDONNAY, TWO VINES WASHINGTON STATE	8.25	CABERNET SAUVIGNON, BENZIGER SONOMA	13.25
CHARDONNAY, KENDALL JACKSON CALIFORNIA	10.25	MERLOT, BOGLE CALIFORNIA	8.25
RIESLING, CLEAN SLATE GERMANY	8.25	MALBEC, HIGH NOTE ARGENTINA	10.25
PROSECCO BRUT, MASCHIO ITALY	10.25	ZINFANDEL "7 DEADLY ZINS" CALIFORNIA	9.25
BLUSH		RED BLEND, APOTHIC CALIFORNIA	10.25
ROSÉ SACHA LICHINE FRANCE	8.25	CENTINE "SUPER TUSCAN", BANFI TUSCANY	9.25
WHITE ZINFANDEL, BERINGER CALIFORNIA	8.25	NERO D'AVOLA, CUSUMANO SICILY	9.25
		CRIANZA IBERICO, TORRES RIOJO	10.25

MARTINIS

\$10.50

GRAPEFRUIT	ORANGE GOOSE
PINEAPPLE PASSION	MILKY WAY
MALIBU	APPLE
MELON BALLER	ESPRESSO
VERRY BERRY	FRENCH
LEMON DROP	POMEGRANATE
CLASSIC COSMO	HOT & DIRTY

SPARKLING / CHAMPAGNE

401 VILLA SANDI PROSECCO, ITALY	26.00
402 MUMM CUVÉE, CALIFORNIA	36.00
403 VEUVE CLICQUOT BRUT, FRANCE	88.00

RESERVE WINE LIST

\$75 A BOTTLE

300 PINOT NOIR, DAVID BRUCE	RUSSIAN RIVER
301 PINOT NOIR "RELIZ CREEK", WENTE	CA
302 CABERNET SAUVIGNON, FROG'S LEAP	NAPA
303 CABERNET SAUVIGNON, MT VEEDER	NAPA
304 CABERNET SAUVIGNON, FREEMARK ABBEY	NAPA
305 CABERNET SAUVIGNON "EARTHQUAKE" MICHAEL DAVID	SONOMA
306 RED ZINFANDEL, SEGHESSIO	SONOMA
307 GENERATIONS, KRUG	NAPA
308 JUSTIFICATION, JUSTIN	PASO ROBLES
309 BRUNELLO DI MONTALCIANO, ARGIANO	TUSCANY

BEER

ON TAP

GUINNESS SAM LAGER	GOOSE ISLAND HONKERS PALE
SAM SEASONAL	BLUE POINT SEASONAL
HARPOON IPA	STELLA ARTOIS
BUD LIGHT	YUENGLING
SHOCK TOP	ROAD 2 RUIN DBL IPA
	LAGUNITAS IPA

BOTTLED

CORONA	HEINEKEN
CORONA LIGHT	HEINEKEN LIGHT
BUDWEISER	WOODCHUCK
AMSTEL LIGHT	
MICHELOB ULTRA	NON-ALCOHOLIC
MILLER LITE	BECKS
COORS LIGHT	O'DOULS

PORT WINES

SANDEMAN RUBY	8.25
SANDEMAN TAWNY	8.25
GRAHAM'S 20 YEAR	14.25

JOHNNY WALKER SCOTCHES

RED	GOLD
BLACK	PLATINUM
BLUE	

SINGLE MALT SCOTCHES

LONGROW 14 YEAR	11.25
MACALLAN 12 YEAR	12.25
GLENLIVET 12 YEAR	12.25
GLENLIVET NÁDURRA	15.25
GLENLIVET 18 YEAR	17.75
GLENFIDDICH 12 YEAR	12.25
BOWMORE 12 YEAR	12.25
SPRINGBANK 12 YEAR	15.75