

BARNABYS STEAKHOUSE

soups & appetizers

- Soup of the Day** \$6
- French Onion Soup** \$5
- Maryland Crab Cakes** \$10
Made with lump crab meat and served with remoulade sauce.
- Calamari Fritti** \$9
Served with marinara and pesto
- Baked Stuffed Littleneck Clams** \$9
- Clams Casino** \$9
Littleneck clams with fresh garlic, onion, peppers and bacon.
- Shrimp Cocktail** \$9
- Buffalo Mozzarella and Roasted Peppers** \$9
- Mussels Marinara** \$9
- Eggplant Rollatini** \$9
- Pork Dumplings with Ginger Soy Sauce** \$9
- Shrimp Tempura** \$9
- Fried Mozzarella** \$8
- Baby Back Ribs Half Rack** \$9

appetizer salads

- Caesar Salad** \$7
- Mixed Green Salad** \$4
- Heart of Iceberg Lettuce with Gorgonzola Dressing** \$6
- Waldorf Salad** \$8
Mesclun mix, fresh sliced pears, walnuts, cranberries, Gorgonzola cheese, tomato with raspberry vinaigrette.
- Fresh Spinach, Goat Cheese and Pear Salad** \$8
Goat cheese, fresh pears, fresh beets and candied pecans over mesclun greens with Balsamic vinaigrette.
- Hummus and Eggplant** \$8

HAPPY HOUR

Monday - 1/2 price Drafts
Tuesday - 1/2 price Martinis
Wednesday - 1/2 price Margaritas
Thursday - 1/2 price House Wine
Friday - Buy one get one free Well drinks & Beer Only

At the Bar Only 4-7 PM
Except holidays

burgers

Served with lettuce, tomato, red onion, and steak fries

8 oz Ground Steak or Garden . . . \$9

Kobe . . . \$10

Add:

Cheese, bacon, grilled onions, grilled mushrooms
 \$1 each

sandwiches & fajitas

- Roumanian Steak Sandwich** \$13
Sliced Roumanian Steak served on a garlic club roll with mushroom sauce and steak fries.
- Prosciutto and Fresh Mozzarella** \$10
Served on Italian bread with basil, tomato and pesto.
- Chicken Barnaby's Sandwich** \$9
Grilled marinated chicken breast brushed with BBQ sauce. Topped with bacon, ham and melted swiss cheese. Served on a toasted Kaiser roll with steak fries.
- Fresh Grilled Fajitas**
- Chicken \$14
- Steak \$15

dinner salads

- Caesar Salad With Chicken** \$11
With shrimp \$13
- Grilled Salmon Salad** \$14
Mesclun mix, ripe tomatoes, red peppers, red onions, glazed pecans and sliced pears.
- Chicken Walnut Salad** \$13
Chicken breast crusted with walnuts, fresh bread crumbs and fresh herbs then baked. Served over mesclun mix with ripe tomatoes, sweet dried cranberries, red peppers, Gorgonzola cheese and balsamic vinaigrette.
- Grilled Ahi Tuna Salad** \$14
Mesclun mix, black olives, red bell peppers, tomatoes with balsamic vinaigrette.
- Cobb Salad** \$11
Fresh spinach, mixed baby greens, grilled diced chicken breast, fresh avocado, hard boiled egg, bacon and tomato, all tossed in a creamy blue cheese dressing with walnuts.

pasta

- Frutti di Mare** \$20
Shrimp, scallops, calamari, clams and mussels simmered in a light marinara sauce served over linguini.
- Penne a la Vodka** \$14
with chicken \$17
with shrimp \$19
- Fettuccine Alfredo** \$14
Fettuccine Alfredo and Chicken \$17
- Shrimp, Scallops and Clams** \$19
Tossed in angel hair with fresh garlic, shallots, olive oil, fresh basil and white wine.

STEAK

B

grill

All of our meats are dry aged for 28 days

- Filet Mignon (10 oz center cut) \$24
- NY Sirloin Steak (14-16 oz) \$23
- Porterhouse Steak (24 oz) \$29
- T-Bone Steak (24 oz) \$27
- Grilled Skirt Steak \$21

SAUCES

- Béarnaise
- Au Poivre

- Full Rack Baby Back Ribs \$20
- Grilled Pork Chops \$17
Center cut served with apple compote.
- Beef Tenderloin Brochette \$19
Marinated beef skewered and grilled with red peppers, onions and tomatoes over rice with Teriyaki glaze.

veal & poultry

- Veal Picatta \$21
Sautéed milk-fed veal with capers, lemon, white wine and butter.
- Veal Marsala \$21
Sautéed milk-fed veal with fresh mushrooms and Marsala wine sauce.
- Veal Francese \$21
Sautéed milk-fed veal with fresh garlic, lemon, white wine and butter sauce.
- Chicken Marsala \$17
Chicken breast sautéed with fresh mushrooms and Marsala wine sauce.
- Chicken Madeira \$18
Egg-battered chicken breast sautéed and topped with asparagus and melted mozzarella cheese in a mushroom Madeira wine sauce.
- Chicken Picatta \$17
Egg-battered chicken breast sautéed capers, lemon, white wine and butter.
- Chicken Parmigiana \$16
Served with spaghetti.
- Lemon Roasted Free Range Chicken \$16
Slowly roasted half chicken (cooked daily). While it lasts

seafood

- Walnut Crusted Salmon with Risotto \$21
Crusted with walnuts and fresh herbs then pan seared and served over shrimp risotto with an orange reduction. Or grilled plain and simple.
- Fresh Swordfish \$21
Parmesan crusted swordfish pan seared served with lemon beurre blanc.
- Filet of Sole \$18
Stuffed with crab meat then broiled with scampi butter.
- Shrimp Scampi \$18
Jumbo shrimp over rice or linguini with scampi sauce.
- Stuffed Shrimp \$19
Five jumbo shrimp stuffed with crab meat and broiled.
- Scallops au Gratin \$21
Pan seared with fresh mushrooms, tomato concasse and cream.
Topped with fresh bread crumbs and baked.



SURF & TURF

8-10 OZ FILET MIGNON
and
LOBSTER TAIL
served with drawn butter
\$32

BARNABYS SAMPLER

HALF RACK OF
BABY BACK RIBS,
CHICKEN and SHRIMP
\$20

COMBO

NY SIRLOIN STEAK
and
SHRIMP SCAMPI
\$22

sides

- Idaho Baked Potato \$4
- Steak fries \$4
- Onion Rings \$4
- Sautéed Mushrooms \$3
- Sautéed Onions \$4
- Vegetable of the Day \$4
- Side of Broccoli \$4
- Whipped Mashed Potatoes \$3
- Hash Brown Potatoes \$4
- Sautéed Asparagus \$5
- Creamed Spinach \$5

We can accommodate any large party up to 200 in our upstairs dining room.

H O U S E