

The **BARNSIDER**

Appetizers

Shrimp Cocktail

Jumbo Gulf Shrimp served with Chef Ray's Extra Spicy Cocktail Sauce \$10.48

The Traditional

A generous tasting of Fresh Fried Onion Rings, Mushrooms, and Loaded Potato Skins \$13.99

Fresh Onion Rings

Thickly sliced and served with Creamy Garlic Ranch Dressing or Chef Ray's Cocktail Sauce \$4.98

Escargot

Sizzling in garlic butter with warm bread for dipping \$10.48

Coconut Shrimp

Lightly tossed in coconut flakes and complemented with an orange-lime glaze \$10.48

Chicken Strips*

Served with *Honey Mustard* or *BBQ* sauce \$7.48
Buffalo Style with celery and Ranch Dressing \$8.48

Lobster Thermidore Dip* with Corn Chips

Creamy White Wine infused dip with Chunks of Lobster and Parmesan Cheese \$9.95

Fresh Fried Mushrooms

Perfect to share. Served with Creamy Garlic Ranch Dressing or Chef Ray's Cocktail Sauce \$6.48

Shrimp Trio

A unique arrangement. A trio of paired Buffalo, Coconut, and Cocktail Shrimp \$15.48

Buffalo Shrimp

A Barnsider favorite. Balanced with celery and Creamy Garlic Ranch Dressing \$10.48

Jalapeno Poppers

Cream Cheese filled Poppers served with our own Orange-Lime Sauce for dipping \$8.25

Loaded Potato Skins

Potato halves smothered with melted Cheddar Cheese, Bacon, and Chives accompanied by Sour Cream \$7.48

Maryland Crabcake Appetizer*

A house-made Maryland Crabcake plated with a spicy cream remoulade sauce \$10.48

Crab Stuffed Mushrooms

Breaded and Deep Fried Button Mushrooms stuffed with our House made Crabcake Filling \$7.95

Soups

Mozzarella Baked French Onion Soup

Cup \$3.95 Bowl \$5.45

Chef's Daily Inspiration

Cup \$3.95 Bowl \$5.45

Signature Onion Soup

Accompanied with Parmesan Croutons
Cup \$2.59 Bowl \$3.99

Salads

All Dinner Portion Salads served with a French Loaf and your Choice of Dressing
Barnsider's House Sweet and Sour Vinaigrette, Creamy Garlic Ranch, Roquefort Bleu Cheese (Please add \$1.50),
Peppercorn, French, Thousand Island, Honey Mustard, or Fat-Free Ranch

Bleu Bacon Pecan Chicken Salad

Marinated, Grilled Breast of Chicken arranged over Romaine lettuce tossed with our House Sweet and Sour Vinaigrette, garnished with bleu cheese crumbles, bacon, and candied pecans \$14.49

Fried Chicken Tenders Salad

Deep fried chicken tenders over a bed of fresh lettuce with shredded red cabbage and carrots, garnished with cheddar cheese, accompanied by your choice of dressing \$12.49

Classic Caesar Salad

Crisp Romaine lettuce tossed in our very own classic Caesar Dressing with Croutons and Parmesan Cheese (anchovies upon request) \$6.48
Served with 4oz Grilled Salmon or Grilled Chicken Breast \$13.96

Oriental Chicken Salad

Grilled Boneless Breast of Chicken presented on a bed of Mixed Greens tossed in our House Sweet and Sour Vinaigrette, with Mandarin Oranges, Red Onions, and Crunchy Noodles \$13.49

Black and Bleu Salmon Salad

Lightly Blackened Salmon on a Bed of Mixed Greens with Bleu Cheese Crumbles, Walnuts, and Craisins. \$14.99

Sandwiches

All Sandwiches served with Steak Fries. Substitute any regular side \$.99 or Upgrade to a Specialty Side \$2.99
Add Cheese to any sandwich \$.50 (American, Mozzarella, or Cheddar)

Classic Grilled or Fried Chicken Sandwich \$8.29

...Make it Buffalo Style with Ranch Dressing \$9.29

Breaded Pork Tenderloin \$7.59

Fried White Fish Sandwich \$8.29

French Dip with Au Jus \$9.99

Steak Burgers

(served on your choice of Honey Bun or French Loaf)

Classic ½ Lb. Steak Burger \$8.95

Mushroom & Swiss Burger \$9.99

Bacon & Cheddar Burger \$9.99

Cajun & Bleu Cheese Burger \$9.99

Entrée Selections

All entrees accompanied by Green Salad or Cup of Onion Soup and One Regular Side Item. Upgrade to a Specialty Side for \$2.59

Turn any entrée into a combination platter

Add 4oz Orange Salmon \$7.48
Add Maryland Crab Cake \$9.75

Add 3pc Fried Shrimp \$8.48
Add a Coldwater Lobster Tail \$31.48

Add ½ Slab BBQ Ribs \$10.99
Add Center Cut Pork Chop \$9.48

Steaks

USDA Grade Steaks, Hand-Carved at The Barnsider

Prime Rib of Beef Au Jus*

10oz \$17.48 / 14 oz 23.48
(slow roasted so subject to availability)

Ribeye Steak*

12 oz \$18.48

Filet Mignon*

7oz \$22.98

Sirloin Steak*

10oz \$13.95

New York Strip Steak*

12oz \$21.98

Chopped Sirloin*

topped with Sliced Mushroom Sauce
10oz \$12.48

(Please note that a well done steak will not be as tender or flavorful as one cooked to a lesser degree)

Add to any steak

Bleu Cheese Encrusted \$3.25
Sautéed Onions and/or Mushrooms \$3.25

Cajun Blackened \$2.25
Smothered Mix (Mushrooms, Bell Peppers, Onions, and Mozzarella) \$3.25

Escargot Butter \$5.00

Pork

Broiled Bone-In Pork Chops*

Broiled Center Cut Pork Chops served with Applesauce
Single Chop \$14.48 Double Pork Chops \$18.48

Breaded Pork Tenderloin*

Hand pounded, Double Breaded, and Deep
Fried, topped with a Sliced Mushroom Sauce \$11.48

BBQ Baby Back Ribs*

Slow Smoked Baby Back Ribs
covered with our sweet BBQ Sauce
½ Slab \$16.99 Full Slab \$22.99

Chicken, Seafood, & Pasta**

**Pasta Dishes come with choice of Salad, Cup of Onion Soup, OR regular side dish

Fried Jumbo Gulf Shrimp*

Hand Breaded accompanied by Chef Ray's
Spicy Cocktail Sauce Full \$18.48/Single \$13.48

Buffalo Shrimp*

Fried Jumbo Gulf Shrimp tossed in a
Spicy Buffalo Sauce \$19.48

Coconut Shrimp*

Fried with Coconut Flakes and presented
with our own Orange-Lime Glaze \$19.48

House-made Maryland Crabcakes*

A duo pairing with a Spicy Cream Remoulade Sauce \$23.48

Coldwater Lobster Tail*

9-10oz tails Single \$36.48 Full \$61.48

Deep Fried Walleye*

A 6 – 8 oz Filet \$16.48

Orange Glazed Atlantic Salmon*

A Fresh Selection topped with our
Grand Marnier Sauce Full \$17.48/Single \$12.48

Horseradish Crusted Salmon*

A moist filet enveloped by a rich
horseradish crust \$18.98

Swai*

Light Flaky Filet of White Fish prepared
Broiled or Fried \$14.48
Also available crabcake stuffed \$19.48

Grilled Boneless Chicken Breast*

Over Rice with choice of Dijon, Teriyaki,
or BBQ Sauce \$12.78
Also available crabcake stuffed \$17.78

Chicken Cordon Bleu*

Boneless Breast of Chicken wrapped around
Ham and Mozzarella Cheese, flash fried then
baked, finished with Honey Dijon \$15.98

Breaded Breast of Chicken*

A Barnsider Classic! Topped with a Citrus
Vin Blanc Sauce \$13.48
Also available Buffalo Style \$14.48

Filet Beef Stroganoff**

Tender cuts of Filet Mignon in a Hearty Stroganoff
Sauce served over Egg Noodles \$15.49

Broccoli Alfredo**

Tender cuts of Broccoli tossed in Linguini and
a Creamy Garlic Alfredo Sauce \$11.45

Add Shrimp \$19.93 Add Chicken or Salmon \$18.93

The "Big Night Out"

The Appetizer Course (Please select three petite portions)

Fried Mushrooms, Jalapeno Poppers, Onion Rings, Shrimp Cocktail, Buffalo Shrimp, Escargot, Potato Skins, or Baked Onion Soup Au Gratin

The Salad Course (Each choose one)

Tossed Crisp Green Salad or Blue Bacon Pecan Salad

The Entree Course (Each choose one and a regular side dish)

Chopped Sirloin, Grilled Chicken, Walleye, Fried Shrimp
Broiled Swai, or Single Portion Orange Salmon \$46.99

Filet Mignon, New York Strip, Smothered Ribeye, Crabmeat Stuffed Chicken
Horseradish Salmon, Maryland Crabcakes, and Crabcake stuffed Swai \$57.99

The Finale

A petite portion of New York Style Strawberry Cheesecake, Decadent Chocolate Brownie, and Carrot Cake with Cream Cheese Frosting

Regular Sides \$3.29

Baked Potato (available after 4:00)
Baked Potato with Sour Cream – add \$.50
Baked Sweet Potato Soufflé
Steak Fries
Au Gratin Potatoes
Cole Slaw
Cinnamon Applesauce
Vegetable Du Jour
Steamed Vegetable Rice

Specialty Sides \$4.29

Loaded Baked Potato
Caesar Salad with Fresh Bread
Green Salad with Fresh Bread
Petite Bleu Bacon Pecan Salad with Fresh Bread
Sliced Tomatoes and Vinaigrette
Cottage Cheese with Pineapple
Fresh Broccoli Florets
Hand Breaded Onion Rings

Beverages

Coke, Diet Coke, Sprite
Minute-Maid Lemonade \$2.29
Folger's Coffee \$1.95
Iced Tea or Hot Tea \$1.95
Reiter Vitamin D Whole Milk \$1.95
Sugar-Free Red Bull \$2.99
Apple Juice, Cranberry Juice,
Orange Juice, or Tomato Juice \$2.59
Sliced Lemon Bowl \$.89

For your ease an 18% gratuity is applied to groups of 6 or more, we regret that coupons and discounts are not valid on holidays
\$2.99 Shared plate charge...avoid the shared plate charge if you order an extra side item

*It is necessary by law to inform our guests that consuming animal food such as beef, lamb, pork or seafood in a raw or uncooked manner has increased health risks.