

CELEBRATE WITH

The BARNSIDER

New Years Eve Dinner Features

SURF AND TURF

New York Strip* \$22.98

12oz New York Strip Broiled to perfection

Filet Mignon* \$23.98

7oz Filet Mignon, Tender, flavorful

Add 4oz Orange Glazed Salmon*...\$8.15

Add 3pc Fried Shrimp*...\$10.15

Add 6oz Beer Battered Walleye*...\$8.15

Add Maryland Crab Cake*...\$10.15

Add 10oz Cold Water Lobster Tail*...\$32.15

Slow Roasted Prime Rib Au Jus* \$18.98

10oz Prime Rib, Slow Roasted Daily

Ribeye* \$19.98

12oz Ribeye Hand Selected for Tenderness

Appetizers

Shrimp Cocktail*

Jumbo Gulf Shrimp served with Chef Ray's
Extra Spicy Cocktail Sauce \$10.98

Fresh Onion Rings

Thickly sliced and served with Creamy Garlic
Ranch Dressing and Chef Ray's Cocktail Sauce \$5.48

Escargot*

Sizzling in garlic butter with warm bread
For dipping \$10.98

Chicken Strips*

Enjoyed with *Honey Mustard* or *BBQ* sauce \$6.98
Buffalo Style with celery \$8.98

Fresh Fried Mushrooms

Perfect to share. Served with Creamy Garlic Ranch
Dressing and Chef Ray's Extra Spicy Cocktail Sauce \$7.48

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

Maryland Crabcake Appetizer*

A house-made Maryland Crabcake plated with
a spicy cream remoulade sauce \$10.98

Crab Stuffed Mushrooms*

Fresh Button Mushrooms stuffed with Crabmeat , Breaded and Deep Fried
Served with a Spicy Remoulade Sauce for Dipping \$7.95

Soups

Mozzarella Baked French Onion Soup

Cup \$3.95 Bowl \$4.95

Loaded Baked Potato Soup

Cup \$3.95 Bowl \$4.95

Signature Onion Soup

Accompanied with Parmesan Croutons
Cup \$2.59 Bowl \$3.95

Chops, Tips & Pork

Broiled Bone-In Pork Chops*

Broiled Center Cut Pork Chops
Single Chop \$14.98 Double Pork Chops \$18.98

Breaded Pork Tenderloin*

Topped with Sliced Mushroom Sauce
\$11.98

BBQ Baby Back Ribs*

Moist and Tender Baby Back Ribs with our Sweet and Tangy BBQ Sauce
½ Slab \$16.99 Full Slab \$22.99

Steaks

USDA Grade Steaks, Hand-Carved at The Barnsider

All * entrees are accompanied by two side items

Prime Rib of Beef Au Jus*

An enduring favorite. \$18.98

Filet Mignon*

Tender, flavorful and expertly carved. \$23.98

New York Strip Steak*

Broiled to perfection. \$22.98

Ribeye Steak*

Juicy, Savory and broiled to perfection. \$19.98

Sea

Fried Jumbo Gulf Shrimp*

Hand Breaded accompanied by
Chef Ray's Spicy Cocktail Sauce \$18.98

Horseradish Crusted Salmon*

A moist filet enveloped by a rich horseradish crust,
finished with a Citrus Vin Blanc Sauce \$19.48

Orange Glazed Atlantic Salmon*

A Fresh Selection, finished with our
Grand Marnier Sauce \$17.98

Swai*

Light Flaky filet of white fish prepared *Broiled*
or *Fried*. \$14.98

House-made Maryland Crabcakes*

A duo pairing with a spicy cream remoulade sauce \$23.98

Chicken

Grilled Boneless Chicken Breast*

Over Rice with Choice of *Dijon, Teriyaki*
or *BBQ* Sauce \$13.48

Breaded Breast of Chicken*

Barnsider Classic! Topped with a Citrus Vin Blanc Sauce \$13.98
Buffalo Style accompanied by Creamy Garlic Ranch \$14.98

Chicken Cordon Bleu*

Ham and Mozzarella Cheese, flash fried then
baked, finished with Honey Dijon \$15.98

The 2015 Meal Deal

½ Portion Appetizer

House Salad

10oz Broiled Sirloin Steak*
with Baked Potato

Carrot Cake

\$20.15

Side Item Selections

House Salad

Cole Slaw

Cup of French Onion Soup

Applesauce

French Fries

Baked Potato

Au Gratin Potatoes

Southern Style Green Beans

with Sour Cream add .50

Sweet Potato Soufflé

Little Ones (10 years of age & under)

Chicken Tenders* & French Fries \$5.99

Hamburger* & French Fries \$5.99

Petite Filet Tips* \$5.99

**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**

*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.