



Happy Thanksgiving!

Hunt Valley Towne Center | Dinner Menu | Est. 2011

STARTERS

BUFFALO CALAMARI 18	BLUE CRAB AND ROASTED CORN SOUP <i>with Old Bay</i> 12
TENDERLOIN SKEWERS 17	CHEF'S DAILY SOUP 11
FRIED BRUSSEL SPROUTS 14	BARRETT'S HOUSE SALAD <i>bleu cheese, candied cashews, raspberry vinaigrette</i> 10
SEASONAL HUMMUS 15	CLASSIC CAESAR <i>tomatoes, croutons, Parmesan</i> 10
	KALE SALAD <i>Parmesan, peanut vinaigrette</i> 10
	<i>add grilled chicken 10 add grilled shrimp 11 add grilled salmon 12 add skirt steak 15</i>

SIGNATURE SALADS

STRAWBERRY FIELDS <i>grilled chicken, strawberries, pecans, Parmesan, lemon poppyseed dressing</i> 18
KALE CAULIFLOWER <i>grilled salmon, chopped kale, dried cranberries, feta, walnuts, lemon-honey vinaigrette</i> 20

BURGERS + SANDWICHES *served with French fries*

FRENCH DIP <i>thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette</i> 23
BARRETT'S BACON BURGER <i>applewood smoked bacon, Cheddar, LTO, pickles, brioche</i> 19

HOLIDAY TURKEY PLATTER

OVEN ROASTED TURKEY *with gravy, pan stuffing, whole cranberry sauce, green bean casserole, mashed potatoes, brown buttered corn, pumpkin pie* Adults 35 | Children 15

ENTRÉES *add a small salad to any entrée for 7*

CENTER CUT FILET MIGNON <i>red wine demi, featured vegetable</i> 6oz 38 8oz 44
BRAISED SHORT RIBS <i>Mongolian bbq sauce, onion straws, featured vegetable</i> 29
JUMBO LUMP CRAB CAKES <i>two jumbo lump crab cakes, French fries</i> 48
WILD MUSHROOM GNOCCHI <i>garlic, spinach, roasted tomatoes, crumbled goat cheese, saffron vegetable sauce</i> 24
GRILLED SALMON <i>maple bourbon glaze, brown sugar pecans, featured vegetable</i> 31
FRESH MARKET FISH <i>created daily by our Chef, featured vegetable</i> 36
PRIME RIB <i>au jus, featured vegetable</i> 42
HERB CHICKEN <i>sherry cream sauce, featured vegetable</i> 23 <i>with jumbo lump crab</i> 33

MARKET SIDES

Mashed Potatoes 6 | Featured Vegetable 6 | Sautéed Spinach 6
Brown Butter Corn 5 | Glazed Carrots 6 | French Fries 6

Please notify us of food allergies.

Consuming raw or undercooked animal foods may increase your risk of a food borne illness.

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