

SIGNATURE SALADS

- STRAWBERRY FIELDS 16**
chicken | strawberries | pecans | parmesan | lemon-poppy seed dressing
- KALE AND ROASTED CAULIFLOWER 19**
grilled salmon | dried cranberries | walnuts | feta | lemon-honey vinaigrette
- CRISPY CHICKEN COBB 17**
chicken tenders | tomatoes | avocado | egg | bacon | Cheddar Jack | honey mustard/bbq dressing
- ROASTED BEET AND PISTACHIO 15**
red/yellow beets | bleu cheese | pistachios | mixed greens | balsamic vinaigrette
- POACHED PEAR AND GOAT CHEESE 16**
arugula | fried goat cheese | poached pear | white balsamic

BLACK ANGUS STEAKS SERVED WITH FEATURED VEGETABLE

- BLACK ANGUS FILET 6OZ 33 | 8OZ 39**
12OZ BLACK ANGUS NEW YORK STRIP 36
14OZ BLACK ANGUS RIBEYE 42
- CRUMBLED BLEU CHEESE 4 | RED WINE DEMI 4**
MAÎTRE D BUTTER 4 | SAUTEED MUSHROOMS 4
SAUTEED ONIONS 3 | CRABCAKE 22 | GRILLED SHRIMP 10

ENTRÉES

Add a Caesar, Kale or Barrett's House Salad to accompany your entrée 7

- BLACKENED SHRIMP AND CHEDDAR GRITS 25**
red peppers | caramelized onions | Andouille | tomatoes | green onions
blackened shrimp | beurre blanc | bbq sauce
- BRAISED SHORT RIBS 27**
Mongolian bbq sauce | onion straws | featured vegetable
- BLACKENED CHICKEN PASTA 22**
penne pasta | tomatoes | peas | cream sauce | parmesan
- JUMBO LUMP CRABCAKES 45**
two jumbo lump crabcakes | French fries
- HERB CHICKEN 22 | WITH CRAB 27**
sherry cream sauce | featured vegetable
- PORK TENDERLOIN 24**
fennel apple slaw | sweet potato | apple cider glaze
- GRILLED SALMON 28**
hand-cut filet | whole grain mustard sauce | featured vegetable
- FRESH MARKET FISH 34**
created daily using freshest ingredients by our Chef
- SCALLOPS RISOTTO 33**
jumbo scallops | wild mushroom bacon risotto | spinach | beurre blanc
- LAMB CHOPS 28**
Harissa rub | mint pesto | saffron orzo salad | red pepper coulis
- PERUVIAN CHICKEN 21**
fried plantains | black beans | pickled red onion | aji verde | aji amarillo

MARKET SIDES

- ROASTED CAULIFLOWER 6 FRENCH FRIES 6
FEATURED VEGETABLE 6 MASHED POTATOES 6
LOADED BAKED POTATO 8 COLESLAW 6

STARTERS

- BUFFALO CALAMARI 17**
FRIED CAULIFLOWER 17
FRIED BRUSSEL SPROUTS 13
SEASONAL HUMMUS 14
SHRIMP CARGOT 16
COCONUT CURRY MUSSELS 15

SOUP & SMALL SALADS

- CRAB & ROASTED CORN SOUP 10**
DAILY SOUP SELECTION 9
BARRETT'S HOUSE SALAD 9
CLASSIC CAESAR 9
KALE SALAD 9
- SALAD ADDITIONS**
GRILLED CHICKEN 9
BLACKENED SHRIMP 10
GRILLED SALMON 12
SLICED FILET 15

BURGERS & SANDWICHES

French fries served with all burgers and sandwiches

- CHICKEN & KALE CLUB 17**
kale | tomato | red onion | avocado | Havarti | honey mustard | bacon | brioche
- FRENCH DIP 22**
sliced prime rib | gruyere | mayo | au jus
horseradish sauce | baguette
- BARRETT'S BACON CHEESEBURGER 17**
black angus burger | applewood smoked bacon
cheddar | LTO | pickles | brioche
- PRIME RIB BURGER 19**
black angus burger | shaved prime rib | Swiss
grilled onions | brioche bun

FLATBREADS

- BUFFALO CHICKEN 16**
buffalo sauce | chicken | bleu cheese crumbles
scallions | cheese blend
- BBQ CHICKEN 15**
chicken | bbq sauce | caramelized onions
bacon | scallions | cheese blend
- MEDITERRANEAN 15**
country olives | feta | red onion | tomato
balsamic drizzle | basil pesto
- MUSHROOM 14**
mushrooms | truffle oil | goat cheese | arugula

Please notify us of any food allergies. While many of our menu items are either naturally gluten free or can be prepared in a gluten free manner - We do not operate a gluten free kitchen.