

STARTERS

TENDERLOIN SKEWERS 14

tenderloin medallions | peanut sauce

CHICKEN CURRY SALAD LETTUCE WRAPS 16

sweet Thai chili sauce

TUNA CARPACCIO 17

Shitake mushroom salad | edamame | wasabi cream
spicy mayo | Togarashi lotus root chips

FRIED CAULIFLOWER 14

orange sesame glaze

BIG SALADS

POACHED PEAR AND GOAT CHEESE 16

arugula | fried goat cheese | poached pear
white balsamic

MANGO AND MANDARIN 18

blackened shrimp | mixed fruit | red onion
almonds | citrus vinaigrette

SOUPS & SMALL SALADS

CRAB AND ROASTED CORN SOUP 10

DAILY SOUP SELECTION 9

BARRETT'S HOUSE SALAD 9

CLASSIC CAESAR 9

KALE SALAD 9

SALAD ADDITIONS

GRILLED CHICKEN 9 | SHRIMP 10

SALMON 12 | FILET 15

SANDWICHES

CHICKEN AND KALE CLUB 17

kale | tomato | red onion | avocado | Havarti
honey mustard | bacon | brioche | French fries

FRENCH DIP SANDWICH 21

sliced prime rib | gruyere | mayo | au jus | baguette
horseradish sauce | French fries

THREE COURSE PRIX FIXE DINNER

\$55 PER PERSON

Course 1 – Choose an Appetizer

Barrett's House Salad | Caesar Salad | Roasted Corn & Crab Soup
Tenderloin Skewers | Fried Cauliflower

Course 2 – Choose an Entrée

(Served with Featured Vegetable)

Prime Rib 12oz | Braised Short Ribs | Filet Mignon 6oz | Grilled Salmon
Scallop Risotto (no side dish) | Blackened Chicken Pasta (no side dish)

Course 3 – Choose a Dessert

Seasonal Cobbler | Flourless Chocolate Cake | Bread Pudding

ENTRÉES

Add a Caesar, Kale or House Salad to your Entrée 7

CENTER CUT FILET MIGNON 6oz 34

red wine demi | featured vegetable
served Oscar Style 42

WARM LOBSTER ROLL 38

drawn butter | brioche roll | French fries

BRAISED SHORT RIBS 28

Mongolian sauce | onion straws | featured veg

BLACKENED CHICKEN PASTA 21

penne pasta | tomatoes | peas
cream sauce | parmesan

SHRIMP AND GRITS 26

red peppers | caramelized onions | Andouille
tomatoes | green onions | blackened shrimp
beurre blanc | bbq sauce

GRILLED SALMON 28

whole grain mustard sauce | featured veg

JUMBO LUMP CRABCAKES 45

two jumbo lump crabcakes | French fries

PRIME RIB 12oz 38

au jus | horseradish cream sauce
featured veg

HARRISA RUBBED LAMB CHOPS 34

saffron orzo salad | roasted red pepper coulis
mint pesto | featured veg

SCALLOP RISOTTO 31

seared scallops | mushroom and bacon risotto
spinach | beurre blanc

MARKET SIDES

FRENCH FRIES 5 | MASHED POTATOES 5

ONION STRAWS 8 | SAUTÉED SPINACH 5

FEATURED VEGETABLE 5