

## 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
- WEDGE SALAD 14**  
iceberg lettuce | bleu cheese crumbles | bacon | tomatoes | bleu cheese dressing

### BLACK ANGUS STEAKS SERVED WITH FEATURED VEGETABLE

BLACK ANGUS FILET 6OZ 33 | 8OZ 39

14OZ BLACK ANGUS RIBEYE 42

CRUMBLLED 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
- BAYOU CHICKEN 18**  
Tasso ham | corn | crab | cream | peppers | onions | featured vegetable
- FULL RACK OF RIBS 26**  
bbq sauce | coleslaw
- GRILLED SALMON 28**  
hand-cut filet | whole grain mustard sauce | featured vegetable
- FRESH MARKET FISH 34**  
created daily using freshest ingredients by our Chef
- FILET TIP MUSHROOM GNOCCHI 28**  
seared filet tips | potato gnocchi | creamy mushroom marsala sauce  
wilted spinach | parmesan cheese
- 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    FRIED PLANTAINS 8  
FEATURED VEGETABLE 6    MASHED POTATOES 6    COLESLAW 6  
LOADED BAKED POTATO 8

## STARTERS

- THAI CHILI BASIL CALAMARI 17
- FRIED GREEN TOMATOES 13
- FRIED BRUSSEL SPROUTS 13
- SEASONAL HUMMUS 14
- SHRIMP CARGOT 16
- MEATBALLS MARINARA 13

## 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  
FILET TIPS 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.*