

## SIGNATURE SALADS

**STRAWBERRY FIELDS 16**

chicken | strawberries | pecans | parmesan | lemon-poppy seed dressing

**KALE AND ROASTED CAULIFLOWER 19**

grilled salmon | dried cherries | walnuts | feta | lemon-honey vinaigrette

**CRISPY CHICKEN COBB 17**

chicken tenders | tomatoes | avocado | egg | bacon | Cheddar Jack | honey mustard/bbq dressing

**MANGO AND MANDARIN 18**

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

**HEIRLOOM TOMATO AND MOZZARELLA 15**

fresh mozzarella | heirloom tomatoes | arugula | basil | olive oil | balsamic glaze

### BLACK ANGUS STEAKS

SERVED WITH FEATURED VEGETABLE

BLACK ANGUS FILET 6OZ 32 | 8OZ 38

12OZ BLACK ANGUS NEW YORK STRIP 35

14OZ BLACK ANGUS RIBEYE 42

CRUMBLLED BLEU CHEESE 3 | RED WINE DEMI 3

MAÎTRE D BUTTER 3 | SAUTEED MUSHROOMS 3

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 24**

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

**BRAISED SHORT RIBS 26**

roasted off the bone | Mongolian bbq sauce | onion straws | featured vegetable

**BLACKENED CHICKEN PASTA 21**

penne pasta | tomatoes | peas | cream sauce | parmesan

**JUMBO LUMP CRABCAKES 45**

two jumbo lump crabcakes | French fries

**HERB CHICKEN 21 | WITH CRAB 26**

sherry cream sauce | featured vegetable

**PORK PORTERHOUSE 14OZ 26**

port apple wine chutney | mashed potatoes

**GRILLED SALMON 28**

hand-cut filet | whole grain mustard sauce | featured vegetable

**FRESH MARKET FISH 34**

created daily using freshest ingredients by our chef | featured vegetable

**SCALLOPS RISOTTO 33**

jumbo scallops | wild mushroom bacon risotto | spinach | beurré blanc

**FILET TIP RISOTTO 32**

wild mushroom bacon risotto | spinach | red wine demi

**BRUSCHETTA CHICKEN 19**

grilled chicken breast | mozzarella | pesto | tomatoes | basil | featured vegetable

## MARKET SIDES

ROASTED CAULIFLOWER 6 FRENCH FRIES 6

FEATURED VEGETABLE 6 MASHED POTATOES 6

LOADED BAKED POTATO 8 COLESLAW 6

## STARTERS

**BUFFALO CALAMARI 17**

**TENDERLOIN SKEWERS 15**

**FRIED BRUSSEL SPROUTS 13**

**SEASONAL HUMMUS 14**

**SHRIMP CARGOT 16**

**BACON WRAPPED SCALLOPS 18**

## 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

**MARGHERITA 14**

marinara | fresh mozzarella  
roasted tomatoes | basil

*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.*