

Welcome to
The BARNSIDER

Sharing and Creating memories with you since 1975

Appetizers

Shrimp Cocktail*

Jumbo Gulf Shrimp served with Chef Ray's Extra Spicy Cocktail Sauce. 9.98

Fresh Onion Rings

Thickly sliced and served with creamy garlic ranch dressing and cocktail sauce. 4.50

Coconut Shrimp*

Lightly tossed in coconut flakes and complemented with an orange-lime glaze. 9.98

Escargot

Sizzling in garlic butter with warm bread for dipping. 9.98

Chicken Strips*

Enjoyed with Honey Mustard or BBQ Sauce 6.98 or Buffalo-Style with celery. 7.98

The Traditional

A generous tasting of freshly fried Onion Rings, Mushrooms, and Mozzarella Cheesesticks. 13.50

Loaded Potato Fries

Garnished with bacon and shredded cheddar cheese to be enjoyed with ranch dressing. 7.95

Shrimp Trio*

A unique arrangement. A trio of paired Buffalo, Coconut, and Cocktail Shrimp. 14.98

Fresh Fried Mushrooms

Perfect to share. Served with creamy garlic ranch dressing and cocktail sauce. 5.95

Buffalo Shrimp*

A Barnsider favorite. Balanced with celery and creamy garlic ranch dressing. 9.50

Mozzarella Cheesesticks

Simple and traditional. Presented with marinara sauce. 6.95

Maryland Crabcake Appetizer*

Single Maryland Crabcake drizzled with citrus vin blanc sauce and garnished with cabbage slaw. 9.98

BBQ Pork Rib Tasting*

A perfect sampling of a new Barnsider favorite. 5.95

Mushroom and Shrimp Scampi*

Jumbo Gulf Shrimp and mushrooms sautéed with

Soups

Signature Onion Soup

Complemented with parmesan croutons
Cup 2.29 or Bowl 3.98

Mozzarella Baked Onion Soup

Bowl 4.98 or With a regular dinner 2.98
Cup 3.98 or With a regular dinner 1.98

Steaks

USDA Grade Steaks, Hand-Carved at The Barnsider

All entrees served with any two side item choices

Prime Rib of Beef Au Jus* - An enduring favorite. Slow roasted daily, thus subject to availability.
10 oz 15.98, 14 oz 21.98, 18 oz 28.98

Blackened Prime Rib of Beef* - A 10 oz prime rib seasoned with Cajun spices. 17.98

Filet Mignon* - Tender, flavorful, and expertly carved. 6 oz 20.98 or 8 oz 23.98

Bleu Cheese Filet* - An 8 oz filet covered with melted bleu cheese crumbles. 26.98

New York Strip Steak* - Broiled to perfection. 7 oz 15.98, 10 oz 19.98, or 14 oz 24.98

Black and Bleu New York* - A 10 oz New York blackened with melted bleu cheese crumbles. 24.98

Escargot New York* - The enticing garlic herb butter of our escargot on a 10 oz New York. 23.98

Choice Ribeye* - A flavorful selection. 10 oz 16.98, 14 oz 22.98, or 18 oz 28.98

Smothered Ribeye* - A tender 10 oz ribeye with a covering of onions, mushrooms, red peppers, and mozzarella cheese. 19.98

Our Chef's Note: A well done steak will not be as tender or as flavorful as one prepared to a lesser degree.

Chops, Tips, & Pork

Pork Chops* - Broiled center cut pork chops served with applesauce. Full 16.95 or Single 11.95

Pepperberry Pork Chops* - Unique chops created by an adventurous Australian rub. 21.95

Tenderloin Beef Tips* - Tender tips of filet presented over rice with a sliced mushroom sauce. 11.95

Teriyaki Fajita Tips* - Filet tips marinated with teriyaki sauce and grilled amongst onions, mushrooms, and red peppers completed with rice. 13.98

Chopped Angus Sirloin* - Ground steak with a sliced mushroom sauce. 12 oz 9.98 or 16 oz 11.98

Breaded Pork Tenderloin* - With a sliced mushroom sauce. 9.50

BBQ Pork Ribs* - Slowly marinated and basted with sauce. 2 lb Full Slab 21.95 or 1 lb Half 15.95

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Sea

All entrees served with any two side item choices

Fried Jumbo Gulf Shrimp* - Unique to The Barnsider with Chef Ray's Spicy Cocktail Sauce.
Full 16.98, Single 12.98, or Each Ala Carte 2.95

Buffalo Shrimp* - Fried Jumbo Gulf Shrimp tossed in spicy hot buffalo sauce. 17.98

Grilled Pepperberry Shrimp* - Grilled with Australian spices and arranged over rice. 20.95

Broiled Jumbo Gulf Shrimp* - In a garlic and white wine sauce. 18.95

Coconut Shrimp* - Fried with coconut flakes and presented with an orange-lime glaze. 18.98

Broiled Stuffed Flounder* - With crabmeat and drizzled with a citrus vin blanc sauce. 17.25

Atlantic Salmon* - A fresh selection prepared *Broiled* or *Grilled*. 4 oz 11.95 or 8 oz 15.95

Horseradish Crusted Salmon* - A moist filet enveloped by a rich horseradish crust. 17.50

Southern BBQ Salmon* - A grilled filet marinated in an intriguing housemade BBQ sauce. 16.95

Tilapia* - A mild white fish served *Broiled* or *Fried*. 13.98

Walleye* - Prepared *Fried* or *Pan Fried* and offered with tarter sauce. 13.98

Maryland Crabcakes* - On citrus vin blanc sauce garnished with cabbage slaw. 22.95

Coldwater Lobster Tail* - Generous 9 oz to 10 oz tails. Full 89.95 or Single 47.95

The "big night out"

*Designed to be shared by two . . .
your "big night out" includes:*

The Appetizer Course

Selection of three small plates: Fresh Fried Mushrooms, Mozzarella Cheesesticks, Fresh Onion Rings, Shrimp Cocktail, Buffalo Shrimp, Escargot, BBQ Pork Ribs, and Mozzarella Baked Onion Soup

The Salad Course

Tossed Crisp Green Salad or Blue Bacon Walnut Salad

The Entrée Course

7 oz New York, Grilled Boneless Chicken Breast,
Cane Sugar Chicken, BBQ Pork Ribs, Atlantic Salmon,
Walleye, and Fried Jumbo Gulf Shrimp - 52.00

6 oz Filet, 10 oz New York, Smothered Ribeye,
Crabmeat Stuffed Chicken, Horseradish Salmon,
Maryland Crabcakes, and Stuffed Flounder - 63.00

The Finale

An indulgence of Strawberry Cheesecake, Kentucky Chocolate Mud Pie, and our Decadent Brownie

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Sides

- Tossed Crisp Green Salad & Bread 3.98
Cup of French Onion Soup 2.29
Penne Pasta Marinara 3.98
Coleslaw 2.29
Applesauce 2.29
Baked Sweet Potato 2.95
Baked Potato 2.95
with sour cream add 0.50
with escargot butter add 1.50
Au Gratin Potatoes 2.95
French Fries 2.95
Green Bean Casserole 2.29

Add a Bowl 2.95 or Cup 1.98 of
Signature Baked Onion Soup

Salad Dressings

- House Sweet and Sour Vinaigrette,
Creamy Garlic Ranch, Peppercorn, French,
Thousand Island, Honey Mustard,
Fat-free Ranch, Fat-free Italian
Roquefort Bleu Cheese 1.50
Additional Dressing Selections 0.50

Specialty Sides

- As an upgrade 2.29*
Blue Bacon Walnut Salad 3.98
Classic Caesar Salad 3.98
(with or without anchovies)
Fresh Broccoli Florets 3.98
Sweet "Potato" Fries 3.98
Thickly Sliced Onion Rings 3.98
Loaded Baked Potato 3.98
Sliced Tomatoes Vinaigrette 3.98
Sautéed Onions & Mushrooms 3.98

Sandwiches

We regret that sandwiches are not available for discounts and that a service charge of 0.50 may be applied for substitutions.

- All sandwiches are served with fries*
Marinated Grilled Chicken* 7.95
Breaded Pork Tenderloin* 5.95
Fried Tilapia* 8.95
Broiled Angus Steakburger* 8 oz 7.95
Blue Buffalo Chicken* 9.98

Little (Under 10) Menu

- Petite Pasta Marinara 4.95
Chicken Tenders* with Fries 4.95
Petite Filet Tips* with Fries 4.98
Hamburger* with Fries 4 oz 4.95
Cheeseburger* with Fries 4 oz 5.45

Sweets

Request an After Dinner Menu

Drinks

- Coke, Diet Coke, Sprite 2.25
Minute Maid Lemonade 2.25
Folgers Fresh Brewed Coffee 1.89
Iced Tea, Hot Tea 1.89
Reiter Vitamin D Milk 1.75
Sliced Lemon Bowl .89

A split plate fee of \$3- may be applied for shared entrees
For your ease, a gratuity of 18% is applied to groups of 6 or more guests

All coupons are limited to 3 per party or reservation, including parties of multiple tables

We regret that discounts may not be used with other offers including discount cards and specials

Coupons and discounts will not be accepted on holidays
The maximum discount for any coupon is \$20

Chicken

Grilled Boneless Chicken Breast* - Over rice with choice of *Dijon*, *Teriyaki*, or *BBQ Sauce*. 12.25

Crabmeat Stuffed Chicken* - An exceptional land and sea pairing. 16.98

Cane Sugar Chicken* - Sweetness balanced by an orange-lime glaze. 13.25

Breaded Breast of Chicken* - Simply Barnsider. Covered in a citrus vin blanc sauce 12.95
or Buffalo-Style balanced with creamy garlic ranch dressing. 13.95

Smothered Chicken* - Marinated chicken, mozzarella, onions, mushrooms, and red peppers. 16.25

Parmesan Chicken* - Pan fried boneless chicken baked with mozzarella and marinara sauce. 14.95

Pasta Selections

All pasta entrees served with one side item choice

Chicken Parmesan Pasta* - Pan fried boneless chicken covered with melted mozzarella and presented over penne pasta marinara. 15.95

Penne Pasta Marinara - A traditional favorite. Garnished with shredded Parmesan. 8.95

Beef Stroganoff* - Finely cut filet tips and sliced mushrooms arranged over noodles. 11.95

Shrimp Scampi Penne* - Fresh garlic, butter, and white wine sautéed with penne pasta. 18.98

Salads

Blue Bacon Walnut Chicken Salad* - A marinated grilled chicken breast arranged over romaine lettuce and garnished with blue cheese crumbles, bacon, and candied walnuts. 13.95

Salmon Caesar* - A grilled salmon filet presented over a classic Caesar salad. 13.95

Grilled Chicken Caesar Salad* - A classic Caesar salad garnished with grilled chicken. 13.50

Chicken Tenders Salad* - *Fried* or *Grilled* chicken on iceberg lettuce with shredded red cabbage and carrots, garnished with cheddar cheese. 11.95

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“One cannot think well, love well, sleep well, if one has not dined well.”

Virginia Woolf