

To Start Off

CLAM CHOWDER

FRENCH ONION SOUP

SOUP OF THE DAY

SEAFOOD SAMPLER FOR TWO

A sampling of our appetizer favorites featuring: Clams Casino, Shrimp Cocktail, Mini Crab Cakes, Scallops Wrapped in Bacon and Crab Stuffed Mushrooms.

CRAB STUFFED MUSHROOMS

Fresh mushroom caps stuffed with seasoned crabmeat and baked with a light cheese topping.

CRAB CAKES

A special blend of crabmeat and spices served with a zesty dijon dipping sauce.

BUFFALO WINGS

Chicken wings deep fried, tossed in Louisiana hot sauce served with bleu cheese dressing, celery and carrot sticks.

SHRIMP COCKTAIL

Chilled jumbo shrimp served with a zesty cocktail sauce.

SCALLOPS WRAPPED IN BACON

Sea scallops wrapped in sugar cured bacon.

CHICKEN FINGERS

Deep fried chicken tenders served with a choice of sauce.

BUFFALO FINGERS

Deep fried chicken tenders dipped in Louisiana hot sauce served with bleu cheese dressing, celery and carrot sticks.

POTATO SKINS

Deep fried potato skins topped with a house blend of cheese, bacon bits, scallions and Béarnaise sauce.

CLAMS CASINO

Five hard shell clams baked on the half shell with red and green peppers, onion, bacon and seasoned bread crumbs.

FRIED CALAMARI

Fresh rings of calamari deep fried and served with a spicy chipotle mayonnaise and garnished with banana pepper rings.

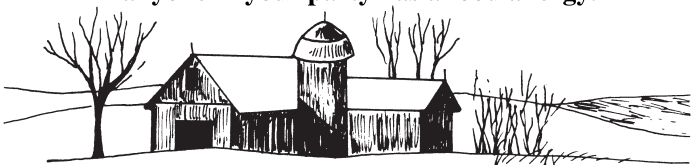
BACON BEEF WELLINGTONS

Beef tenderloin tips wrapped in bacon, served in puff pastry shells with a cabernet and caramelized onion demi-glace.

MOZZARELLA STICKS

Served with your choice of Marinara or Raspberry Sauce

Before placing your order, please inform your server if anyone in your party has a food allergy.



Sandwiches

All sandwiches are served with a Pickle, French fries & Cole Slaw.

*** PRIME RIB PANINI**

A half pound of thinly sliced prime rib, horseradish sauce and fried onions grilled on labbia bread served with au jus.

GRILLED CHICKEN SANDWICH

Char-grilled, boneless chicken breast topped with sherry pepper sauce and served on French bread.

CAJUN CHICKEN SANDWICH

Boneless chicken breast blackened with Cajun spices and served on French bread with tomato pepper mayonnaise.

CHICKEN PANINI

Basil pesto, roasted red peppers, mozzarella and grilled chicken breast on warm Focaccia bread.

Burgers

All of our premium burgers are made from a blend of Black Angus cut of short rib and chuck. All burgers are served with your choice of baked potato, rice pilaf, french fries, or fresh steamed vegetables.

*** THE BARNSIDER BURGER**

Our burger topped with cheddar cheese, lettuce, tomato and onion and served on a freshly baked bun. Try this Cajun style!

*** HORSERADISH BURGER**

Our burger topped with Cheddar cheese, horseradish sour cream, and fried onion strings.

*** SMOKEHOUSE BURGER**

Our burger Cajun style with pepperjack cheese, citrus chipotle bbq sauce and fried onion strings.

*** SWISS MUSHROOM BURGER**

Our burger topped with sautéed mushrooms and Swiss cheese.

Salad Bar available with all sandwiches and
burgers for an **additional cost**
Add Bacon, Mushrooms or Sautéed Onions

****All of our burgers, steaks and chops are cooked to order.
Consuming raw or undercooked meats may increase
the risk of foodborne illness.***

Salads

GARDEN SALAD

Crisp mixed greens with tomato, cucumber, onions, carrots and green pepper. Choice of dressing.

CAESAR SALAD

Crisp romaine and seasoned croutons tossed with Caesar dressing, black olives and sprinkled with Parmesan cheese. With or without anchovies.

WITH GRILLED OR BLACKENED CHICKEN BREAST WITH CHILLED SHRIMP OR SALMON WITH GRILLED TENDERLOIN TIPS

Dressings: Italian, Bleu Cheese, Russian
Buttermilk Herb, Lo-Cal Dressing

The Iowa Hawkeye Grille

The following items are served with a choice of baked potato, rice pilaf, French fries or cole slaw.

*** THE IOWA HAWKEYE**

Char-grilled prime top sirloin thinly sliced, served open-face on French bread with garlic butter.

GRILLED CHICKEN

Grilled boneless chicken breasts topped with sherry pepper sauce.

CAJUN CHICKEN

Boneless chicken breasts blackened on cast iron with Cajun spices.

*** GRILLED TENDERLOIN TIPS**

Char-grilled tenderloin tips served on a bed of rice pilaf.

BLACKENED CATFISH

Farm raised catfish fillet blackened on cast iron with Cajun spices.

Barnsider Classics

All entrees are served with your choice of baked potato, rice pilaf, French fries or fresh steamed vegetables. Salad Bar available with all Entree's for an additional \$2.95.

BAKED HADDOCK

Lightly seasoned with bread crumbs and sherry butter.

*** PRIME RIB**

*Ten ounces of award winning slow cooked prime rib.
(While supplies last)*

*** PRIME TOP SIRLOIN**

Eight ounces of the steak that made us famous! No fat, no bone. Just great taste!

*** PORK CHOP**

Grilled 10 oz boneless center cut pork chop served with maple honey mustard.

BAKED SCALLOPS

Tender sea scallops with sherry butter and seasoned crumbs.

BAKED STUFFED SHRIMP

Three jumbo shrimp stuffed with a rich clam stuffing and lightly topped with seasoned crumbs.

CHICKEN FLORENTINE

Breast of chicken stuffed with spinach, mushrooms and aged cheddar cheese, wrapped in a flaky puff pastry and served with sundried tomato and fresh basil cream.

SHRIMP SCAMPI OVER LINGUINI

Jumbo shrimp in a garlic and butter sauce with vine ripened tomato and served over fresh linguini pasta.

Grilling Instructions

Pittsburgh: Black Outside - Raw Inside

Rare: Red Cool Center • Medium Rare: Red Warm Center

Medium: Pink Hot Center • Medium Well: Trace of Pink in Center

Well Done: Cooked Throughout

Imported Cordials

AMARETTO DI SARONNO *Almond Liqueur*

BAILEY'S IRISH CREAM *Irish Whiskey
with Fresh Cream*

B & B *Benedictine with Cognac*

CAMPARI *Bittersweet Italian Aperitif*

CHAMBORD *Black Raspberry Liqueur*

COINTREAU *Orange Liqueur*

DRAMBUIE *Scotch Liqueur with Heather Honey*

FRANGELICO *Hazelnut Liqueur*

GALLIANO *Licorice Liqueur*

GODIVA *Dark Chocolate Liqueur*

GRAND MARNIER *Cognac-Based Orange Liqueur*

IRISH MIST *Irish Whiskey Liqueur*

KAHLUA *Coffee Liqueur*

MIDORI *Melon Liqueur*

SAMBUCA ROMANA *Anise Liqueur*

TIA MARIA *Jamaican Coffee Liqueur*

Ports

SANDEMAN RUBY

FONSECA BIN #27 PORTO FINE RESERVE

TAYLOR FLADGATE 10 YR. OLD

COCKBURN'S 10 YR. OLD TAWNY

TAYLOR FLADGATE 20 YR. OLD

Single Malt Scotches

GLENFIDDICH

THE GLENLIVET

MACALLAN 12 YR. OLD (HIGHLAND)

GLENMORANGIE "QUINTA RUBAN"

RUBY PORT CASK 14 YR. OLD (HIGHLAND)

CRAGGANMORE 12 YR. OLD (SPEYSIDE)

TALISKER 10 YR. OLD (SKYE)

DALWHINNIE 15 YR. OLD (HIGHLAND)

OBAN 14 YR. OLD (HIGHLAND)

Cognacs

HENNESSY VS

REMY MARTIN VSOP

COURVOISIER VSOP

MARTELL CORDON BLEU

Bourbons

KNOB CREEK RESERVE 9 YR. OLD

WOODFORD RESERVE

WIDOW JANE (NYS HAND CRAFTED)

After Dinner Specialties

Specialty Coffees

All topped with fresh whipped cream.
Served in a unique sugar-glazed glass.

BARNSIDER COFFEE

Tia Maria & Amaretto

BRAZILIAN COFFEE

Brandy, Tia Maria & Grand Marnier

IRISH COFFEE

Irish Whiskey, Irish Mist & Demerara Sugar

MEXICAN COFFEE

Kahlua

KEOKE COFFEE

Brandy, Kahlua & Dark Cocoa

JAMAICAN COFFEE

Tia Maria

SPANISH COFFEE

Brandy, Kahlua & Cointreau

FRENCH COFFEE

Anisette

ITALIAN COFFEE

Amaretto

ROMAN COFFEE

Galliano

MONTE CARLO COFFEE

Frangelico

NUTTY IRISHMAN

Bailey's & Frangelico

Desserts

HOT APPLE CRISP

Our award winning recipe made with fresh apples, cinnamon, rolled oats and brown sugar topped with French vanilla ice cream.

FRESH FRUIT PARFAIT

French vanilla ice cream and seasonal fresh fruit with a strawberry citrus purée, topped with whipped cream.

CHOCOLATE MOUSSE LAYER CAKE

Rich, but not too sweet chocolate cake layered with chocolate mousse, glazed with melted chocolate and garnished with chocolate shavings.

KEY LIME PIE

Tart key lime filling in a honeyed, coconut graham cracker crust served on a strawberry and mango mosaic, topped with fresh whipped cream.

DEEP FRIED ICE CREAM

French vanilla ice cream with a sugar-flaked coating, deep fried and topped with your choice of toppings.

— Hot Fudge and Grated Coconut —

or

— Caramel Rum Sauce with Bananas and Pecans —

WHITE CHOCOLATE CRÈME BRULÉE

Cool silky smooth white chocolate custard topped with caramelized sugar.
Served with whipped cream and a fresh berry.

TURTLE CHEESECAKE

Creamy cheesecake in a graham cracker crust topped with caramel, hot fudge sauce and chopped pecans.

CHOCOLATE FUDGE BROWNIE SUNDAE

A freshly baked fudge brownie topped with French vanilla ice cream, hot fudge and fresh whipped cream.

STRAWBERRY SHORTCAKE

A fresh baked strawberry biscuit with fresh strawberries, strawberry sauce and sweetened whipped cream.

ICE CREAM OR SORBET

A dish of our ice cream or sorbet, topped with hot fudge or strawberry sauce if you desire.

Before placing your order, please inform your server if anyone in your party has a food allergy.