

# *Welcome*

## *About our Steaks —*

Our beef is carefully aged a minimum of 28 days in a temperature and humidity controlled environment. We then cut and trim every steak to our rigid specifications in our **On-Premise Butcher Shop**, resulting in a lean, tender and flavorful product.

## *About our Fish —*

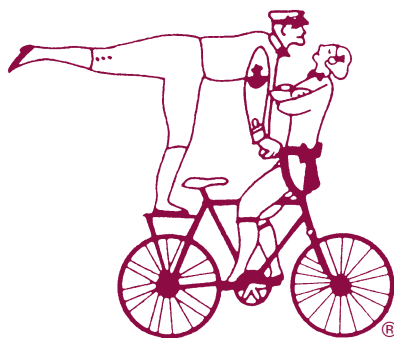
Our fresh fish program insures unsurpassed quality on a daily basis. We reach this goal by purchasing our fish exclusively from a carefully selected supplier who adheres to our quality standards.

## *About our Staff —*

Our staff is dedicated to preparing and serving your dinner with the utmost care. We believe our staff to be our greatest asset.

## *About our Logo —*

Our familiar bicycle logo symbolizes the delicate balance of quality food, service and atmosphere. We are dedicated to this consistent balance in order to always create an enjoyable dining experience for you—our guest.



***We guarantee your satisfaction  
and dining pleasure.***

*We reserve the right to refuse or discontinue the serving of alcohol.  
Please don't be offended; we value you as a customer.*

# Appetizers

FRENCH ONION SOUP GRATINÉE

CLAM CHOWDER

SOUP OF THE DAY

SHRIMP COCKTAIL

Chilled jumbo shrimp served with a zesty cocktail sauce.

CRAB CAKES

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

CLAMS CASINO

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

BACON BEEF WELLINGTONS

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

SCALLOPS WRAPPED IN BACON

FRIED CALAMARI

Calamari rings deep fried and served with a spicy chipotle mayonnaise and garnished with banana pepper rings.

CRAB STUFFED MUSHROOMS

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

SHRIMP SCAMPI

Baked in a rich garlic and butter sauce with a hint of tomato.

TOMATO AND MOZZARELLA

Fresh mozzarella and vine ripened beef steak tomatoes topped with basil, extra virgin olive oil and a balsamic reduction.

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.

## A La Carte Accompaniments

SAUTÉED WILD MUSHROOMS

Shiitake, Crimini and Portabella mushrooms sautéed with onions and served with garlic crostinis. Perfect to share.

ROASTED GARLIC SMASHED POTATOES

Fresh roasted garlic, red bliss potatoes, chives, butter and cream.

BAKED STUFFED POTATO

Stuffed with Canadian bacon, smoked cheddar cheese, mushrooms and scallions.

SAUCE ON THE SIDE

As the perfect accompaniment: Bearnaise, Peppercorn, Cabernet Demi-Glace, Roasted Shallot Demi-Glace, Teriyaki or Garlic Butter.

## Fresh Fish of the Day

*All of our fresh fish and entrees, are served with salad bar and a choice of baked potato, rice pilaf or fresh steamed vegetable.*

CRAB STUFFED HADDOCK

Fresh haddock fillet topped with crabmeat stuffing, lightly seasoned bread crumbs and hollandaise sauce.

GINGER SCALLION SWORDFISH

Grilled swordfish steak marinated in soy sauce, ginger and scallions topped with a medallion of ginger scallion butter.

GRILLED SWORDFISH

Grilled with our own seasonings.

BAKED HADDOCK

Fresh haddock fillet in sherry butter topped with seasoned bread crumbs.

GRILLED SALMON

Grilled with our own seasonings.

BLACKENED SALMON WITH ORANGE HONEY BUTTER

Fresh salmon dusted with Cajun spices, seared on a red hot cast iron and topped with a medallion of orange honey butter.

FISH COMBINATION

A half order of any of the fresh items may be combined together with our 7 oz. sirloin, 10 oz. cut of prime rib or tenderloin medallions for an additional charge.

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

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

### Grilling Instructions

PITTSBURGH: black outside - raw inside

RARE: red cool center

MEDIUM RARE: red warm center

MEDIUM: pink hot center

### Cajun Instructions

Any grilled meat or fish item can be prepared "Cajun Style" — hot and spicy on the outside, juicy inside. Please specify mild or regular.

*All of our steaks and chops are prepared with our specially blended seasonings.*

# Entrees

*All of our entrees are served with salad bar and a choice of baked potato, rice pilaf or fresh steamed vegetable.*

## \*TOP SIRLOIN

The steak that made us famous!  
No fat, no bone, just great taste.

## \*TERIYAKI SIRLOIN

Our top sirloin marinated in a blend of soy, sake, honey and spices.

## \*OLD FASHIONED SLICED SIRLOIN

Lean top sirloin, sliced by our chef, served on toast points with garlic herb butter.

## \*NEW YORK SIRLOIN

Our best steak, no bones about it!

## \*28 OZ. SIRLOIN FOR TWO

Carved by our chef, accented with seasoned butter, and served on a sizzling hot platter. (while it lasts)

## \*STEAK AU POIVRE

Our New York sirloin, crusted with cracked black pepper and topped with a brandied peppercorn sauce.

## \*FILET MIGNON BEARNAISE

The most tender cut of all, served with this classic French sauce.

## \*BEEF WELLINGTON

The standard of excellence.  
A seared center cut tenderloin topped with mushroom duxelle, wrapped in flaky puff pastry and roasted medium-rare to medium. Served with a roasted shallot and port wine demi-glace.

## \*TENDERLOIN MEDALLIONS AU CABERNET

Sliced tenderloin topped with a savory cabernet and caramelized onion demi-glace.

## \*PRIME RIB

Our award winning, slow cooked boneless rib. (while it lasts)

## \*APRICOT GLAZED LAMB CHOPS

Four lamb loin chops grilled with an apricot and mint glaze.

## \*PORK CHOPS

Two premium grilled double-thick boneless center cut pork chops served with a maple honey mustard sauce.  
Try these cajun style!

## BAKED SCALLOPS

Tender scallops baked in sherry butter and lightly topped with bread crumbs.

## \*BAKED SCALLOPS AND SIRLOIN

Baked scallops served with a 7 oz. boneless top sirloin.

## \*BAKED SCALLOPS AND PRIME RIB OR TENDERLOIN MEDALLIONS

Baked scallops served with a 10 oz. rib or tenderloin medallions topped with demi-glace.

## BAKED STUFFED SHRIMP

Jumbo shrimp stuffed with a rich clam sauce, then lightly topped with bread crumbs.

## \*BAKED SHRIMP AND SIRLOIN

Baked stuffed shrimp served with a 7 oz. boneless top sirloin.

## \*BAKED SHRIMP AND PRIME RIB OR TENDERLOIN MEDALLIONS

Baked stuffed shrimp served with a 10 oz. rib or tenderloin medallions topped with demi-glace.

## SHRIMP SCAMPI

Baked in a garlic and butter sauce with a hint of tomato.

## \*SCAMPI AND SIRLOIN

Shrimp scampi served with a 7 oz. boneless top sirloin.

## \*SCAMPI AND PRIME RIB OR TENDERLOIN MEDALLIONS

Shrimp scampi served with a 10 oz. rib or tenderloin medallions topped with demi-glace.

## LOBSTER CASSEROLE

Lobster meat, cracker crumbs, and butter.

## \*LOBSTER CASSEROLE AND SIRLOIN

Lobster casserole served with a 7 oz. boneless top sirloin.

## \*LOBSTER CASSEROLE AND PRIME RIB OR TENDERLOIN MEDALLIONS

Lobster casserole served with a 10 oz. rib or tenderloin medallions topped with demi-glace.

## CHICKEN FLORENTINE

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

## GRILLED CHICKEN OVER PAPPARDELLE PASTA

Fresh pappardelle pasta topped with a sage mushroom cream sauce, chicken breast and grilled asparagus. Try it cajun style!

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SALAD BAR A LA CARTE

## "FOR THE SMALLER APPETITE"

\*PRIME RIB (10 oz.)

BAKED SCALLOPS (7 oz.)

BAKED HADDOCK (7 oz.)

BAKED STUFFED SHRIMP (3)

\*TOP SIRLOIN STEAK (9 oz.)

CHICKEN FLORENTINE (1 breast)

GRILLED CHICKEN OVER PAPPARDELLE PASTA

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## AFFILIATES

The Barnsider  
*Albany, New York*

The Hardcover  
*Danvers, Massachusetts*

The Beverly Depot  
*Beverly, Massachusetts*

*Visit us at: [www.barnsiderrestaurants.com](http://www.barnsiderrestaurants.com)*

*Private function rooms available  
day or night for special occasions.*

*Gift Certificates available for all occasions.*

*Hand selected aged steaks available for retail purchase  
with advance notice. Please call our manager for  
current prices and details.*