

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 —

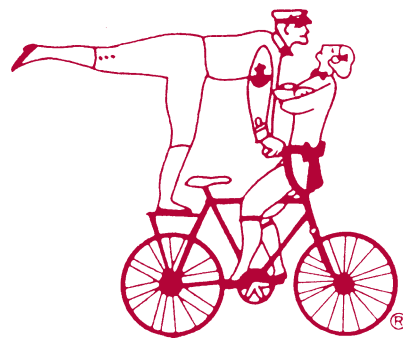
Our fresh fish program insures unsurpassed quality on a daily basis. We reach this goal by purchasing our fish exclusively from a carefully selected supplier who adheres to our quality standards.

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 Cup
Bowl

SOUP OF THE DAY Cup
Bowl

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 buffalo 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

BAKED STUFFED POTATO

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

ROASTED GARLIC SMASHED POTATOES

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

SAUTÉED WILD MUSHROOMS

Shiitake, Crimini and Portabella mushrooms sautéed with onion and served over garlic bread. Perfect to share!

SAUCE ON THE SIDE

As the perfect accompaniment: Bearnaise, Peppercorn, Cabernet Demi-Glace, Roasted Shallot Demi-Glace, Teriyaki, Minted Au Jus 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

Native fillets in sherry butter and 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 fish or seafood items may be combined together or with our 7 oz. sirloin or a 10 oz. cut of prime rib 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.*

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 20 oz. Our best steak, no bones about it! 14 oz.

*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 20 oz. Our New York sirloin, 14 oz. crusted with cracked black pepper and topped with a brandied peppercorn sauce.

*FILET MIGNON 12 oz. BEARNAISE 9 oz. The most tender cut of all, served with this classic French sauce.

*TENDERLOIN MEDALLIONS AU CABERNET

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

*PRIME RIB 20 oz. House Cut Our award winning, slow cooked 16 oz. boneless rib (while it lasts) 12 oz.

*HERB CRUSTED RACK OF LAMB

A full rack of New Zealand spring lamb, crusted with rosemary, sage, tarragon, basil, thyme, oregano and fresh garlic, served with minted au jus.

*PORK CHOPS

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

ROAST DUCK WITH FRUIT AND BLUEBERRY COMPOTE

Our rotisserie duck served with warm blueberries and mixed fruit with a hint of ginger.

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

Baked scallops served with a 10 oz. rib.

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

Baked stuffed shrimp served with a 10 oz. rib.

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

Shrimp scampi served with a 10 oz. rib.

LOBSTER CASSEROLE

Casserole of 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

Lobster casserole served with a 10 oz. rib.

CHICKEN TERIYAKI

A one pound Statler breast of chicken, basted with chive butter and marinated in teriyaki sauce.

CHICKEN OSCAR

Two sautéed boneless chicken breasts, lightly floured, topped with fresh asparagus, lump crabmeat and hollandaise sauce.

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.



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.



SALAD BAR A LA CARTE

"FOR THE SMALLER APPETITE"

*PRIME RIB (10 oz.)

BAKED SCALLOPS (7 oz.)

BAKED HADDOCK (7 oz.)

CHICKEN FLORENTINE (1 breast)

*TOP SIRLOIN STEAK (9 oz.)

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AFFILIATES

*The Barnsider
Albany, New York*

*The Dandelion Green
Burlington, Massachusetts*

*The Hardcover
Danvers, Massachusetts*

*The Beverly Depot
Beverly, Massachusetts*

Visit us at: 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.*