

# BARNABYS STEAKHOUSE

## soups & appetizers

<b>Soup of the Day</b> . . . . .	\$6
<b>French Onion Soup</b> . . . . .	\$5
<b>Maryland Crab Cakes</b> . . . . .	\$10
Made with lump crab meat and served with remoulade sauce.	
<b>Calamari Fritti</b> . . . . .	\$9
Served with marinara and pesto	
<b>Baked Stuffed Littleneck Clams</b> . . . . .	\$9
<b>Clams Casino</b> . . . . .	\$9
Littleneck clams with fresh garlic, onion, peppers and bacon.	
<b>Shrimp Cocktail</b> . . . . .	\$9
<b>Buffalo Mozzarella and Roasted Peppers</b> . . . . .	\$9
<b>Mussels Marinara</b> . . . . .	\$9
<b>Eggplant Rollatini</b> . . . . .	\$9
<b>Pork Dumplings with Ginger Soy Sauce</b> . . . . .	\$9
<b>Shrimp Tempura</b> . . . . .	\$9
<b>Fried Mozzarella</b> . . . . .	\$8
<b>Baby Back Ribs Half Rack</b> . . . . .	\$9

## appetizer salads

<b>Caesar Salad</b> . . . . .	\$7
<b>Mixed Green Salad</b> . . . . .	\$4
<b>Heart of Iceberg Lettuce with Gorgonzola Dressing</b> . . . . .	\$6
<b>Waldorf Salad</b> . . . . .	\$8
Mesclun mix, fresh sliced pears, walnuts, cranberries, Gorgonzola cheese, tomato with raspberry vinaigrette.	
<b>Fresh Spinach, Goat Cheese and Pear Salad</b> . . . . .	\$8
Goat cheese, fresh pears, fresh beets and candied pecans over mesclun greens with Balsamic vinaigrette.	
<b>Hummus and Eggplant</b> . . . . .	\$8

## HAPPY HOUR

**Monday** - 1/2 price Drafts  
**Tuesday** - 1/2 price Martinis  
**Wednesday** - 1/2 price Margaritas  
**Thursday** - 1/2 price House Wine  
**Friday** - Buy one get one free Well drinks & Beer Only

**At the Bar Only 4-7 PM**  
*Except holidays*

## burgers

Served with lettuce, tomato, red onion, and steak fries

**8 oz Ground Steak or Garden . . . \$9**

**Kobe . . . \$10**

*Add:*

Cheese, bacon, grilled onions, grilled mushrooms  
*\$1 each*

## sandwiches & fajitas

<b>Roumanian Steak Sandwich</b> . . . . .	\$13
Sliced Roumanian Steak served on a garlic club roll with mushroom sauce and steak fries.	
<b>Prosciutto and Fresh Mozzarella</b> . . . . .	\$10
Served on Italian bread with basil, tomato and pesto.	
<b>Chicken Barnaby's Sandwich</b> . . . . .	\$9
Grilled marinated chicken breast brushed with BBQ sauce. Topped with bacon, ham and melted swiss cheese. Served on a toasted Kaiser roll with steak fries.	
<b>Fresh Grilled Fajitas</b>	
Chicken . . . . .	\$14
Steak . . . . .	\$15

## dinner salads

<b>Caesar Salad With Chicken</b> . . . . .	\$11
With shrimp . . . . .	\$13
<b>Grilled Salmon Salad</b> . . . . .	\$14
Mesclun mix, ripe tomatoes, red peppers, red onions, glazed pecans and sliced pears.	
<b>Chicken Walnut Salad</b> . . . . .	\$13
Chicken breast crusted with walnuts, fresh bread crumbs and fresh herbs then baked. Served over mesclun mix with ripe tomatoes, sweet dried cranberries, red peppers, Gorgonzola cheese and balsamic vinaigrette.	
<b>Grilled Ahi Tuna Salad</b> . . . . .	\$14
Mesclun mix, black olives, red bell peppers, tomatoes with balsamic vinaigrette.	
<b>Cobb Salad</b> . . . . .	\$11
Fresh spinach, mixed baby greens, grilled diced chicken breast, fresh avocado, hard boiled egg, bacon and tomato, all tossed in a creamy blue cheese dressing with walnuts.	

## pasta

<b>Frutti di Mare</b> . . . . .	\$20
Shrimp, scallops, calamari, clams and mussels simmered in a light marinara sauce served over linguini.	
<b>Penne a la Vodka</b> . . . . .	\$14
with chicken . . . . .	\$17
with shrimp . . . . .	\$19
<b>Fettuccine Alfredo</b> . . . . .	\$14
Fettuccine Alfredo and Chicken . . . . .	\$17
<b>Shrimp, Scallops and Clams</b> . . . . .	\$19
Tossed in angel hair with fresh garlic, shallots, olive oil, fresh basil and white wine.	

# grill

All of our meats are dry aged for 28 days

<b>Filet Mignon (10 oz center cut)</b> . . . . .	\$24
<b>NY Sirloin Steak (14-16 oz)</b> . . . . .	\$23
<b>Porterhouse Steak (24 oz)</b> . . . . .	\$29
<b>T-Bone Steak (24 oz)</b> . . . . .	\$27
<b>Grilled Skirt Steak</b> . . . . .	\$21

## SAUCES

Béarnaise  
Au Poivre

<b>Full Rack Baby Back Ribs</b> . . . . .	\$20
<b>Grilled Pork Chops</b> . . . . .	\$17
Center cut served with apple compote.	
<b>Beef Tenderloin Brochette</b> . . . . .	\$19
Marinated beef skewered and grilled with red peppers, onions and tomatoes over rice with Teriyaki glaze.	

## veal & poultry

<b>Veal Picatta</b> . . . . .	\$21
Sautéed milk-fed veal with capers, lemon, white wine and butter.	
<b>Veal Marsala</b> . . . . .	\$21
Sautéed milk-fed veal with fresh mushrooms and Marsala wine sauce.	
<b>Veal Francese</b> . . . . .	\$21
Sautéed milk-fed veal with fresh garlic, lemon, white wine and butter sauce.	
<b>Chicken Marsala</b> . . . . .	\$17
Chicken breast sautéed with fresh mushrooms and Marsala wine sauce.	
<b>Chicken Madeira</b> . . . . .	\$18
Egg-battered chicken breast sautéed and topped with asparagus and melted mozzarella cheese in a mushroom Madeira wine sauce.	
<b>Chicken Picatta</b> . . . . .	\$17
Egg-battered chicken breast sautéed capers, lemon, white wine and butter.	
<b>Chicken Parmigiana</b> . . . . .	\$16
Served with spaghetti.	
<b>Lemon Roasted Free Range Chicken</b> . . . . .	\$16
Slowly roasted half chicken (cooked daily). While it lasts	

## seafood

<b>Walnut Crusted Salmon with Risotto</b> . . . . .	\$21
Crusted with walnuts and fresh herbs then pan seared and served over shrimp risotto with an orange reduction. Or grilled plain and simple.	
<b>Fresh Swordfish</b> . . . . .	\$21
Parmesan crusted swordfish pan seared served with lemon beurre blanc.	
<b>Filet of Sole</b> . . . . .	\$18
Stuffed with crab meat then broiled with scampi butter.	
<b>Shrimp Scampi</b> . . . . .	\$18
Jumbo shrimp over rice or linguini with scampi sauce.	
<b>Stuffed Shrimp</b> . . . . .	\$19
Five jumbo shrimp stuffed with crab meat and broiled.	
<b>Scallops au Gratin</b> . . . . .	\$21
Pan seared with fresh mushrooms, tomato concasse and cream. Topped with fresh bread crumbs and baked.	



## SURF & TURF

**8-10 OZ FILET MIGNON**

and

**LOBSTER TAIL**

*served with drawn butter*

\$32

## BARNABYS SAMPLER

**HALF RACK OF  
BABY BACK RIBS,  
CHICKEN and SHRIMP**

\$20

## COMBO

**NY SIRLOIN STEAK  
and  
SHRIMP SCAMPI**

\$22

## sides

<b>Idaho Baked Potato</b> . . . . .	\$4
<b>Steak fries</b> . . . . .	\$4
<b>Onion Rings</b> . . . . .	\$4
<b>Sautéed Mushrooms</b> . . . . .	\$3
<b>Sautéed Onions</b> . . . . .	\$4
<b>Vegetable of the Day</b> . . . . .	\$4
<b>Side of Broccoli</b> . . . . .	\$4
<b>Whipped Mashed Potatoes</b> . . . . .	\$3
<b>Hash Brown Potatoes</b> . . . . .	\$4
<b>Sautéed Asparagus</b> . . . . .	\$5
<b>Creamed Spinach</b> . . . . .	\$5

We can accommodate any large party up to 200 in our upstairs dining room.