

THE BARREL CLUB



STARTERS

- PIEROGIES** v \$11
yukon potato, chihuahua cheese, chive crème fraîche
- BURRATA TOAST** v \$10
whipped burrata cheese, crispy brussels sprouts, honey orange vinaigrette, apple balsamic
- BARREL NUGGETS** \$9
½ pound of crispy chicken, hot & mild sauce
- FRIED MUSHROOMS** \$11
herb cream cheese, cotija cheese, horseradish cream
- CRAB CAKES** \$18
lump crab meat, citrus salad, remoulade sauce
- OYSTERS ROCKEFELLER** \$15
delaware oysters (5), cream spinach, pernod, parmesan crust

SALADS & SOUP

- SOUP DU JOUR** \$4 cup \$7 bowl
Seasonal ingredients
- FRENCH ONION SOUP** \$5 cup \$7 bowl
swiss & parmesan cheese, herb focaccia
- CHOPPED SALAD** GF \$8 half \$14 full
Iceberg lettuce, artichokes, fontina cheese, calabria salami, olives, tomatoes, giardiniera, cucumbers, egg, Italian vinaigrette
- KALE & AVOCADO** v \$8 half \$14 full
baby kale, avocado, tomatoes, radish, parmigiano reggiano, focaccia crumb, house ranch
- SOUTHWEST ENSALADA** \$8 half \$14 full
iceberg lettuce, grilled corn, tomato, radish, crispy tortillas, avocado, queso fresco, lime & jalapeno ranch
- ADD CHICKEN** \$6, **SHRIMP** \$10, **SALMON** \$8

SIDES

- BACON MAC & CHEESE** \$8
orecchiette pasta, bacon cheese sauce
- WHIPPED POTATOES** GF \$7
butter, Hawaiian sea salt
- GRILLED ASPARAGUS** GF \$8
tajin, grilled lemon
- LOADED WHIPPED POTATOES** GF \$9
bacon, cheese, sour cream
- CRISPY BRUSSELS SPROUTS** GF \$8
honey orange vinaigrette
- BROCCOLINI** \$7
soy & garlic glaze
- CALABRIAN POTATOES** \$7
Italian chilies, lemon, parmesan cheese
- ELOTE (STREET CORN)** \$8
adobo & tajin spice, cotija cheese, crema mix

STEAKS & CHOPS

Choice of soup or salad. Choice of one side
No substitutions

- 8OZ FILET** GF \$43
bordelaise sauce
- 16OZ PRIME BONELESS RIBEYE** GF \$48
bordelaise sauce
- 22OZ CHICAGO CUT** GF \$56
bone-in prime ribeye, bordelaise sauce
- 16OZ PORK CHOP** GF \$27
bone-in chop, sweet maple corn bread, bourbon chili sauce
- 12OZ VEGAS STRIP STEAK & SHRIMP** GF \$40
herb butter, Argentinian red shrimp, bordelaise sauce

HOUSE SPECIALTIES

- STEAK FRITES** GF \$28
12oz Vegas strip steak, house fries, herb butter, bordelaise sauce
- ADD SHRIMP** \$10
- BARREL BURGER** \$16
½ pound of our burger blend, American cheese, bacon aioli, brioche sesame seed bun
- ADD MUSHROOMS, BACON OR EGG** \$2
- ROASTED AMISH CHICKEN** GF \$35
24 hour brined chicken, carrots, crispy potatoes, chicken au jus

SEAFOOD

- FAROE ISLAND SALMON** GF \$27
cajun rubbed, parmesan polenta, asparagus, lemon au jus
- MAHI-MAHI** \$25
lemon pepper rub, broccolini, roasted corn salsa

PASTAS

- RIGATONI & SAUSAGE** \$22
Fennel sausage, wild mushrooms, tomato ragu
- GARGANELLI & SHRIMP** \$24
Argentinian red shrimp, kale, sundried tomatoes, garlic cream sauce
- ORECCHIETTE AL FORNO** v \$19
baked pasta, tomato ragu, fontina, parmesan, & burrata cheese

We take pride in preparing our food from scratch. Some items will have limited availability and we respectfully cannot guarantee steaks prepared medium well or above. If you have allergies, please alert us as not all ingredients are listed. Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. 18% gratuity applied to parties of 5 or more.

As a courtesy to other guests, we ask that you limit your stay to two (2) hours.