

THE BARREL CLUB

An 18% gratuity will be added to your bill which goes directly to your server*



STARTERS

BAKED MEATBALLS \$12

beef & pork belly meatballs, focaccia, burrata cheese, tomato ragu

BURRATA TOAST v \$10

whipped burrata cheese, crispy brussels sprouts, honey orange vinaigrette, apple balsamic

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

BARREL NUGGETS \$9

½ pound of crispy chicken, hot & mild sauce

SPICY SHRIMP & BACON ROLL \$17

cold argentinian red shrimp, fresno chilies, cajun remoulade, brioche roll

PIEROGIES v \$11

yukon potato, chihuahua cheese, chive crème fraîche

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 \$9 each

BACON MAC & CHEESE

orecchiette pasta, bacon cheese sauce

WHIPPED POTATOES GF

butter, Hawaiian sea salt

GRILLED ASPARAGUS GF

tajin, grilled lemon

LOADED WHIPPED POTATOES GF

bacon, cheese, sour cream

CRISPY BRUSSELS SPROUTS GF

honey orange vinaigrette

BROCCOLINI

soy & garlic glaze

CALABRIAN POTATOES

Italian chilies, lemon, parmesan cheese

ELOTE (STREET CORN)

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

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

22OZ CHICAGO CUT GF \$56

bone-in prime ribeye, 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

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

FAROE ISLAND SALMON GF \$27

cajun rubbed, parmesan polenta, asparagus, lemon au jus

FISH OF THE DAY \$25

lemon pepper rub, broccolini, roasted corn salsa

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. Checks will not be split more than 4 ways.

*gratuity added to a bill for parties of 5 or less guests is not compulsory and will be removed upon request

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