

THE BARREL ROOM



STARTER

BRUSSELS SPROUTS

Bacon, Parmesan, Balsamic \$14

GARLIC PARMESAN FRIES

Garlic, Herbs, Aioli \$10

HOUSE MAC & CHEESE

Four Cheese Sauce, Parmesan Crust \$12

CREOLE LAMB CHOPS

Four New Zealand Chops, Rosemary Potatoes, Sautéed Broccoli \$28

*upgrade to Entree (+ 2 Chops & Vegetables) ++ \$13

SOUP

FRENCH ONION SOUP

Sweet Onion, Ruby Port, Rich Broth, House-Made Crostini, "Au Gratin" cup \$7 | bowl \$10



SALAD

Add On: Avocado \$2, Chicken \$10, 6oz Grilled Salmon \$15, Smoked Salmon \$10, Shrimp (3) \$15, 4oz Hangar Steak \$15

CAESAR

Romaine, Parmigiano Reggiano, House-Made Herb Croutons, Traditional Caesar Dressing \$12

GF APPLE PECAN

Green Apple, Candied Pecan, Blue Cheese, Field Greens, Balsamic Vinaigrette \$13

BOARDS

Includes Toasted Baguette, Fresh Fruit, Candied Pecans

HALF BOARD

Choice of Three \$19

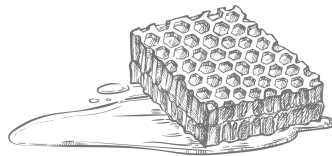
FULL BOARD

Choice of Six \$30

add Honey Comb \$4

add Fig Jam \$1

add Extra Baguette \$3



CHEESE SELECTIONS

Aged Brie, Gorgonzola Dolce, Manchego, Port Salut, Smoked Gouda, Garlic Herb Goat, Smoked Feta, Prairie Breeze (Aged White Cheddar), Peccorino Pepato, Humboldt Fog

MEAT SELECTIONS

Genoa Salami, House Smoked Brisket, Hot Cappicola Prosciutto Di Parma, Sopressata, Applewood Bacon

SIGNATURE SANDWICHES

BRISKET DIP

House Smoked Brisket, Monterey Jack, Grilled Red Onions & Jalapeños, Artisan Roll \$19
served with Horseradish Cream & Au Jus

BROTHERS PASTRAMI

House Smoked Pastrami, Gruyere, Sauerkraut, Mustard, New York Corn Rye \$19
*make it a Reuben, sub Russian Dressing!

ENTREES

SHORT RIB PAPPARDELLE

Braised Short Rib, Cremini Mushroom, Fresh Peas, Ricotta Cheese \$28

CHICKEN PARMESAN

Panko Breaded Chicken Breast, Zesty Marinara, Mozzarella, Fettuccini Pasta, Garlic Cream Sauce \$25

PISTACHIO CRUSTED SEABASS

Roasted Onion Risotto, Romesco Sauce, Dressed Arugula \$45

GF JAMBALAYA

Shrimp, Chicken Breast, Spicy Andouille Sausage, Bell Pepper, Onions, Creole Sauce, Basmati Rice \$27

TBR BURGER

8oz. Wagyu Beef Patty, Port Red Onions, Gorgonzola Dolce, Arugula, Brioche Bun \$23

STEAK FRITES

8oz. Grilled Hanger Steak, Parmesan Fries, Whiskey Peppercorn Sauce \$32

SIDES

ROSEMARY POTATOES

Sunrise Medley Potatoes, Fresh Herbs, Olive Oil \$7

VG SAUTÉED BROCCOLINI

Fresh Garlic, Lemon \$7

DESSERT

GF FLOURLESS CHOCOLATE CAKE \$10

Fresh Strawberries, Whipped Cream, Vanilla Ice Cream