

# New Year's Eve Celebration

The Barn will be dressed up in its formal attire!



## 201112

*Champagne Toast at Midnight!  
Plus Hats and Noise Makers  
to bring in the New Year!*

*Dance the night away with  
Live Entertainment!*



### Starters

- **Chicken Pot Pie Soup** ..... \$ 5.99
- **The Barn's Famous Butternut Squash Soup** ..... 4.99
- **Bacon Wrapped Shrimp w/ Horseradish BBQ Dipping Sauce** ..... 9.99
- **Mozzarella Involtni** – *Mozzarella Pinwheels filled with Prosciutto and Red Roasted Peppers drizzled with Extra Virgin Olive Oil and Balsamic Glaze* ..... 8.99
- **Butternut Squash Risotto** – *With Italian Arborio Rice with Roasted Butternut Squash, Apple Bacon, Fresh Sage, Crumbled Gorgonzola Cheese and Spiced Nuts* ..... 8.99
- **Stuffed Mushrooms** – *Baked Stuffed Mushrooms with Sweet Italian Sausage and Fontina Cheese with a White Bean Purée* ..... 8.99
- **Apple Brie Foccacia** – *Hand Stretched Flatbread with Apples, Brie, Prosciutto and Arugula baked in a Wood Burning Oven* ..... 8.99

### Entrees

- **Calamari, Shrimp and Scungulli Salad** – *Over Baby Arugula, Lemon Oil Dressing* ..... \$ 15.99
- **Pecan Chicken Spinach Salad** – *Pecan Crusted Chicken Breast with Sun-Dried Cranberries, Crumbled Gorgonzola Cheese and a Pear Dressing over Fresh Spinach* ..... 14.99
- **Lobster Mac and Cheese** – *Fresh Lobster Meat with an Aged White Cheddar Sauce and Gemelli Pasta Finished with Herb Bread Crumbs and Winter Truffle Oil* ..... 19.99
- **Jumbo Stuffed Shrimp** – *Stuffed with Lump Crab Meat* ..... 21.99
- **Chicken Cordon Bleu** – *Breast of Chicken stuffed with Smithfield Ham, Fresh Mozzarella & Finlandia Swiss topped with Mushroom Marsala Sauce* ..... 16.99
- **Stuffed Filet Mignon** – *Stuffed with Vermont Cheddar Cheese and Wrapped in Bacon with Port Wine Sauce, Garlic Mashed Potatoes and Sautéed Spinach* ..... 26.99
- **Steak & Stuffed Shrimp** – *Grilled Filet Mignon Medallion paired with Jumbo Stuffed Shrimp with Drawn Butter, Garlic Mashed Potatoes and Sautéed Spinach* ..... 29.99
- **Zuppa De Pesce (Served Mild or Hot)** – *Clams, Mussels, Calamari, Shrimp, Scallops & Lobster in a Plum Tomato Sauce* ..... 24.99
- **Almond Crusted Sole** – *With a Lemon Butter Sauce, Rice and Steamed Broccoli* ..... 19.99

### Desserts

- Ask Your Server for Dessert Specials

*Please call (973) 598-9988 to make reservations. Fax: (973) 598-9986*  
*www.blackriverbarn.com 1178 Route 10 West, Randolph, NJ 07869*