

# 2017 Holiday LUNCH SPECIALS



## SMALL PLATES

Hearty Beef Mushroom Barley Soup.....	\$4.99
Sweet Potato Soup - with pomegranate seeds and a drizzle of apple yogurt .....	5.99
<b>Grandma B's</b> Meatball Skillet – An old family recipe with homemade meatballs, marinara sauce, shaved parmesan and garlic bread; finished with a scoop of creamy ricotta and basil pesto.....	9.99
Cold Smoked Tuna - Served with sesame seaweed salad, cucumber wasabi sauce and crisp wontons.....	11.99
Sweet Potato Gnocchi– Sweet potato dumplings with shiitake mushrooms, caramelized onion, and smoked bacon served in a brown butter sauce.....	11.99
Sicilian Seafood Skillet – Littleneck clams, mussels, baby shrimp and calamari sautéed with garlic, olives, oven roasted tomatoes, fresh oregano and a splash of fresh squeezed lemon juice in a white wine sauce.....	12.99
Lolly Pop Lamb Chops – Fire-grilled baby lamb chops with a minted pomegranate reduction served with a winter vegetable slaw.....	13.99

## BIG PLATES

Holiday Cobb Salad – Mixed greens, grilled chicken, walnuts, cucumbers, tomato, red onion, bacon, goat cheese, egg, apples, pomegranate seeds & celery with an apple cider dressing.....	12.99
Steak, Pear & Gorgonzola Salad– Winter mixed greens with plum tomatoes, red onions, crisp parsnip chips, walnuts, poached pears, crumbled gorgonzola cheese, hand-sliced fire-grilled Sirloin steak and a white balsamic dressing .....	13.99
Arugula Scallop Salad– Balsamic glazed sea scallops with dried figs, prosciutto, roasted red peppers, crumbled goat cheese & red onion served over arugula with a balsamic dressing.....	14.99
<b>The Barn's Cordon Bleu Burger</b> – Our Barn angus burger with smoked ham, Swiss cheese, mushrooms & a dijonaise sauce on a jumbo English muffin served with fries.....	11.99
Prosciutto & Garlic Margherita Pizza - Hearth Baked pie with prosciutto, roasted garlic, roma tomato, fresh mozzarella, basil & shredded Pecorino Romano cheese .....	15.99
Roast Beef Sandwich - Homemade sliced roast beef served on griddled Texas toast with cheddar cheese, peppercorn dijonaise, lettuce and red onion served with fries.....	10.99
Cajun Chicken Waffle Sandwich - Crisp Cajun seasoned chicken cutlet on a waffle with arugula and a spicy blue cheese dressing; served with fries.....	11.99
Cajun Shrimp Alfredo–Blackened shrimp with a creamy alfredo sauce, wild mushrooms, prosciutto and peas over linguini pasta finished with fresh shaved asiago cheese.....	18.99
<b>Grandma B's Meat Lasagna</b> – Sweet Italian sausage and ground beef layered with Italian cheeses and marinara sauce, served with Barn salad.....	13.99
Chicken Scarpariello–Boneless chicken breast sautéed with garlic, hot vinegar peppers, Italian sausage and fresh basil, served in a white wine sauce with rice & steamed broccoli....	14.99
Parmesan Crusted Sirloin – Fire-grilled sirloin steak with a parmesan bread crumb crust served with sautéed spinach and garlic smashed potatoes.....	21.99

Try the Barn's own  
**Curly Tail Ale**

A robust Pilsner made from 100% noble hops, Golden in color with a white foamy head. Full bodied flavor that starts sweet with a floral hoppy finish



The Barn Store  
for the Holidays!

Barn made Olives, Pickles,  
Seasonal Bread  
Hoodies, T-shirts, Mugs &  
Mason Jars

# 2017 Holiday DINNER SPECIALS



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Cajun Shrimp Alfredo–Blackened shrimp with a creamy alfredo sauce, wild mushrooms, <b>prosciutto and peas over linguini pasta finished with fresh shaved asiago cheese</b> .....	18.99
<b>Grandma B's Meat Lasagna</b> – Sweet Italian sausage and ground beef layered with Italian cheeses and marinara sauce, served <b>with Barn salad</b> .....	13.99
Chicken Scarpariello–Boneless chicken breast sautéed with garlic, hot vinegar peppers, Italian sausage and fresh basil, served in a white wine sauce with rice & steamed broccoli....	15.99
Lamb Chops – Grilled Australian lamb chops with a pomegranate balsamic glaze, mashed potatoes and steamed spinach.....	28.99
Filet and Shrimp – Filet mignon medallion on a garlic croustade with jumbo shrimp, mashed potatoes and sautéed <b>spinach</b> .....	29.99

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Curly Tail Ale

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