

## SIGNATURE SALADS

**STRAWBERRY FIELDS 17**

chicken | strawberries | pecans | parmesan | lemon-poppy seed dressing

**KALE AND ROASTED CAULIFLOWER 19**

grilled salmon | dried cranberries | walnuts | feta | lemon-honey vinaigrette

**CRISPY CHICKEN COBB 18**

chicken tenders | tomatoes | avocado | egg | bacon | Cheddar Jack | honey mustard/bbq dressing

**ROASTED BEET AND PISTACHIO 16**

red/yellow beets | bleu cheese | pistachios | mixed greens | mandarin oranges  
balsamic vinaigrette

**SOUTHWEST SKIRT STEAK 20**

Romaine | white corn | tomatoes | red onion | avocado | Cheddar Jack  
tortilla strips | chipotle ranch dressing

### BLACK ANGUS STEAKS

SERVED WITH FEATURED VEGETABLE

BLACK ANGUS FILET 6OZ 35 | 8OZ 41

14OZ BLACK ANGUS RIBEYE 42

CRUMBLLED BLEU CHEESE 4 | RED WINE DEMI 4

MAÎTRE D BUTTER 4 | SAUTEED MUSHROOMS 4

SAUTEED ONIONS 3 | CRABCAKE 22 | GRILLED SHRIMP 10

## ENTRÉES

*Add a Caesar, Kale or Barrett's House Salad to accompany your entrée 7*

**BLACKENED SHRIMP AND CHEDDAR GRITS 25**

red peppers | caramelized onions | Andouille | tomatoes | green onions  
blackened shrimp | beurré blanc | bbq sauce

**BRAISED SHORT RIBS 28**

Mongolian bbq sauce | onion straws | featured vegetable

**BLACKENED CHICKEN PASTA 23**

penne pasta | tomatoes | peas | cream sauce | parmesan

**JUMBO LUMP CRABCAKES 45**

two jumbo lump crabcakes | French fries

**CHICKEN SATAY 21**

coconut marinated chicken | Thai basil rice | cucumber salad  
peanut vinaigrette

**FULL RACK OF RIBS 27**

bbq sauce | coleslaw

**GRILLED SALMON 28**

hand-cut filet | whole grain mustard sauce | featured vegetable

**FRESH MARKET FISH 35**

created daily using freshest ingredients by our Chef

**LAMB CHOPS 30**

Harissa rub | mint pesto | saffron orzo salad | red pepper coulis

**FILET TIP RISOTTO 36**

mushroom bacon risotto | spinach | parmesan | red wine demi

## MARKET SIDES

ROASTED CAULIFLOWER 6    FRENCH FRIES 6    MAC AND CHEESE 7

FEATURED VEGETABLE 6    MASHED POTATOES 6    COLESLAW 6

LOADED BAKED POTATO 8    THAI BASIL RICE 6

## STARTERS

**BUFFALO CALAMARI 17**

**CHARGRILLED OYSTERS 16**

**FRIED BRUSSEL SPROUTS 13**

**SEASONAL HUMMUS 14**

**SHRIMP CARGOT 16**

**FIRECRACKER SHRIMP 15**

## SOUP & SMALL SALADS

**CRAB & ROASTED CORN SOUP 11**

**DAILY SOUP SELECTION 10**

**BARRETT'S HOUSE SALAD 10**

**CLASSIC CAESAR 10**

**KALE SALAD 10**

### SALAD ADDITIONS

GRILLED CHICKEN 9

BLACKENED SHRIMP 10

GRILLED SALMON 12

FILET TIPS 15

## BURGERS & SANDWICHES

*French fries served with all burgers and sandwiches*

**CHICKEN & KALE CLUB 18**

kale | tomato | red onion | avocado | Havarti | honey mustard | bacon | brioche

**FRENCH DIP 22**

sliced prime rib | gruyere | mayo | au jus  
horseradish sauce | baguette

**BARRETT'S BACON CHEESEBURGER 18**

black angus burger | applewood smoked bacon  
cheddar | LTO | pickles | brioche

**PRIME RIB BURGER 20**

black angus burger | shaved prime rib | Swiss  
grilled onions | brioche bun

## FLATBREADS

**BUFFALO CHICKEN 16**

buffalo sauce | chicken | bleu cheese crumbles  
scallions | cheese blend

**BBQ CHICKEN 15**

chicken | bbq sauce | caramelized onions  
bacon | scallions | cheese blend

**MEDITERRANEAN 15**

country olives | feta | red onion | tomato  
balsamic drizzle | basil pesto

**MUSHROOM 15**

mushrooms | truffle oil | goat cheese | arugula

*Please notify us of any food allergies. While many of our menu items are either naturally gluten free or can be prepared in a gluten free manner - We do not operate a gluten free kitchen.*