

Gluten-Free Friendly Menu

Appetizers

Shrimp Cocktail jumbo shrimp, classic cocktail sauce	15
Oysters On The Half Shell* half dozen, cocktail sauce.....	16
Baked Oysters Bingo creamed spinach, lemon garlic aioli, Parmesan cheese, 6 pc	17
Prime Beef Carpaccio* horseradish cream, Parmesan, cracked black pepper.....	16

Soups & Salads

French Onion Soup provolone, Gruyere.....	8
Spinach Salad bacon balsamic vinaigrette, chopped egg, red onion.....	7
with Salmon*	17
with Flatiron Steak*	19
Wedge Salad iceberg lettuce, tomato, bacon, pickled red onion, blue cheese dressing	8
Caesar romaine, Parmesan dressing.....	7
House Salad tomato, cucumber, radish, red onion, carrot, poppy seed vinaigrette	7
Beefsteak Tomato Salad cabernet buttermilk, bleu cheese, red onion	11
Blackened Salmon Salad* mixed greens, pickled red onion, orange, sunflower seeds, goat cheese, lemon caper vinaigrette	17
Roasted Chicken Salad gem lettuce, kale, toasted pecans, pumpkin seeds, dried cherries, blue cheese, sherry vinaigrette	15

Sides

Loaded Baked Potato	8
Baked Sweet Potato	6
Mashed Potatoes	6
Hash Browns	8
Asparagus	8
Creamed Spinach	8
Roasted Brussels Sprouts	8

Beef

All of our beef* is raised in the midwest, aged and hand cut in our own in-house butchering facility to ensure the highest quality, tenderness and flavor. Served with your choice of broccoli, green beans with pecans or baked potato, with roasted shallot and our house made steak sauce.

New York Strip	Filet Mignon
12 oz Black Falls Angus....	6 oz.....
14 oz Prime.....	8 oz.....
16 oz bone in dry aged.....	10 oz.....
Ribeye	Beef Kabobs marinated beef tenderloin, mushrooms, onions, green peppers, grape tomatoes, rice pilaf.....
14 oz Prime.....	24
T-Bone	Flat Iron
18 oz.....	10 oz Prime.....

ACCESSORIES

Béarnaise Sauce	3	Mushrooms &
Oscar Style	9	Bleu Cheese
		6

Prime Rib*

Today's prime rib roast while available, slow roasted and carved to your temperature preference.
Served with au jus and horseradish cream.

Queen Cut 12 oz ... 32 **King Cut** 16 oz ... 36

Seafood & Specialties

Scallops toasted artichoke hearts, baby spinach, mustard vinaigrette	34
Twin Lobster Tails two 6 oz cold water tails, asparagus, lemon, drawn butter	AQ
The Barn's BBQ St. Louis Style Pork Ribs slow cooked in our smokehouse with house rub and bourbon BBQ sauce	26
Double Cut Pork Chop caramelized cabbage, cherries, kale, BBQ reduction.....	25
Roasted Half Chicken asparagus, lemon butter	21

Desserts

Crème Brulee lemon and vanilla bean custard.....	7
Peanut Butter Pie brownie crust, dark chocolate ganache.....	7
Sorbet chef's selection	7

General Manager Wendy Middleton | Executive Chef Michael Rice

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free. 4.16