

## Woodford Reserve Bourbon Cocktails

### Barn Tea

Chamomile Tea, Fresh Mint  
and Lime 10

### Bourbon and Citrus\*

Fresh Orange and Lime Juice,  
Cinnamon Simple Syrup  
and Angostura Bitters 10

### Bourbon Apple Punch

Double Oak Bourbon, Calvados,  
Velvet Falernum, Orgeat, Lemon,  
Old Fashion Bitters 11

### Bourbon Hemingway

Double Oak Bourbon,  
Luxardo, Fresh Grapefruit and Lime 11

## Woodford Reserve

Barn Blend No. 3 11

Double Oak Private Selection 11.50

## Barrel Aged Manhattans

**Tennessee** Jack Daniels,  
Dolin Sweet Vermouth, Orange Bitters 10

**Kentucky** Bulliet Bourbon,  
Boissiere Sweet Vermouth, Cherry Bitters 10

**Rye** George Dickel Rye Whiskey, Boissiere  
Sweet Vermouth, Old Fashioned Bitters 10

**Manhattan Flight** Try all three 15

## House Cocktails

**Hurricane Punch** Mount Gay Silver &  
Eclipse Rum, Fresh Passion Fruit, Orgeat 9

**Mary Pickford** Herradura Reposado  
Tequila, Fresh Pineapple Juice,  
Housemade Grenadine 10

### Barn Lemonade

Plymouth Gin, Fresh Lemon, Honey 10

**Moonshine Melon** Popcorn Sutton  
Moonshine, Fresh Watermelon, Fresh Mint 11

## Appetizers

|   |    |
|---|----|
| <b>Shrimp Cocktail</b> jumbo shrimp, classic cocktail sauce .....                           | 15 |
| <b>Chesapeake Crab Cake</b> sweet corn relish, sherry cream.....                            | 15 |
| <b>Oysters On The Half Shell*</b> half dozen, cocktail sauce, crackers .....                | 16 |
| <b>Baked Oysters Bingo</b> creamed spinach, lemon garlic aioli, Parmesan cheese, 6 pc ..... | 17 |
| <b>Spicy Sauerkraut Balls</b> house made sausage, remoulade .....                           | 10 |
| <b>Goat Cheese Ravioli</b> bacon, shiitake, kale.....                                       | 11 |
| <b>Calamari</b> horseradish aioli, marinara .....   | 15 |
| <b>Prime Beef Carpaccio*</b> horseradish cream, Parmesan, cracked black pepper.....         | 16 |
| <b>Fresh Cut Hand Battered Onion Rings</b> .....  | 9  |

## Soups & Salads

|   |    |
|---|----|
| <b>French Onion Soup</b> brioche crouton, provolone, Gruyere.....                                       | 8  |
| <b>Steakhouse Beef Stew</b> carrots, mushrooms, onions, served with warm yeast roll .....               | 8  |
| <b>Spinach Salad</b> bacon balsamic vinaigrette, chopped egg, red onion.....                            | 7  |
| with Salmon*.....   | 17 |
| with Flatiron Steak*.....   | 19 |
| <b>Wedge Salad</b> iceberg lettuce, tomato, bacon, pickled red onion, blue cheese dressing.....         | 8  |
| <b>Caesar</b> romaine, garlic croutons, Parmesan dressing .....   | 7  |
| <b>House Salad</b> tomato, cucumber, radish, red onion, carrot, crouton, poppy seed vinaigrette.....    | 7  |
| <b>Beefsteak Tomato Salad</b> cabernet buttermilk, bleu cheese, red onion .....                         | 11 |
| <b>Blackened Salmon Salad*</b>  |    |
| mixed greens, pickled red onion, orange, sunflower seeds, goat cheese, lemon caper vinaigrette.....     | 17 |
| <b>Roasted Chicken Salad</b>  |    |
| gem lettuce, kale, toasted pecans, pumpkin seeds, dried cherries, blue cheese, sherry vinaigrette ..... | 15 |

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

# Beef

Seasoned and broiled at 1200 degrees. All of our beef\* is raised in the Midwest, aged and hand cut to ensure the highest quality, tenderness and flavor. Served with your choice of broccoli, green beans with pecans, steak fries, baked sweet potato or baked potato, with our house made steak sauce.

|                                 |      |    |                                    |      |    |
|---------------------------------|------|----|------------------------------------|------|----|
| <b>Beef Kabobs</b> , Rice Pilaf | 9oz  | 24 | <b>Twin Filets</b> , Bacon Wrapped | 8oz  | 29 |
| <b>Prime Flat Iron</b>          | 10oz | 27 | <b>Twin Filets</b> , Brie Topped   | 8oz  | 29 |
| <b>Prime Top Sirloin</b>        | 10oz | 28 | <b>Petite Filet Mignon</b>         | 6oz  | 35 |
| <b>Black Falls NY Strip</b>     | 12oz | 38 | <b>Filet Mignon</b>                | 8oz  | 39 |
| <b>Prime NY Strip</b>           | 14oz | 45 | <b>Large Filet Mignon</b>          | 10oz | 45 |
| <b>Bone-In Dry Aged Strip</b>   | 16oz | 45 | <b>Bone-In Filet</b>               | 12oz | 48 |
| <b>T-Bone</b>                   | 18oz | 42 | <b>Prime Ribeye</b>                | 14oz | 44 |

## Accessories

|  |    |  |   |
|--|----|--|---|
| <b>Béarnaise Sauce</b> .....   | 3  | <b>Mushrooms &amp; Bleu Cheese</b> ..... | 6 |
| <b>Au Poivre</b> .....   | 5  | <b>Oscar Style</b> .....                 | 9 |
| <b>Any Turf Can Surf</b> Add a cold water lobster tail to enhance your steak ..... | AQ |  |   |

## Prix Fixe Menu

\$49 per person

**FIRST COURSE:** choice of any **Side Salad** or **Lobster Bisque** sweet corn fritter

**SECOND COURSE:** choice of

**Halibut** English peas, asparagus, toasted garlic, roasted red pepper sauce

**8oz Filet Mignon\*** confit fingerling potatoes, mushrooms, caramelized pearl onions, balsamic demi

**THIRD COURSE:** **Red Velvet Cake** fudge sauce, pecans, whipped cream

## Seafood & Specialties

|   |    |
|---|----|
| <b>Pecan Crusted Trout</b> brown butter, haricots vert .....  | 22 |
| <b>Faroe Island Salmon*</b> asparagus, English peas, leeks, garlic pan jus.....   | 29 |
| <b>Crab Stuffed Shrimp</b> shrimp and chive cream, wilted spinach .....   | 32 |
| <b>Scallops</b> toasted artichoke hearts, baby spinach, mustard vinaigrette .....   | 34 |
| <b>The Barn's BBQ St. Louis Style Pork Ribs</b><br>slow cooked in our smokehouse with house rub, bourbon BBQ sauce, steak fries.....  | 26 |
| <b>Shaved Prime Rib Melt</b> white cheddar, bell peppers, mushrooms, steak fries.....   | 16 |
| <b>Double Cut Pork Chop</b> caramelized cabbage, bourbon cherries, kale, BBQ reduction.....   | 25 |
| <b>Fried Chicken</b> cheddar mac and cheese .....   | 19 |
| <b>The Barn Burger*</b> house ground, LTO, sesame seed bun, steak fries.....  | 15 |
| <b>Spaghetti Bolognese</b> house made marinara, Parmesan Reggiano, garlic cheese toast.....   | 18 |
| <b>Roasted Half Chicken</b> stuffing, asparagus, lemon butter .....   | 21 |
| <b>Prime Rib</b> 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 |    |

## Sides

|                                  |   |   |   |
|----------------------------------|---|---|---|
| <b>Loaded Baked Potato</b> ..... | 8 | <b>Asparagus</b> .....                    | 8 |
| <b>Mashed Potatoes</b> .....     | 6 | <b>Creamed Spinach</b> .....              | 8 |
| <b>Parmesan Hot Fries</b> .....  | 7 | <b>Steakhouse Corn</b> .....              | 8 |
| <b>Hash Browns</b> .....         | 8 | <b>Roasted Brussels Sprouts</b> .....     | 8 |
| <b>Mac N Cheese</b> .....        | 8 | <b>Sautéed Mushrooms and Onions</b> ..... | 8 |