

# The Barrymore

## Chilled Seafood

- Shellfish Platter Seasonal Oysters, Maine Lobster, Jumbo Shrimp, King Crab Legs, Ahi Tuna Poke \$MP  
Chef's Selection Oysters on the Half Shell Half Dozen \$16/Dozen \$32  
Yellowfin Tuna Tartare Avocado, Cucumber, Crispy Shallots, Tobiko Wasabi, Basil Granita, Plantain Chips \$19  
Shrimp Cocktail Barrymore Spicy Cocktail Sauce \$19

## Salads

- Barrymore Caesar Gem Lettuce, Herb Croutons, Parmesan Crisp, Fried Capers, Classic Dressing \$14  
Iceberg Wedge Smoked Bacon, Confit Grape Tomatoes, Shaved Radish, Pickled Onions, Blue Cheese \$14  
Melon and Serrano Ham Honeydew, Cantaloupe, Arugula, Pickled Watermelon Rind, Watermelon Vinaigrette \$18

## Appetizers

- Nueske's Smoked Bacon Caramelized Onions, Barrymore Steak Sauce, Pain De Mie \$15  
Charred Octopus Fingerling Potatoes, Castelvetrano Olive Tapenade, Chimichurri, Spicy Aoli \$19  
Rougie Foie Gras Bruléed Orange Supreme, Apricot Citrus Coulis, Puff Pastry \$21  
Jumbo Lump Crab Cake Lemon Beurre Blanc, Avocado, Frisée \$19  
Lobster Mac & Cheese Truffle & Mascarpone-Tallegio Cream Sauce \$18  
Oysters Rockefeller Savoy Spinach, Nueske's Smoked Bacon, Pernod, Béarnaise \$26

## Entrees

- Hanger Steak Smashed Fingerling Potatoes, Caramelized Onion, Bordelaise \$41  
Pork Porterhouse Baby Arugula, Grape Tomato Confit, Fennel Orange Gremolata \$39  
Oven Roasted Chicken Yukon Potato Purée, Braised Kale, Caramelized Onion, Black Garlic Sauce \$34  
Pan Seared Salmon Orzo Pasta, Shaved Zucchini & Fennel, Roasted Piquillo Pepper Sauce \$32  
Shrimp Scampi Squid Ink Pasta, Grape Tomatoes, Lemon Garlic Butter Sauce \$36  
Miso Roasted Eggplant Crispy Quinoa, Sautéed Tuscan Kale, Ratatouille Emulsion \$22

## Prime Steak Cuts

- Dry Aged Bone-In Rib Eye 18oz \$68  
Filet Mignon 8oz \$58  
NY Strip 14oz \$56

## Add Ons

- Rougie Foie Gras \$19, Lobster Tail \$26, Jumbo Shrimp (3) \$19, Crab Oscar \$19, Roasted Onions \$5  
Blue Cheese \$5, Forest Mushrooms \$5, Bordelaise \$2, Barrymore Steak Sauce \$2, Chimichurri \$2, Béarnaise \$2

## Sides

- Yukon Gold Mashed Potato \$8, Loaded Baked Potato \$8, Creamy Risotto \$12,  
Crispy Brussel Sprouts \$9, Grilled Asparagus \$12, Roasted Forest Mushroom \$9, Riced Cauliflower \$9

# The Barrymore

## Specialty Cocktails \$15

### Curtain Call

Tito's Vodka, St. Germain, Syltbar Prosecco, lemon twist

### Royal G & T

Empress 1908 Gin, Fever Tree Tonic, seasonal aromatics & botanicals

### Desert Rider

Patron Silver, Kopke White Port, Orange Bitters, Smashed Cucumber, Fresh Lemon Juice, Simple Syrup, Lemon Twist

### The Final Act

Mahon Gin, Luxardo Maraschino Liqueur, Green Chartreuse, Fresh Lime Juice

### Lavender Aviation

Hendricks Midsummer Summer Solstice, Crème de Violet, Luxardo Maraschino, Fresh Lemon Juice

### Lady of the Tropics

Ichiko Shochu, Passion Fruit Puree, Pineapple Syrup, Fresh Lemon Juice, House Made Gummies

### El Diablo

Cimarron Blanco Tequila, Crème de Cassis, Fever Tree Ginger Beer, Fresh Lime Juice

### Not Your Grandmother's Fuzzy Navel

Botran Reserva Blanco Rum, Crème de Peche, Fresh Lime Juice, Pineapple Syrup, Peach & Cardamom Bitters

### Mysterious Island

Cruzan Light Rum, Sailor Jerry, Golden Falernum, Orgeat Syrup, Pineapple Juice, Orange Juice, Fresh Lime Juice

### The Barrymore

Gentleman Jack, Solerno Blood Orange Liqueur, Cocchi Vermouth di Torino, Orange Bitters, Orange Marmalade

### Lionel's Manhattan

Rye Whiskey, Cocchi Vermouth di Torino, Chocolate Bitters

### Sour Mash Old Fashioned

Makers Mark Sour Mash Bourbon, Orange Slice, Cherry, Angostura Bitters, Simple Syrup

## Spirit Free Libations \$10

### Island Mule

Ginger Beer, Passion Fruit Puree, Pineapple Syrup, Fresh Lime Juice

### Cucumber Gimlet

Muddled Cucumber, Fresh Lime, Simple Syrup, Sparkling Water

### NA Paloma

Grapefruit Juice, Agave, Fresh Lime Juice, Sea Salt

### Minted Jasmine

Jasmine Green Tea, Muddled Mint, Honey, Fresh Lemon

### Rootbeer Float

Virgil's Root Beer, House Made Vanilla Bean Ice Cream

## Wine by the Glass \$15

### Bubbles

Syltbar, "IL Concerto", Prosecco, Porcia, Italy MV

Chandon, "Blanc De Noirs", CA MV

La Spinetta, "Biancospino", Moscato D' Asti, Piedmont, Italy 2017

### White

Ca' del Sarto, Pinot Grigio, Friuli, Italy 2019

Quivira, Sauvignon Blanc, Dry Creek Valley, Sonoma, CA 2017

Sonoma-Cutrer, Chardonnay, Russian River Ranches, CA 2017

### Red

Bonaccorsi, Pinot Noir, Nielson Vineyard, Santa Maria, CA 2009

Conn Valley Vineyards, Merlot, "Prologue", North Coast, CA 2011

Trefethan, "Double T", Red Wine, Napa Valley, CA 2017

Les Cadrans de Lassegue, "Grand Cru", Saint Émilion, Bordeaux 2016

## Beer

Brasserie Lefbvre, "Blanche de Bruxelles" \$10

Brooklyn Lager \$9

Buckler NA \$7

Bud Light \$7

Budweiser \$7

Dogfish Head, "90-Minute" Imperial IPA \$10

Firestone Walker, "Nitro Merlin" Milk Stout \$10

Michelob Ultra \$7

Modelo Especial \$7

Pabst Blue Ribbon \$6

Rolling Rock \$6

Sierra Nevada Pale Ale \$8

Stella Artois \$8

Tenaya Creek, "Bonanza" Brown Ale \$8

Tenaya Creek, "Gypsy Fade" IPA \$8

Wyder's Pear Cider \$9