

Chilled Seafood

Shellfish Platter \$MP

Shrimp Cocktail \$19

Salads

Barrymore Caesar Gem Lettuce, Herb Croutons, Parmesan Crisp, Fried Capers, Classic Dressing \$14
Iceberg Wedge Smoked Bacon, Marinated Tomatoes, Shaved Radish, Pickled Onions, Blue Cheese \$14

Appetizers

Nueske's Smoked Bacon Barrymore Steak Sauce, Caramelized Onions, Pain De Mie \$15

Rougie Foie Gras Puff Pastry, Apricot Citrus Coulis, Candied Orange \$21

Jumbo Lump Crab Cake Lemon Beurre Blanc, Avocado, Dill and Chili Oil \$18

Lobster Mac & Cheese Truffle & Mascarpone-Tallegio Cream Sauce \$18

Entrees

Oven Roasted Chicken Chive Mashed Potato, Caramelized Onion, Braised Kale, Black Garlic Sauce \$34

Shrimp Scampi Squid Ink Pasta, Lemon Garlic Butter Sauce, Roasted Tomatoes \$36

Pan Seared Salmon Orzo Pasta, Shaved Zucchini, Roasted Piquillo Sauce \$32

Roasted Eggplant Crispy Quinoa, Sautéed Tuscan Kale, Ratatouille \$22

Prime Steak Cuts

Dry Aged Bone-In Rib Eye 18oz \$65

Filet Mignon 8oz \$53

NY Strip 14oz \$51

Add On

Foie Gras \$19, Lobster Tail \$26, Jumbo Shrimp (3) \$19, Blue Cheese \$5,
Roasted Onions \$5, Sautéed Mushrooms \$5, Bordelaise \$2, Barrymore Steak Sauce \$2

Sides

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

Specialty Cocktails \$15

Riviera

Kopke White Port, Yellow Chartreuse, Absinthe, orange twist

Curtain Call

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

Royal G & T

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

The Final Act

Mahon Gin, Luxardo Maraschino Liqueur, Yellow Chartreuse,
lime juice

Lavender Aviation

Hendricks Midsummer Summer Solstice, Crème de Violet, Luxardo Maraschino, Lemon Juice
Not Your Grandmother's Fuzzy Navel

Botran Reserva Blanco Rum, crème de peche, lime juice,
pineapple syrup, peach & cardamom bitters

El Diablo

Cimarron Blanco Tequila, Crème de Cassis, Fever Tree Ginger Beer, fresh lime juice

The Barrymore

Gentleman Jack, Solerno Blood Orange Liqueur,
Cocchi Vermouth di Torino, orange bitters, orange marmalade

Lionel's Manhattan (Smoked or Traditional)

Rye Whiskey, Cocchi Vermouth di Torino, chocolate aztec bitters

Sour Mash Old Fashioned

Makers Mark Sour Mash Bourbon, orange slice, cherry,
bitters, simple syrup

Spirit Free Libations \$10

Domesticated Mule

Ginger shrub, limeade, sparkling water

Fauxito

Fresh mint, lime, fresh berries

Rootbeer Float

Virgil's Root Beer, house made vanilla bean ice cream

Beer

Ballast Point, Grapefruit Sculpin IPA \$10

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

Wine By The Glass

Bubbles \$15 prosecco, moscato

White \$14 pinot grigio, chardonnay

Red \$16 pinot noir, cabernet

wine list available upon request