

# the Barrymore

## Valentine's Day

Wednesday, February 14th, 2018

### Appetizer

**Lobster Tart**  
pastry shell stuffed with sweet butter-poached  
Maine lobster, beehive cheddar, & bur rouge sauce

OR

**Beet Salad**  
roasted heirloom beets, arugula, frisee,  
toasted pine nuts, poached egg,  
& white balsamic vinaigrette

### Entrée

**Bacon Wrapped Scallops**  
pan-seared, english pea risotto,  
& sage-butter sauce

OR

**\*Filet Diane**  
8oz filet, caramelized Vidalia onion,  
wild mushroom ragu, & port-demi sauce

### Dessert

**Dark Chocolate-Caramelized Orange Custard Tart**  
praline-white chocolate truffle, raspberry limoncello sorbet, & toasted hazelnut tuille

\$70 per person

\$40 optional bottle of Rosi Mosi sparkling rosé

## Appetizers

**Summer Salad \$14**  
baby mixed greens, goat cheese,  
candied pepitas, & golden balsamic vinaigrette  
finished with seasonal fruits & berries

**Roasted Artichoke \$14**  
salsa verde, parmesan aioli, arugula,  
& shaved grana cheese

**Iceberg Wedge \$12**  
smoked bacon, marinated tomatoes,  
shaved radish, shaved red onion, bleu cheese,  
& bleu cheese dressing

**\*Barrymore Caesar \$12**  
baby romaine, garlic croutons, shaved parmesan,  
& classic dressing

**Lobster Mac & Cheese \$18**  
truffle, mascarpone-tallegio cream sauce

**\*Pan Seared Foie Gras \$21**  
fig & cherry compote, pain perdu,  
& port gastrique

**\*Roasted Bone Marrow \$9**  
pickled vegetables & shallot jam,  
grilled bread

**Grilled Octopus Ceviche \$16**  
mango salsa, spicy aioli, & plantain chips

**Smoked Bacon \$15**  
Barrymore Steak Sauce, roasted onions, & toast

**Crab Cake \$18**  
grain mustard, creamed cucumbers,  
old bay mayo

## Chilled Seafood

**Petite Platter MP**  
1-2 ppl

**Grande Platter MP**  
3-4 ppl

\*seasonal oysters, maine lobster, jumbo shrimp, cracked crab claws, ahi tuna poke  
-served with cocktail sauce, mignonette, old bay mayo & lemon

**Shrimp Cocktail \$19**  
barrymore spicy cocktail sauce

**\*Ahi Tuna Tartare \$17**  
spicy mayo, tamari-yuzu glaze, tempura avocado, tobiko wasabi, shaved radish, & lotus chips

\*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

A GRATUITY 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.

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## Entrees

\*Berkshire Pork Chop \$32

cider brined, bleu cheese fondue, vincotto, grapes, & brussels sprouts

Short Rib of Beef \$36

truffle potato puree, pickled pearl onions, & braising jus

\*Chilean Seabass \$39

warm arugula salad, tomatillo pineapple relish, & citrus buerre blanc

Shrimp Scampi \$29

lemon, garlic, white wine-butter sauce, & tomato with linguine pasta

\*Grilled Salmon \$29

ginger shallot glaze, sautéed baby bok choy, carrots, & kimchi cream sauce

Free Range Chicken \$29

herb marinated breast, haricot verts, cauliflower, cherry tomato, & natural jus

Vadouvan Squash Curry \$22

root vegetables in a rich curry with Moroccan-style couscous

## Steak Cuts

### Wet Aged 21 Days

\*Filet Mignon 8oz \$43

\*NY Strip 14oz \$43

\*Imperial farms Wagyu Flat Iron 8oz \$41

### Dry Aged 28 Days

\*Bone-in Ribeye 18oz \$56

\*Bone-in Kansas City Striploin 16oz \$52

### Add to Any Steak

\*Foie Gras Medallion \$19

Lobster Tail \$26

Bleu Cheese \$5

Crab Oscar \$16

Herb Roasted Bone Marrow \$9

Grilled Jumbo Shrimp (3) \$19

### Sauces

\$2 Each

Bordelaise

Barrymore Steak Sauce

\*Béarnaise

## Sides

Mashed Potato \$8

Cream Corn & Lobster \$13

bacon

Baked Potato \$8

traditional garnish

Oscar Fries \$22

crab, asparagus, Béarnaise

Hand-cut French Fries \$8

Twice-Baked Potato \$10

truffle

Asparagus \$12

grilled or sautéed with parmesan gratin

Mushrooms \$9

Spinach \$8

creamed or sautéed

Roasted Brussel Sprouts \$9

smoked bacon

Parmesan Risotto \$12

parmesan, mascarpone

GENERAL MANAGER - BRIAN J. DUFFY

EXECUTIVE CHEF - MARTIN DOMINGUEZ

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