

# the Barrymore

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## Appetizers

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### Autumn Beet Salad \$13

roasted beets, mixed greens, shaved fuji apple, goat cheese, candied pepitas, & cidre vinaigrette

### Iceberg Wedge \$12

smoked bacon, marinated tomatoes, shaved radish, shaved red onion, bleu cheese, & buttermilk dressing

### \*Barrymore Caesar \$12

baby romaine, garlic croutons, shaved parmesan, & classic dressing

### Roasted Artichoke \$14

salsa verde, parmesan aioli, arugula, & shaved grana cheese

### Smoked Bacon \$14

Barrymore Steak Sauce, roasted onions, & toast

### \*Pan Seared Foie Gras \$24

fig & cherry compote, pain perdu, & port gastrique

### \*Roasted Bone Marrow \$15

pickled vegetables & shallot jam, grilled bread

### Shrimp Cocktail \$18

barrymore spicy cocktail sauce

### \*Ahi Tuna Tartare \$17

spicy mayo, tamari-yuzu glaze, tempura avocado, tobiko wasabi, shaved radish, & lotus chips

### Crab Cake \$18

grain mustard, creamed cucumbers, & old bay mayo

### Lobster Mac & Cheese \$17

truffle & mascarpone-tallegio cream sauce

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## Chilled Seafood Platter

*Petite* \$60  
1-2 ppl

*Grande* \$79  
3-4 ppl

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

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\*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  
cidre brined, bleu cheese fondue, vincotto, grapes, & brussels sprouts

Shrimp Scampi \$27  
lemon, garlic, white wine-butter sauce, & tomato with linguine pasta

Short Rib of Beef \$33  
truffle potato puree, pickled pearl onions, & braising jus

\*Pan-Seared Salmon \$26  
eggplant caponata, salsa verde, & balsamico

\*Chilean Seabass \$37  
butternut squash risotto, sage butter sauce, & fried root vegetables

Free Range Chicken \$29  
fingerling potato, pearl onion, foraged mushrooms, & chicken jus

## Steak Cuts

### Wet Aged 21 Days

\*Filet Mignon 8oz \$41

\*NY Strip 14oz \$40

\*Imperial farms Wagyu Flat Iron 8oz \$46

### Dry Aged 28 Days

\*Bone-in Ribeye 18oz \$53

\*Bone-in Kansas City Striploin 16oz \$49

### Add to Any Steak

\*Foie Gras Medallion \$19

South African Lobster Tail \$26

Bleu Cheese \$7

Crab Oscar \$19

Herb Roasted Bone Marrow \$11  
shallot jam

Grilled Jumbo Shrimp (3) \$16

### Sauces

\$2 Each

Bordelaise

Barrymore Steak Sauce

\*Béarnaise

## Sides

Mashed Potato \$8

Hand-cut French Fries \$8

Mushrooms \$9

Cream Corn & Lobster \$13  
bacon

Twice-Baked Potato \$10  
truffle

Spinach \$8  
creamed or sautéed

Baked potato \$8  
traditional garnish

Asparagus \$12  
grilled or sautéed with parmesan gratin

Roasted Brussel Sprouts \$9  
smoked bacon

GENERAL MANAGER - KIRK PERRY

EXECUTIVE CHEF - LUIS MUNIZ

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