

the Barrymore

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

Appetizers

Greens & Gorgonzola \$14
baby field greens, toasted pine nuts, wonton crisps, gorgonzola cheese, golden raisins, honey-dijon vinaigrette

Melon & Prosciutto Salad \$14
prosciutto, cantaloupe, honey dew, mixed greens, orange supreme, cinnamon granola,
balsamic & yogurt vinaigrette

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

Burrata Caprese \$14
heirloom tomatoes, basil pesto, balsamico

Polenta Cakes \$14
basil pesto, roasted tomato pesto, mushroom ragu

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

*Beef Carpaccio \$22
shaved beef tenderloin, grana padana, arugula, crispy capers, black truffle aioli, sauternes reduction

*Pan Seared Foie Gras \$21
toasted brioche, prickly pear gastrique

*Roasted Bone Marrow \$10
pickled vegetables & shallot jam, grilled bread

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

Lobster Mac & Cheese \$18

Grilled Octopus \$16
Israeli couscous, blood orange, pomegranate, arugula, pickled red onions, romesco sauce

*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

***Char Sui Grilled Pork Chop \$34**

char sui marinated, ginger-cream sauce, pickled bean sprout salad

Short Rib of Beef \$36

truffle potato puree, pickled pearl onions, & braising jus

***Tomato Glazed White Sea Bass \$40**

pan seared, herbed tomato glaze, braised fennel, roasted roma tomato, natural demi-glace

Shrimp Scampi \$29

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

***Pan Seared Salmon \$32**

Atlantic salmon, patty pan squash, roasted cauliflower, cherry tomatoes, orange-miso glaze

XO Chicken Mole \$30

pan-roasted airline breast, masa spaetzel, grilled cactus leaf, Patron XO Café mole

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

Crab Oscar \$16

Sautéed Mushrooms \$5

Lobster Tail \$26

Herb Roasted Bone Marrow \$10

Bleu Cheese \$5

Grilled Jumbo Shrimp (3) \$19

Roasted Onions \$5

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

Oscar Fries \$22
crab, asparagus, Béarnaise

Parmesan Risotto \$12
parmesan, mascarpone

GENERAL MANAGER - BRIAN DUFFY

EXECUTIVE CHEF - MARTIN DOMINGUEZ

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