

the Barrymore

Chilled Seafood

Petite Platter \$60
1-2 ppl

Grande Platter \$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

Shrimp Cocktail \$18
barrymore spicy cocktail sauce

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

Appetizers

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

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

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

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

Lobster Mac & Cheese \$17

Grilled Octopus Ceviche \$18
mango salsa, spicy aioli, & plantain 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

***Pan-Seared Salmon \$26**

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

Short Rib of Beef \$33

truffle potato puree, pickled pearl onions, & braising jus

Free Range Chicken \$29

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

***Chilean Seabass \$37**

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

Vadouvan Squash Curry \$22

root vegetables in a rich curry with Moroccan-style couscous

Shrimp Scampi \$27

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

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 - MARTIN DOMINGUEZ

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