

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
toasted pine nuts, wonton crisps, gorgonzola cheese, golden raisins, honey-dijon vinaigrette

*Barrymore Caesar \$14
little gem lettuce, herb croutons, parmesan crisp, fried capers, classic dressing

Duck Confit & Mixed Greens \$19
candied pecans, fried egg, smoked honey vinaigrette

Burrata Caprese \$14
heirloom tomatoes, shaved fennel, citrus vinaigrette, balsamic

Clams in Spicy Tomato Broth \$21
white clams, spicy tomato, garlic, white wine, spanish chorizo

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

Grilled Octopus \$18
chickpeas, leeks, roasted tomato purée, crème fraîche

*Pan Seared Foie Gras \$21
toasted brioche, apple bruleé, blackberry gastrique, duck crackling

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

Crab Cake \$18
lemon beurre blanc, avocado, dill oil, chili oil

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

*Linguini & Clams \$30
garlic, white wine-butter sauce, sea beans

Roasted Chicken \$34
smashed marble potatoes, caramelized onions, shaved asparagus, black garlic sauce

*Pan Seared Salmon \$29
roasted tomato pepper sauce, crispy brussels sprouts, basil oil, fried leeks

*Branzino \$36
Thai-style whole Branzino, spicy papaya salad

*Gaucho Steak \$39
skirt steak, chimichurri sauce, fingerling potatoes, crispy onions

Vadouvan Squash Curry \$22
root vegetables in a rich curry with Moroccan-style couscous

Steak Cuts

Dry Aged 28 Days

*Bone-in Ribeye 18oz \$56
*Bone-in Kansas City Striploin 16oz \$52

Wet Aged 21 Days

*Filet Mignon 8oz \$43
*NY Strip 14oz \$43
*Imperial Farms Wagyu Flat Iron 8oz \$41

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

Chimichurri

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

Brussels Sprouts \$9
candied pecans, mustard dressing, parmesan cheese, balsamic

Asparagus \$12
grilled or sautéed with parmesan gratin

Mushrooms \$9

Spinach \$8
creamed or sautéed

Cauliflower Au Gratin \$9
mascarpone-tallegio sauce, bread crumbs

Parmesan Risotto \$12
parmesan, mascarpone

GENERAL MANAGER - BRIAN DUFFY

CHEF DE CUISINE - LEONARDO BARRERA

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