

# 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

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## Appetizers

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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

\*Pan Seared Salmon \$32  
Atlantic salmon, summer squash, roasted cauliflower, cherry tomatoes, orange-miso glaze

Short Rib of Beef \$36  
truffle potato puree, pickled pearl onions, & braising jus

XO Chicken Mole \$30  
pan-roasted airline breast, masa spaetzel, grilled cactus leaf, Patron XO Café mole

\*Tomato Glazed White Sea Bass \$40  
pan seared, herbed tomato glaze, braised fennel, roasted roma tomato, natural demi-glace

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

Shrimp Scampi \$29  
lemon, garlic, white wine-butter sauce, & tomato with linguine pasta

## 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 \$10

Grilled Jumbo Shrimp (3) \$19

## 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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