

# THE BARN

## SAMPLE MENU

### APPETIZERS

<i>Cup of Soup</i> .....	\$6
<i>Bowl of Soup</i> .....	\$8
<i>Steamed New England Mussels, Mariners Style</i> .....	\$12
<i>Maryland Blue Crab Cakes with Yellow Pepper Sauce &amp; Tomato Salsa</i> .....	\$12
<i>Ravioli of Mushrooms with Prosciutto and Cream Sauce</i> .....	\$11
<i>Tortellini of Veal with Parmesan Cheese &amp; Garlic Cream</i> .....	\$11
<i>Chilled Jumbo Lump Crab Meat with Remoulade Sauce</i> .....	\$12
<i>Lobster Ravioli with Lobster Sauce</i> .....	\$13

### SALADS

<i>Bibb Lettuce Salad</i> .....	\$6.75
<i>Caesar Salad</i> .....	\$6.75
<i>Spinach Greens with Hot Bacon Dressing</i> .....	\$8.75
<i>Fresh Soft Natural Mozzarella &amp; Tomatoes with Basil Garlic Vinaigrette</i> .....	\$8.75
<i>Bosc Pears, Romaine Lettuce, Roasted Pecans &amp; Crumbled Bleu Cheese</i> .....	\$8.75
<i>Spinach Greens with Red Raspberries, Walnuts &amp; Raspberry Vinaigrette</i> .....	\$8.75
<i>Wedge of Lettuce with Apple Wood Smoked Bacon, Tomatoes &amp; Creamy Bleu Cheese</i> .....	\$8.75
<i>California Mesclun Greens with Kalamata Olives, Roasted Roma Tomatoes, Greek Feta Crumble &amp; Balsamic Vinaigrette</i> .....	\$8.75
<i>Bibb Lettuce, Radicchio &amp; French Goats Cheese</i> .....	\$8.75
<i>Baby Spinach, Grapefruit and Grilled Shrimp with Honey Soy Dressing</i>	\$8.75
<i>Strawberries &amp; California Mesclun Greens with Crumbled Goats Cheese and Strawberry Vinaigrette</i> .....	\$8.75

### CHAR BROILER ENTREES

<i>Filet Mignon (8 OZ.)</i> .....	\$35
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## ENTREES

### *Roast Filet of Atlantic Salmon*

WITH ENGLISH CUCUMBERS, WATERCRESS, RED GRAPE TOMATOES  
& ROASTED CITRUS VINAIGRETTE ..... \$23

### *Grilled Tenderloin of Angus Beef (Bone in)*

WITH ANCHO CHILI SAUCE, ASIAGO CHEESE CHIPS & SWEET CORN TOMATO SALSA..... \$36

### *Goats Cheese & Fresh Herb Ravioli*

WITH SLOW ROASTED TOMATO SAUCE ..... \$20

### *Roast Stuffed Veal Rib Chop*

WITH FRESH BASIL, PARMESAN CHEESE, ROASTED RED BELL PEPPER SAUCE & LINGUINE PASTA ..... \$36

### *Grilled Tenderloin Filet of Beef*

WITH BLEU CHEESE HERB CRUST & MADEIRA SAUCE ..... \$35

### *Roast Hickory Bacon Wrapped Sliced Pork Tenderloin*

WITH WILTED SPINACH, DICED ROMA TOMATOES & GREEN PEPPERCORN VINAIGRETTE ..... \$22

### *Sautéed Scaloppini of Veal Tenderloin*

WITH CAPERS, LEMON & OREGANO ..... \$24

### *Roast Herb Crusted Rack of American Range Lamb*

WITH CRISPY POLENTA & DIJON CLOVER HONEY MEAT JUS ..... \$38

### *Sliced Breast of Duckling*

WITH RUBY ORANGE SAUCE, BRAISED GRANNY SMITH APPLES & WILD RICE PILAF ..... \$27

### *Roast Sliced Tenderloin of Beef*

WITH SHITAKE MUSHROOM SAUCE & MASHED POTATOES..... \$32

### *Sautéed Jumbo Shrimp*

WITH ROASTED ROMA TOMATOES, HEARTS OF ARTICHOKE, KALAMATA OLIVES, GARDEN BASIL,  
CRUMBLED FETA CHEESE & LINGUINE PASTA ..... \$24