

# BLACK RIVER BARN

# HOLIDAY

## "LUNCH" MENU



### STARTERS

- ▼ Lobster Bisque – Chunks of Fresh Maine Lobster in a Creamy Soup Broth with a Touch of Sherry ..... \$ 5.99
- ▼ Veggie Beef Noodle Soup – Great for these cold winter nights! ..... 3.99
- ▼ Spinach & Feta Hummus with Flat Breads ..... 5.99
- ▼ Stuffed Portabello Mushroom with Crabmeat topped with Mozzarella & Caper Pink Sauce ..... 7.99
- ▼ Blackened Shrimp – In a Rosemary Garlic Lager Sauce. Served on a Bed of Clairmont Salad ..... 8.99
- ▼ Grilled Asparagus – Topped with Gorgonzola & drizzled with a Balsamic Fig Reduction ..... 5.99
- ▼ Mozzarella Involtini – Hand Rolled Fresh Mozzarella Pinwheels filled with Prosciutto & Red Roasted Peppers drizzled with Extra Virgin Olive Oil & Balsamic Glaze ..... 7.99
- ▼ Baby Lamb Lollipops – Frenched Baby Lamb Chops Grilled to Perfection & Finished with a Pomegranate Reduction ..... 8.99
- ▼ Clams Portuguese – Long Island Little Necks, steamed in a White Wine Tomato Broth with Chorizo & a Touch of Crushed Red Pepper ..... 8.99

### BIG PLATES

- ▼ Calamari, Shrimp & Scungulli Salad over Baby Arugula ..... 11.99
- ▼ Holiday Smoked Salmon Terrine Salad – Rich Wedges of Smoked Salmon Terrine topped with Christmas Caviar over a Bed of Frisee & Red Endive Lettuce. Finished with a Cucumber Dill Dressing ..... 12.99
- ▼ Waldorf Chicken Salad – Hearts of Romaine Lettuce topped with Grilled Chicken, Red Delicious Apples, Walnuts & Raisins with Buttermilk Waldorf Dressing ..... 11.99
- ▼ Portobello Bleu Cheese Burger – Angus Burger topped with Portobello Mushroom, Blue Cheese, & Sauteed Onions. Served with Port Wine Ketchup ..... 7.99
- ▼ Rigatoni with Chicken & Prosciutto in a Pesto Marinara Sauce ..... 8.99
- ▼ Shrimp Po-Boy on toasted Baguette Bread with Remoulade Dressing, Lettuce, Tomato & Red Onion ..... 9.99
- ▼ Brick-Oven Pizza – Angel Hair and Shrimp Pesto Pizza ..... 10.99
- ▼ Herb Crusted Chicken Cutlet topped with Jersey Eggplant, Prosciutto & Fresh Mozzarella in a Tomato Demi Glace ..... 10.99
- ▼ Chicken Chipolte Gliders – Grilled Chicken Breast topped with Jalapeno Jack Cheese, Lettuce, Tomato & Chipotle Mayo on a Brioche Roll. Served with Barn Potato Chips ..... 8.99
- ▼ Filet Mignon Glider – 3 Grilled, Sliced Filet Mignon Medallions topped with Carmelized Onions & Horseradish Spread on a Soft Brioche Roll, served with Barn Potato Chips ..... 12.99
- ▼ Fettuccine & Filet Mignon Tips – Porcini Mushroom, Sun Dried Tomato, Asparagus in a Chianti Tomato Sauce ..... 12.99
- ▼ Braised Short Ribs – Fork Tender Beef Short Ribs braised in a Tomato Burgundy Sauce ..... 13.99
- ▼ Chicken Cordon Bleu – Breast of Chicken stuffed with Smithfield Ham, Fresh Mozzarella & Finlandia Swiss topped with Mushroom Marsala Sauce ..... 11.99
- ▼ Jumbo Stuffed Shrimp with Lump Crabmeat Stuffing ..... 12.99
- ▼ Stuffed Lemon Sole with Shrimp Mousse over Wild Mushroom Rissotto and a Lemon Butter Caper Sauce ..... 14.99
- ▼ Herb Crusted Lamb Chops, Grilled to Perfection and finished with a Rosemary Demiglace ..... 14.99

# BLACK RIVER BARN

# HOLIDAY

## "DINNER" MENU



### STARTERS

- ▼ Lobster Bisque – Chunks of Fresh Maine Lobster in a Creamy Soup Broth with a Touch of Sherry ..... \$ 5.99
- ▼ Veggie Beef Noodle Soup – Great for these cold winter nights! ..... 3.99
- ▼ Blackened Shrimp – In a Rosemary Garlic Lager Sauce. Served on a Bed of Clairmont Salad ..... 9.99
- ▼ Grilled Asparagus – Topped with Gorgonzola & drizzled with a Balsamic Fig Reduction ..... 6.99
- ▼ Spinach & Feta Hummus with Flat Breads ..... 6.99
- ▼ Stuffed Portabello Mushroom with Crabmeat topped with Mozzarella & Caper Pink Sauce ..... 6.99
- ▼ Filet Mignon Glider – 3 Grilled, Sliced Filet Mignon Medallions topped with Carmelized Onions & Horseradish Spread on a Soft Brioche Roll, served with Barn Potato Chips ..... 10.99
- ▼ Clams Portuguese – Long Island Little Necks, steamed in a White Wine Tomato Broth with Chorizo & a Touch of Crushed Red Pepper ..... 9.99
- ▼ Mozzarella Involtini – Hand Rolled Fresh Mozzarella Pinwheels filled with Prosciutto & Red Roasted Peppers drizzled with Extra Virgin Olive Oil & Balsamic Glaze ..... 8.99
- ▼ Baby Lamb Lollipops – Frenched Baby Lamb Chops Grilled to Perfection & Finished with a Pomegranate Reduction ..... 10.99

### BIG PLATES

- ▼ Waldorf Chicken Salad – Hearts of Romaine Lettuce topped with Grilled Chicken, Red Delicious Apples, Walnuts & Raisins with Buttermilk Waldorf Dressing ..... 12.99
- ▼ Calamari, Shrimp & Scungulli Salad over Baby Arugula ..... 12.99
- ▼ Holiday Smoked Salmon Terrine Salad – Rich Wedges of Smoked Salmon Terrine topped with Christmas Caviar over a Bed of Frisee & Red Endive Lettuce. Finished with a Cucumber Dill Dressing ..... 13.99
- ▼ Rigatoni with Chicken & Prosciutto in a Pesto Marinara Sauce ..... 12.99
- ▼ Brick-Oven Pizza – Angel Hair and Shrimp Pesto Pizza ..... 12.99
- ▼ Fettuccine & Filet Mignon Tips – Porcini Mushroom, Sun Dried Tomato, Asparagus in a Chianti Tomato Sauce ..... 16.99
- ▼ Herb Crusted Chicken Cutlet topped with Jersey Eggplant, Prosciutto & Fresh Mozzarella in a Tomato Demi Glace ..... 14.99
- ▼ Chicken Cordon Bleu – Breast of Chicken stuffed with Smithfield Ham, Fresh Mozzarella & Finlandia Swiss topped with Mushroom Marsala Sauce ..... 14.99
- ▼ Braised Short Ribs – Fork Tender Beef Short Ribs braied in a Tomato Burgundy Sauce ..... 17.99
- ▼ Jumbo Stuffed Shrimp with Lump Crabmeat Stuffing ..... 17.99
- ▼ Stuffed Lemon Sole with Shrimp Mousse over Wild Mushroom Rissotto and a Lemon Butter Caper Sauce..... 18.99
- ▼ Veal Oscar – Sauteed Medallions of Milk Fed Veal topped with Jumbo Lump Crabmeat, Asparagus & Hollandaise Sauce ..... 18.99
- ▼ Herb Crusted Lamb Chops, Grilled to Perfection and finished with a Rosemary Demiglace .. 21.99
- ▼ Barn Cut Prime Rib – Slow Roasted Angus Beef with Au Jus ..... 21.99
- ▼ Filet Mignon & Scallops – Char Grilled Choice Filet Mignon topped with Pan Seared Diver Scallops and finished with Sundried Tomato Shitaki Mushroom Port Reduction .... 27.99
- ▼ Steak & Tail – 10 oz Angus NY Soilion & 5 oz Brazilian Lobster Tail Broiled to Perfection with Drawn Butter ..... 28.99