

Appetizers

The Barn's Barbecued Ribs

Served with our original Angus Barn BBQ sauce

Single 9-

Double 17-

French Onion Soup 8-

Soup of the Day 7-

Fresh Cut Homemade Onion Rings 8-

Three Cheese Ravioli

Marinara Sauce..... 8-

Alfredo Sauce 8-

Shrimp Cocktail

Single 11-

Double 20-

Jumbo Shrimp Cocktail (*three*) 19-

North Carolina Crab Cakes

Chef Betty Shugart's specialty 22-

Alaskan King Crab Claws (*steamed or chilled*) 24-

Oysters Rockefeller (*four*) 10-

Oysters on the Half Shell*

Half Dozen 11-

Dozen 20-

Combination Appetizer Platters with any or all of the following selections can be prepared per person:

- (2) BBQ Ribs \$3-, (2) Shrimp Cocktail \$4-, (1) Jumbo Shrimp Cocktail \$6-,
(1) Crab Cake \$8-, (1) King Crab Claw \$12-, (1) Oyster Rockefeller \$2.50
or (2) Oysters on the Half Shell* \$3.60

**May be served raw or undercooked. Consuming raw or undercooked shellfish
may increase your risk of foodborne illness.*

An 18% service charge is added to all parties of 8 or more. If a party of 8 or more requires separate checks, a service charge of 20% will be added. Please allow extra time to process separate checks.

ALL DINNERS COME WITH

Your choice of Garden, Spinach, Caesar or Wedge Salad, French Onion Soup or our Soup of the Day

-AND-

Your choice of Baked, Stuffed, Garlic Mashed or Sweet Potato, Thin Cut French Fries, Thick Cut French Fries, Sweet Potato Fries, Baked Onion, White Rice or Rice Pilaf

Beef

Tomahawk Chop

42 oz. aged bone-in ribeye, charred & encrusted in our special seasoning. *Thanks JD!*

Recommended for two, or a challenge for one. 95-

Chateaubriand

Thad Eure's favorite. Cut from the tenderloin and served with a beautiful selection of our seasonal vegetables and chef's sauces.

14 oz. For One 48-

22 oz. For Two, carved and plated tableside 79-

Prime Rib

Slow roasted and carved to your temperature preference.

22 oz. Connoisseur (bone-in). 42-

14 oz. Regular. 39-

10 oz. Petite 36-

Filet Mignon

Bacon wrapped

10oz 43-

7 oz 38-

New York Strip

15 oz 41-

11 oz 37-

Ribeye (13 oz.) 40-

T-Bone (24 oz.) 46-

Espresso Rubbed Filet Mignon

Medallions of filet over blue cheese mashed potatoes with red wine & chili reduction. . 43-

King Size Beef Ribs Four huge ribs finished with our red wine jus or BBQ sauce 34-

Beef Kabob 12 oz. of Filet Skewered with Peppers, Mushrooms, Tomato & Onions 34-

Ground Beef Steak* 24-

Our steaks may be prepared in any of the following styles:

Oscar—crabmeat, asparagus and hollandaise sauce 7-

Au Poivre—with cracked pepper sauce 4-

Garlic Butter No Charge

Roquefort Bleu Cheese and Balsamic Glaze 6-

Angus Barn Cajun Seasoning No Charge

Sautéed Onions 4-

Rare—Cool Red Center
Medium—Warm Pink Center
Well—Hot Brown Center

Medium Rare—Warm Red Center
Medium Well—Hot Pink Center
Extra Well—No Juices

Seafood

Maine Lobster Tail

Straight from the shores of Maine (16 oz.) 60-

Giant Marinated Shrimp 48-

Bacon Wrapped North Carolina Trout

Stuffed with crab meat, sundried tomatoes, spinach & finished with white jus .. 41-

Grilled Yellowfin Tuna*

Line caught and served with a crushed red pepper Zing sauce 44-

North Atlantic Salmon

Sautéed and topped with garlic dill butter 33-

Alaskan King Crab Claws (1 lb.)

Steamed or chilled 59-

Other Specialties

The Barn's Barbecued Pork Ribs

With our famous original Angus Barn BBQ sauce 36-

Three Cheese Ravioli

Served with your choice of Marinara or Alfredo sauce 26-

Chef's Seasonal Grilled Vegetables 28-

Grilled Pesto Chicken

Chef Jimmy's creation served with roasted tomatoes, red and yellow peppers, mushrooms and a chipotle butter over garlic mashed potatoes 33-

Combinations

Your choice of a 7 oz. Filet or a 10 oz. Prime Rib and

The Barn's Barbecued Pork Ribs (Half-Rack) 43-

Alaskan King Crab Claws 52-

Lobster Tail (9 oz.) 60-

Sautéed Shrimp 50-

Any combination of our menu items that you desire is available. Price is determined by items.

**May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*

Desserts

Be sure not to miss a presentation of our famous dessert tray featuring our delicious homemade creations.

Sides

Maine Lobster Tail (9 oz.)	32-
Broccoli (with garlic and olive oil)	7-
Cauliflower (with garlic and olive oil)	7-
Carrots (rosemary and honey glazed)	7-
Sautéed Mushrooms (with white wine and garlic)	7-
Vegetable Medley	7-
Creamed Spinach	8-
Asparagus	9-
Baked Potato	7-
Stuffed Potato	7-
Fries (Thin-cut or Thick-cut)	7-
Garlic Mashed Potatoes	7-
Baked Onion	7-
Sweet Potato	7-
White Rice or Rice Pilaf	7-
Fresh Cut Homemade Onion Rings	9-
Garden Salad	8-
Spinach Salad	8-
Caesar Salad	8-
Wedge Salad (contains nuts)	8-

Beverages

Dottie's Iced Tea (Sweetened or Unsweetened)	3-
Hot Tea	3-
Coffee	3.50
Soft Drinks	3-

Free refills are available on all the above beverages

Angus Barn Root Beer Float	5-
Lemonade	3-
Perrier (25 oz. bottle)	5-
San Pellegrino (25 oz. bottle)	5-
Aquafina Water (1 ltr.)	4-
Voss Artesian Water (1.5 pt.)	5-
Espresso	4-
Cappuccino	4.50
Red Bull	4-
Rockstar Energy Drink	4-