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

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

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
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-