

Appetizers

Ahi Tuna** 16
Combination Platter* Single 13 Double 23
Oysters Rockefeller (4) 10
Shrimp Cocktail (6) 11 (12) 20
North Carolina Crab Cakes 22
Spicy Fried Potato Wedges 5.50
Buffalo Turkey Wings (4) 9 (8) 17

Little Pig Spare Ribs Single 9 Double 17
Oysters* 1/2 Doz. 11 Dozen 20
Jumbo Shrimp Cocktail (3) 17
Crab Dip Half Order 15 Full Order 26
Alaskan King Crab Claws 24
Homemade Potato Chips 4.50

Sandwiches

Burgers & Sandwiches are served with French Fries

Angus Barn Burger** 18 Blaz'in Black n' Bleu Burger** 19
NY Strip Sandwich (Roasted Red Peppers, Portabella Mushrooms & Gorgonzola Cheese with a Balsamic Glaze) 19
Grilled Chicken Sandwich 15

Soups/Salads

Soup of the Day Cup 4.50 Bowl 7 French Onion Cup 5 Bowl 8
Garden, Spinach, Caesar, Wedge (Contains Nuts), 8
Blackened Prime Rib Salad 17 Grilled Chicken Salad 16

Steaks

All entrees are served with your choice of potato, Salads are not included

Chateaubriand For One 14 oz./40 For Two 22 oz./71 Espresso Rubbed Filet Mignon 35
Filet Mignon (bacon wrapped) 7 oz./30 10 oz./35 New York Strip 11 oz./29 15 oz./33
Rib Eye 13 oz./32 T~Bone 24 oz./38
Beef Kabob 12 oz./26 Ground Beef Steak** 16 oz./16
Prime Rib 10 oz./28 14 oz./31 22 oz./34 Tomahawk Chop 42 oz./79

Steak Toppings/Temperatures

Oscar~ Crabmeat, Asparagus and Hollandaise 7 Roquefort~ Bleu Cheese and Balsamic Glaze 6
Au Poivre~ with Cracked Pepper Sauce 4 Sautéed Onions 4
Angus Barn's Cajun Seasoning No Charge Garlic Butter No Charge
Rare ~ Cool Red Center Medium Rare ~ Warm Red Center Medium~ Warm Pink Center
Medium Well ~ Hot Pink Center Well ~ Hot Brown Center Well Done ~ No Juices

Seafood

Maine Lobster Tail 52 Giant Marinated Shrimp 40 Alaskan King Crab Claws 51
Grilled Yellowfin Tuna** 32 North Atlantic Salmon 25

Combinations

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

BBQ Baby Back Ribs (1/2 Rack) 35 Alaskan King Crab Claws 44
Giant Marinated Shrimp 42 Lobster Tail (9 oz.) 52

Other Specialties

The Barn's BBQ Pork Ribs 28 Three Cheese Ravioli 18
Grilled Pesto Chicken (Free Range) 25 Grilled Seasonal Vegetables 20
Beef Ribs, BBQ Sauce or Red Wine Jus (4 Large Ribs) 24

Sides

Maine Lobster Tail (9 oz.) 32 Broccoli (with garlic & olive oil) 7
Cauliflower (with garlic & olive oil) 7 Carrots (rosemary & honey glazed) 7
Sautéed Mushrooms (white wine & garlic) 7 Vegetable Medley 7
Creamed Spinach 8 Asparagus 9
Baked Potato 7 Stuffed Potato 7
French Fries (Thick, Thin Cut or Sweet Potato) 7 Garlic Mashed Potatoes 7
Baked Onion 7 Sweet Potato 7
White Rice or Rice Pilaf 7 Onion Rings 9

*The Health Department's Consumer Advisory: "Eating raw oysters, clams or mussels may cause severe illness. People with the following conditions are at especially high risk; liver disease, alcoholism, diabetes, stomach cancer, blood disorder or weakened immune system. Ask your doctor if you are unsure of your risk. If you eat shellfish & become sick, see a doctor immediately."

**The Health Department's Consumer Advisory: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

Cocktails & Martini List

Dirty "Old Bleu" Goose...13.00 Grey Goose vodka & olive juice shaken iced cold. Served with bleu cheese stuffed olives.

Cherrybomb Cosmo...10.00 Smirnoff Cherry, Amaretto, splash of cranberry & a cherry.

Southern Belle...9.00 Wild Turkey, Southern Comfort, Triple Sec with a splash of orange juice & sour makes this a must try!!

Southern Sour Apple...9.00 Absolut Citron, Cranberry, Lime & Sour Apple makes this peculiar punch a popular puckering potent potable.

Troy Manhattan...9.50 Troy & Son's NC Oak Moonshine, Cherry Brandy, sweet vermouth served up or on the rocks with an infused cherry.

"YAM"tastic Old Fashioned...9.50 Orange slice & cherry muddled with brown sugar & bitters. Then served with Covington's NC sweet potato vodka & orange juice served over ice & topped with Prosecco sparkling wine.

Beers

Light Beer

Amstel 4.75	Bud Light 4.50
Coors Light 4.50	Mich Ultra 4.75
Miller Lite 4.50	Natural Light 4.50

Bright & Crisp

Budweiser 4.50	Corona 4.75
Foster's (25oz.) 7.50	Heineken 4.75
Labatt Blue 4.75	Spatan Lager 4.75
Pilsner Urquell 4.75	Stella Artois 4.75
Gaffel Kölsch 5.75	Anchor Steam 5.00

Wheat & Fruity

Blue Moon 4.75	Maisel's Weiss 7.00
St. Ambrose 7.50	Foret, Saison 12.00

Bold & Hoppy

Carolina Pale Ale 4.75	Sierra Nevada 5.00
Sweetwater 420 4.75	Kashmir IPA 4.75
Fullsteam, Rocket Science IPA (22 oz) 8.00	

Malty & Mild

Bad Penny 5.00	Carolina Nut Brown 5.00
Lonerider Sweet Josie 5.00	Fat Tire 5.00
Gaelic Ale 4.75	Sam Adams 4.75
Yuengling 4.50	Bass Ale 5.00
Old Speckled Hen 7.00	Belhaven 4.75

Dark & Toasty

Highland Oatmeal 4.75	Guinness 7.25
Young's Chocolate 7.00	Siberian Stout 7.75
S. Smith Oatmeal 7.25	S. Smith Porter 7.25

Cider & Specialty

Ace Perry Cider 5.00	Aspall Cider 9.00
Douchasse Red Ale 11.00	Lindeman's 7.75
Omission (Gluten Free) 5.00	O'doul's 4.75
Kaliber NA 7.25	

White Wines

AB, Biltmore, Sparkling Wine NV
Asheville, North Carolina Bottle 36 Glass 9.50

AB, Adler Fels, White Zinfandel
California Bottle 22 Glass 6.50

Stellina di Notte, Pinot Grigio
Veneto, Italy Bottle 28 Glass 7.75

Riechsgraf von Kesselstatt, Piesporter-Goldtröpfchen, Riesling
Mosel, Germany Bottle 39 Glass 10.75

Chateau de Montfort, Chenin Blanc
Loire Valley, France Bottle 29 Glass 8.00

Stoneburn Winery, Sauvignon Blanc
Marlborough, New Zealand Bottle 28 Glass 7.75

AB, Wente Vineyards, Chardonnay
Central Coast, California Bottle 23 Glass 6.75

Saddleback Cellars, Chardonnay
Napa Valley, California Bottle 58 Glass 15.50

Domaine Thevenet & Fils, Chardonnay
Burgundy, France Bottle 35 Glass 9.75

Red Wines

J Vineyards & Winery, Pinot Noir
Russian River, California Bottle 58 Glass 15.50

Fattoria di Basciano, IGT
Tuscany, Italy Bottle 52 Glass 16.00

Trefethen Vineyards, Merlot
Napa Valley, California Bottle 38 Glass 10.50

The Prisoner Wine Co., The Cuttings
California Bottle 73 Glass 18.50

Fess Parker, "The Big Easy"
Santa Barbara, California Bottle 49 Glass 13.00

AB, Wente Vineyards, Cabernet Sauvignon
Livermore, California Bottle 23 Glass 6.75

Donati Vineyard, Cabernet Sauvignon
Paicenes, California Bottle 39 Glass 10.75

Robert Mondavi, Cabernet Sauvignon
Napa Valley, California Bottle 46 Glass 12.00

The Calling, Cabernet Sauvignon
Alexander Valley, California Bottle 52 Glass 15

Seghesio Family Vineyards, Zinfandel
Sonoma, California Bottle 43 Glass 11.25

Casa Silva, Los Lingues, Carmenere
Colchagua, Chile Bottle 36 Glass 10.25

Catalpa, Malbec
Mendoza, Argentina Bottle 40 Glass 11.00

Two Hands, Angel's Share Shiraz
McLaren Vale, Australia Bottle 50 Glass 14.00

Wild Turkey



Bar & Lounge

Wild Turkey



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