



Appetizers or Small Plates

- Coconut Onion Rings** 7.
spicy—sweet chipotle sauce
- Calamari Crunch** 9½
lemon mayonnaise, cocktail sauce
- Pulled Chicken Nachos** 10.
tortillas, shredded chicken, cheddar and jack cheese, fajita peppers, lettuce, tomato, sour cream and guacamole
- Buff-a-Que Wings** 8½
your choice of mango-habanero, buff-a-que, teriyaki, mild
- Chicken Fingers** 8½
with three dipping sauces
- Portabella "French Fries"** 8½
honey mustard sauce
- Hummus Trio** 8½
roasted pepper, lemon, roasted garlic and pita chips
- Vic's Cheese** 7.
pretzels, floyd's famous cheese spread
- Crab Cakes** 11.
a little spicy with a sweet mango salsa
- Drums O' Kermi** 9½
jumbo frog legs, picatta style, gouda croquettes
- "No Skin off my..."** 8.
traditional potato skins, bacon, colby jack cheese, sour cream

o *HOUSE FAVORITE* o

"Pop Rock" Shrimp 9½
crispy rock shrimp tossed in a sweet citrus glaze

- Shrimp Cocktail** 10.
classic preparation
- Artichoke—Spinach Dip** 8½
served in a whole artichoke
- Basket of Sweet Potato Fries** 6.
- Thai Lettuce Wraps** 9½
Glazed chicken, julienne vegetables, wonton chips, three dipping sauces
- Peter Piper Pickles** 7.
battered with whatever beer we feel like

o *A LITTLE BIT OF EVERYTHING* o

Choose Three 15.
Choose Four 20.
Oyster's of your Choice - Hummus Trio - Frog Legs
Coconut Rings - Crab Cakes - Portabella Fries
Calamari Crunch - Pop Rock Shrimp
Potato Skins - Buff-a-Que Wings

Flatbread Pizzas

Have as an Appetizer or an Entree

- Margherita** 9.
fresh tomato, basil, fresh mozzarella
- Five Cheese** 9.
mozzarella, white and yellow cheddar, parmesan, provolone
- Cheese & Sausage** 9½
- B.H. Flatbread** 8½
bacon, caramelized onion and gruyere
- Duck Flatbread** 11.
smoked duck, gruyere cheese, maple butter, rhubarb glaze
- Thai Chicken** 11.
peanut sauce, roasted red bell pepper, scallions
- BBQ Chicken Flatbread** 11.
"magic hat #9" barbecue sauce, pineapple, red pepper, red onion
- Angry Shrimp** 13.
spicy tomato, spinach, garlic

Sliders

- Barbecue Pork** 9.
"magic hat #9" barbecue sauce, pretzel roll
- Tenderloin** 12.
caramelized onion, mushroom, horseradish sauce
- Blackened Tuna** 13.
asian slaw, pickled ginger, wasabi aioli
- Crab Cake** 13.
remoulade, hawaiian roll, bacon, avocado

Burgers

- Turkey Burger** 9.
Housemade, apples, celery, cranberry catsup, brioche bun
- Buffalo Burger** 10.

o *BARLEY HOUSE BURGER* o

all burgers are 1/3 pound and certified angus served on a brioche bun
Choose your CHEESE: american, cheddar, swiss, bleu, mozzarella, gruyere
Choose your TOPPINGS: grilled onions, onion straws, bacon, sautéed mushrooms, barbecue sauce, avocado, spicy mayo
plain burger— 7 ¾ double burger— 9 ¾
each ingredient—½

"free range" – no fences for these guys, peppercorn crust, caramelized onion, mushroom, demi glace

- Bleu Cheese and Fried Onion** 9.
Bleu cheese, fried onion strings, chipotle mayonnaise
- Mediterranean Burger** 9.
Artichokes, red pepper, olives, fresh mozzarella
- Ultimate Burger** 12.

Entrée Salads

- Sizzling Steak Salad** 13.
chopped romaine, blue cheese, roasted peppers, marinated mushrooms, sizzling steak, smoked ranch dressing
- Grilled Tuna Salad** 13.
spinach, bacon, cucumber, strawberry, wonton chips, seared ahi, raspberry vinaigrette
- Shrimp Panzanella** 14.
warm toasted parmesan "croutons", spring greens, roasted peppers, basil, artichokes, broiled shrimp

o *CAESAR* o

hearts of romaine, tomato, artichoke, shaved carrot, parmesan
plain 9. chicken 11. steak 13. shrimp 14.

- B.H. Chopped Salad** 11.
romaine & mixed greens, cucumber, carrot, tomato, candied pecans, grilled chicken, golden raisins, red wine vinaigrette
- Cobb Salad** 11.
grilled chicken, blue cheese, tomato, hard boiled egg, bacon
- Chinese Chicken Salad** 11.
Rice noodles, lettuce, green onion, almonds, crisp wontons, orange, sesame seeds, Chinese plum dressing

Traditional Sandwiches

Served with your choice of Potato Salad, French Fries, Potato Chips or Fresh Fruit Sweet Potato Fries (+1.00)

- Tuna, Egg and Chicken Salad Trio** 8.
three mini croissants

Deli Sandwiches

Meat: Roast Turkey, Roast Beef, Virginia Ham, Chicken Salad, Tuna Salad, Egg Salad
Cheese: American, Swiss, Cheddar, Provolone
Bread: Sourdough, Seven Grain, Marble Rye

Whole 8.95 Half 6.95
Half and a Cup of Soup 8.50
Half and a House Salad 8.95

Sandwiches

Served with your choice of French Fries or side salad
Add Sweet Potato Fries (\$1.)

Turkey, Apricot, Cheddar Melt	8½
Grilled Steak	13.
sautéed mushrooms, onions, au jus on parmesan toast	
Beer Battered Cod	8½
tartar sauce, bacon-apple slaw, brioche bun	
Barley House Club	10½
smoked turkey, ham, bacon, smoked paprika mayonnaise	
B-L-T	8¾
house cured bacon, charred tomato salsa, paprika mayo, brioche	
Shrimp Po' Boy	12.
hoagie bun, chipotle mayonnaise, lettuce, tomato	
Ahi Tuna Sandwich	12
cucumber, avocado, citrus mayo, crispy onions, honey wheat roll	
Shaved Prime Rib	12
mozzarella, parmesan french roll, au jus	
Traditional Reuben	8¾
corned beef, 1000 island dressing, kraut, black pumpernickel	
Rachel	8¾
Smoked turkey, dark rye, swiss, 1000 island, bacon-apple slaw	
Portabella Mushroom	9¾
roasted peppers, cucumber, crispy onions, honey wheat roll	
The Best Chicken Sandwich Ever	9¾
marinated, sautéed mushrooms, swiss, bacon, onion straws, dijonaise, foccacia	
Asian Chicken Wrap	8¾
soy-sesame vinaigrette, wheat pita, wasabi dipping	
Mediterranean Vegetable	8¾
sun dried tomato tortilla, red pepper hummus add chicken 2. add beef 4.	
Jerk Chicken Pita	9.
grilled pita, mango salsa, toasted coconut served with sweet potato fries	
Pub Chicken	9.
sliced apple, bacon, blue cheese, pretzel roll	
Off The Border Chicken	9.
guacamole, pico de gallo, cheddar	

o CERTIFIED ANGUS STEAK o

Top Sirloin (8 ounces)	18.
Rib eye (12 ounces)	20.
Filet Mignon (6 ounces)	22.
Surf and Turf	24.
top sirloin steak, grilled or fried shrimp	
<i>served with</i> roasted red potatoes garlic whipped potato, gouda croquette or french fries	

Wines by the Glass

You Won't Whine about our House Wine

Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel and Pinot Grigio

Glass \$3.74 Bottle \$16.00

A Little Bit More than House Wine

Canyon Road cabernet sauvignon , alexander valley	5.
Canyon Road, merlot , alexander valley	5.
Canyon Road, chardonnay , alexander valley	5.

Premium Wines by the Glass

Louis M. Martini, cabernet sauvignon , sonoma	8.
Concho y Toro, merlot , chilli	7.
Mirassou, pinot noir , sonoma	7.
Mc William's "hardwood", shiraz , south eastern australia	6.
Frei Brothers, chardonnay , sonoma	8.
Mirassou, riesling , Sonoma	7.
Rosemont, sauvignon blanc , new zealand	7.

Classics

Fish and Chips "Oh My Cod"	13¾
bacon-apple slaw, hushpuppies, fresh hot fries and tartar sauce "All You Can Eat on Friday"	
Shepherd's Pie	15¾
tenderloin, lamb rack, root vegetables, mashed potatoes, young's chocolate stout gravy	
Corned Beef and Cabbage	15½
roasted red potatoes, mustard parsley cream sauce	
Pot Roast	13½
braised slowly in a rich burgundy beef sauce	
Meatloaf	12½
certified angus beef in our own special recipe served with mashed potatoes and homemade brown gravy	

o FROM THE ROTISSERIE o

When We Run Out—We're Out
(available at dinner only)

Bistro Rotisserie Chicken

free range chicken marinated in lemon, garlic and fresh herbs.
Slow Roasted in our Rotisserie fresh daily, so its limited.

Half 10¾ Whole 14¾

Every Saturday Prime Rib of Beef

Grilled Liver and Onions	15½
lightly floured calves liver, bacon, apple, caramelized onions	
Chicken Pot Pie	12½
root vegetables, chicken veloute, roasted chicken	

Pasta

Chicken Tortellini	14½
a larger, square version of tortellini tomato, mushrooms, chive butter, maderia wine	
Stroganoff Parpadelle	14½
beef medallions, mushrooms, aged sherry, wide egg noodles	
Angel Hair	15¾
shrimp, tomato, basil, white wine	

Vegetarian

Eggplant Parmesan	11¼
baked with parmesan, served on gluten free spaghetti or angel hair	
Portabella Mignon	12.
grilled asparagus, basmati rice, basil oil, tomato butter sauce	

Entrées

Grilled "organic" Chicken	14½
smoked gouda croquettes, roasted red bell pepper coulis	
Filet's Cousin	17¾
tenderloin medallions, pesto, charred tomato salsa, crispy onions, garlic whipped potatoes	

o WALLEYE o

Choose Your Preparation

Choose your preparation:
oven roasted, sugar cedar planked, pan-fried,
parmesan crusted, corn meal crusted
18.95

Steak au Poivre	19¾
top of the sirloin steak, peppercorn brandy	
Three Way Duck	18¾
breast of duck-port glaze, grilled duck sausage whipped potatoes, duck spring roll-sweet garlic jus	

o SUNSET DINNERS o

Served Monday—Friday from 3:00 p.m.—5:00 p.m.

Your order must be placed by 5:00
Includes Soup or Salad

1/2 Bistro Rotisserie Chicken

Fish of the Day

Caesar Salad with Chicken

Grilled Pork Chop (6 oz.)

Meatloaf

Pot Roast

Shepherd's Pie

\$9.95