



STEER BARN

Steakhouse & Cocktail Lounge

APPETIZERS

STEER BARN RELISH SUSAN - \$6

A Steer Barn Classic Trio - Your choice of 3 house-made salads. Ask your server for today's choices.

CRAB STUFFED PORTABELLA CAPS - \$15

House-Made Crab Stuffing, Broiled and Topped With A Blend of Italian Cheeses.

SPINACH DIP - \$14

*House-Made with a Creamy Blend of Italian Cheeses and Spinach, Served with Fried Pita Chips. * Extra Pita Chips \$2 **

SHRIMP COCKTAIL - \$15

Five Jumbo Shrimp Served with House-Made Cocktail Sauce and a Lemon Wedge.

SOUPS AND SALADS

*Add To Any Salad: 5 oz. Sirloin \$10, Grilled Chicken \$6, Grilled Shrimp \$10, Sliced Egg \$1, Bacon \$2, Cheddar Cheese \$1. All Lettuce Is Provided By Edible Landscapes, Bucyrus Ohio Salad Dressings: House Dressing, Ranch. Celery Seed, Orange Balsamic, Bleu Cheese, Thousand Island, Caesar, Italian, French, Honey Mustard**

FRENCH ONION CROCK - \$8

House-Made, Topped with Croutons and Provolone Cheese; Broiled.

CAESAR SALAD - \$10

*Romaine Lettuce, Shaved Parmesan, and House-Made Croutons Tossed in Our Own Caesar Dressing. * Side Caesar Salad \$6 **

FULL SALAD - \$9

*Mixed Greens with Carrots, Cucumbers, Tomatoes, Red Onions, and House-Made Croutons. * Side Salad \$5 **

COBB SALAD - \$16

Romaine Lettuce, Grilled Chicken, Bacon, Hard Boiled Egg, Sliced Tomatoes & Bleu Cheese Crumbles with your Choice of our House Made Dressings

WEDGE SALAD - \$12

Iceberg Lettuce Wedge with Tomato, Bacon, Red Onion, Blue Cheese Crumbles, and a Drizzling of Balsamic

*Salad Dressings: House Dressing, Ranch. Celery Seed, Orange Balsamic, Bleu Cheese, Thousand Island, Caesar, Italian, French, Honey Mustard**

ENTRÉES

Add to any Entrée Option: Sliced Portabella Mushrooms \$4, Sautéed Button Mushrooms \$2, Sautéed Onions \$2, Crumbled Bleu Cheese \$2

Entrées are Served with a Choice of Two Sides, Freshly Baked Bread, and Garlic Toast.

FILET MIGNON - \$45

8 Oz. Hand-Cut Choice Filet, Seasoned and Char-grilled.

PRIME RIB - \$42

A Hand-Cut 13 Oz. Prime Rib, Traditionally Seasoned, Slow-Roasted, served with Au-Jus.

RIBEYE - \$40

15 Oz. Hand-Cut Ribeye, Seasoned and Char-grilled.

SIRLOIN - \$26

10 Oz. Seasoned and Char-grilled.

STEER BARN FLAT IRON STEAK - \$21

7 Oz. Flat Iron Center Cut Beef Steak

SHRIMP - \$27

7 Jumbo Shrimp with Your Choice Of, Deep Fried, Scampi Sauce.

BROILED ATLANTIC SALMON

Blackened or Topped with a Lemon Caper Cream Sauce

PAN SEARED SCALLOPS - \$30

Eight Pan Seared Scallops In A Lemon Garlic Butter

PASTA

TUSCAN CHICKEN BREAST - \$20

Chicken Breast Pan Seared And Served With A Parmesan Spinach Cream Sauce And Cherry Tomatoes With Fettuccine Noodles

CAJUN BACON ASPARAGUS PASTA - \$23

Rigatoni Alfredo Tossed with Bacon, Asparagus, and Cajun Seasoning.

SANDWICHES

Prime Rib, and Burger are Served with a Choice of One Side, Freshly Baked Bread, and Garlic Toast.

STEER BARN STEAK BURGER - \$16

8 Oz. Ground Steak Burger, Grilled, Topped with Lettuce, Tomato, Onion & Placed on a Toasted Bun. * Add Cheese \$1 Add Bacon \$2 *

-PRIME RIB FRENCH DIP - \$18

Prime Rib Roast Sliced, Grilled, and Topped with Provolone Cheese and Caramelized Onions on a Grilled Hoagie Bun. Served with Au Jus For Dipping

BARN KIDS MENU

5 OZ SIRLOIN - \$12

Char Grilled and Cooked to Your Specification

CHICKEN TENDERS - \$7

Three Breaded Chicken Tenders

KIDS FETTUCCINE ALFREDO - \$7

* Kid Meals Are Served With Choice Of One Side Note: Kids Meals Are For Children 12 years of age and younger *

CHOICE OF SIDES

BAKED POTATO

Butter, Sour Cream, or Loaded for \$2

FRENCH FRIES OR SWEET POTATO FRIES

SIDE SALAD - \$3

CRISPY BRUSSEL SPROUTS

HASH BROWNS

GRILLED ASPARAGUS

SOFT DRINKS

PEPSI, DIET PEPSI, DR. PEPPER, COKE, MT. DEW, DIET MT. DEW, SPRITE, ROOT BEER, LEMONADE, SWEET TEA, UNSWEET TEA, PEACH TEA, BLACKBERRY TEA, ORANGE JUICE, CRANBERRY JUICE, COFFEE, ESPRESSO

NO FREE REFILLS ON FLAVORED TEA, ESPRESSO, OR FRUIT JUICES.

DESSERTS

ASK YOUR SERVER FOR THIS EVENINGS HOUSE-MADE DESSERT OPTIONS - \$8

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat).

We offer gluten-free friendly menus, however our kitchen is not completely gluten free.