



STEER BARN

Steakhouse & Cocktail Lounge

APPETIZERS

PUB MUSSELS - \$16

Prince Edward Island Mussels, Simmered in White Wine, Garlic, Lemon-Wine Butter.

- STUFFED PORTABELLA CAPS \$15

Chef Choice, House-Made 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.

CRISPY BRUSSELS SPROUTS \$15

Tossed in a Balsamic Honey Glaze, Garnished with Candied Pecans, Bacon, and Finely Diced Red Onion.

SOUPS AND SALADS

Add To Any Salad: 5 oz. Sirloin \$8, Grilled Chicken \$6, Grilled Shrimp \$6, 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

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.

* Add a Relish Tray To any Entrée for \$6 *

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.

SHRIMP - \$27

7 Jumbo Shrimp with Your Choice Of, Deep Fried, Scampi Sauce, Spicy Red Beer Sauce, or Honey Garlic Sauce.

BROILED ATLANTIC SALMON - \$28

Fresh, North Atlantic Salmon Filet. Blackened, or Topped with a Lemon Caper Cream Sauce.

CREATE YOUR OWN PASTA

FETTUCCINIE \$16
ANGEL HAIR PASTA \$16
GLUTEN FREE PASTA \$16

MARINARA
ALFREDO
PARMA ROSA

STEAK \$9
SHRIMP \$8
CHICKEN \$7

Choice Of One Side. Additional Add-on Items: Bacon \$2, Sautéed Onions \$2, Sautéed Mushrooms \$2, Mozzarella Cheese \$1, Vegetable of the Day \$2

CHICKEN AND BURGERS

Chicken and Burger Options 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 **

TUSCAN CHICKEN BREAST - \$20

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

BARN KIDS MENU

5 OZ SIRLOIN \$12

Char Grilled and Cooked to Your Specification

BUILD YOUR OWN KIDS PASTA \$7

Your Choice of Alfredo, Marinara, Parma Rosa Or Butter on Fettuccine. Add On Proteins, Steak \$8, Chicken \$6, Shrimp \$6

CHICKEN TENDERS \$7

Three Breaded Chicken Tenders

* 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

VEGETABLE OF THE DAY

CRISPY BRUSSELS SPROUTS

SWEET POTATO FRIES

HASH BROWNS

FRENCH FRIES

Any Loaded Potato Options \$2

SIDE SALAD \$3

GRILLED ASPARAGUS

SIDE OF FETTUCCINE ALFREDO \$4

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.*