BOONE'S
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 PORTOBELLO 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

Dressings: House, Ranch, Celery Seed, Raspberry Vinaigrette, Bleu Cheese, Thousand Island, Caesar, Italian, & French. Add To Any Salad: 5 oz. Sirloin $10, Grilled Chicken $6, Pan-Seared Shrimp $10, Sliced Egg $1, Bacon $2, Cheddar Cheese $1.

FULL SALAD - $9
*Mixed Greens with Carrots, Cucumbers, Tomatoes, Red Onions, and House-Made Croutons. * Side Salad $5 **

CAESAR SALAD - $10
*Romaine Lettuce, Shaved Parmesan, and House-Made Croutons Tossed in Our Own Caesar Dressing. * Side Caesar Salad $6 **

COBB SALAD - $16
Romaine Lettuce, Grilled Chicken, Bacon, Hard Boiled Egg, Sliced Tomatoes, & Bleu Cheese Crumbles with your Choice of our House-Made Dressings

FRENCH ONION CROCK - $8
House-Made, Topped with Croutons and Provolone Cheese; Broiled.

CHEF'S SOUP - $8
Ask your server about this weeks House-Made soup.

ENTRÉES

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

Entrées are Served with a Choice of Two Sides

FILET MIGNON - $45
8 Oz. Choice Filet, Seasoned and Char-grilled.

PRIME RIB - $42
A Hand-Cut 13 Oz. Prime Rib, Traditionally Seasoned, Slow-Roasted, served with Au-Jus.
* PRIME RIB IS SERVED ONLY ON FRIDAY & SATURDAY *

RIBEYE - $40
15 Oz. Seasoned and Char-grilled.

SIRLOIN - $26
10 Oz. Seasoned and Char-grilled.

SHRIMP - $23
7 Jumbo Shrimp with Your Choice of, Deep Fried or Scampi Sauce.

BROILED ATLANTIC SALMON - $28
Parmesan Crusted or Topped with a Lemon Caper Cream Sauce

PASTA

TUSCAN CHICKEN PASTA - $20
Grilled Chicken Served With House-Made Alfredo, Spinach, and Cherry Tomatoes on top of Fettuccine Noodles

CAJUN BACON ASPARAGUS PASTA - $23
Pan Fried Bacon and Asparagus Tossed in a House-Made Cajun Sauce and Rigatoni Noodles

SEAFOOD PASTA - $27
Pan-Seared Shrimp tossed in a Creamy Garlic Alfredo Sauce with Fettuccine Noodles

SANDWICHES

STEAK HOUSE BURGER - $16
8 Oz. Ground Steak Burger, Grilled, Topped with Lettuce, Tomato, Onion & Placed on a Toasted Bun. Served with one side.

PRIME RIB FRENCH DIP - $18
Prime Rib Roast Sliced, Seared, and Topped with Provolone Cheese and Caramelized Onions on a Toasted Hoagie Bun. Served with Au-Jus For Dipping. Choice of One Side Dish

BARN KIDS MENU

6 OZ SIRLOIN - $18
Char-grilled and Cooked to Your Specification

CHICKEN TENDERS - $7
Three Breaded Chicken Tenders

KIDS FETTUCCINE ALFREDO - $7
Fettuccine Noodles Tossed in Alfredo Sauce

* Kid Meals Are Served With Choice Of One Side *

CHOICE OF SIDES

BAKED POTATO
Butter, Sour Cream, or Loaded for - $2

FRENCH FRIES OR SWEET POTATO FRIES

SIDE SALAD
+ $3

CRISPY BRUSSELS 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, COFFEE

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

DESSERTS

Ask Your Server for this Evening's House-Made Dessert Special - $8   *Vanilla Bean Ice Cream - $3. Add to dessert - $2*

*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.