


BOONE'S
STEER BARN

Steakhouse & Cocktail Lounge

»→ **STARTERS** ←«

Italian Stuffed Mushrooms - 10 – Split Silver Dollar Mushrooms Filled with Italian Sausage, Topped with Marinara Sauce, Four-Blend Cheese; Baked.

Pub Mussels - 12 – Two pounds of Mussels Simmered in White Wine, Garlic, Lemon Butter Sauce.

Buttermilk Chicken Tenders - 10 – Hand-Cut Chicken Tenderloins Dredged in Buttermilk and Coated with a Lightly Seasoned Flour, Deep-fried and Served with Sriracha Ranch.

Fried Ravioli - 8 – Ricotta and Mascarpone Cheese-Filled Italian Ravioli, Breaded and Deep-Fried to a Golden Brown, Served with Marinara Sauce.

Grilled Pork Belly - 12 – Fresh Pork Belly Marinated in a Mango Habanero Sauce, Sliced, Char-Grilled; Served Over Fresh Stone-Baked Bread.

»→ **SOUPS AND SALADS** ←«

French Onion Crock - 7 – House-Made, Topped with Croutons and Provolone Cheese, Baked.

New England Clam Chowder - 7 – An Award-Winning Traditional East Coast Speciality (Served Fridays and Saturdays).

House Salad, Half - 5 / Full - 9 – Mixed Greens with Carrots, Cucumbers, Tomatoes, Red Onions, and House-Made Croutons.

+ Full Salad Add Chicken - 8, Sirloin - 10, Shrimp - 11 / Half Salad Add Chicken - 4, Sirloin - 5, Shrimp - 6

Caesar Salad, Half - 5 / Full - 9 – Romaine Lettuce, Shaved Parmesan, and House-made Croutons Tossed in Our Own Caesar Dressing.

+ Full Salad Add Chicken - 8, Sirloin - 10, Shrimp - 11 / Half Salad Add Chicken - 4, Sirloin - 5, Shrimp - 6

– SCRATCH-MADE DRESSINGS - House Dressing, Balsamic Vinaigrette, Celery Seed, Bleu Cheese, Honey Mustard, Thousand Island, Buttermilk Ranch, Caesar, Italian and French. –

»→ **BEEF** ←«

+ Add Sautéed Mushrooms -2, Sautéed Onions -2, Crumbled Bleu Cheese -2, Garlic & Herb Boursin -2 +

+ Add 1 Half Pound Crab -30, 1 Lobster Tail -25 +

20 Ounce Delmonico - 40 – *Chef's Favorite Cut! Prime Delmonico Steak Seasoned and Char-Grilled to Your Specifications.

Ribeye - 37 – 16 Ounce Choice Cut, Perfectly Marbled, Seasoned, and Grilled.

Filet Mignon - 36 – 8 Ounce Hand-Cut Choice Filet, Seasoned and Char-grilled. We suggest Medium Rare which Brings out the Best Flavor.

Prime Rib - 34 – 14 to 16 Ounce Cut of our Famous Choice Seasoned, Slow-roasted, Served to Your Specifications, with Au Jus on the Side.

N.Y. Strip - 30 – Prime Cut One Pound N.Y. Strip Steak, Seasoned and Char-grilled to Your Specifications.

Sirloin - 22 – 10 Ounce, Seasoned, Grilled, Choice Sirloin Cooked to Your Specifications.

– All Above Options are Served with a Relish Tray, Fresh Baked Bread, Garlic Toast, Side Salad, and Choice of One Side. –

+ Rare - red, cool center; Medium Rare - red, warm center; Medium - pink, hot; Medium Well - a hint of pink, hot center. Our Chef does not recommend Well Done Steaks as our choice to prime cuts have a tendency to shrink and dry. +

»→ **SEAFOOD - PASTA - SPECIALITIES** ←«

Sea Scallops - 30 – Fresh Jumbo Sea Scallops Broiled with Scampi Butter, Pan Seared or Deep Fried.

Pecan Orange Roughy - 23 – Orange Roughy Filet, Coated with a Pecan Breading, Sautéed, and Topped with a Lemon/ White Wine Sauce.

Jumbo Shrimp - 27 – Half Pound Jumbo Shrimp Prepared: Stuffed and Broiled in a Lemon Garlic Butter, Sautéed Scampi Style OR Lightly Dusted and Deep Fried.

Colossal Alaskan Red King Crab - Market Price – One Pound of Colossal King Crab Legs Served with Drawn Butter.

Twin Lobster Tails - Market Price – Twin Tails Coated with Garlic Butter, Broiled and Served with Drawn Butter.

Atlantic Salmon - 24 – Fresh 10 Ounce Coho Salmon Filet, Pan-Seared, Topped with a Lemon Caper Cream Sauce.

Bruschetta Chicken - 20 – *Seasoned, Grilled Chicken Breasts, Topped with a Three-Cheese Blend and a Rich Tomato/Basil and Italian Seasoning Blend; Broiled.

– All above Options are Served with a Relish Tray, Fresh Baked Bread, Garlic Toast, Side Salad and Choice of One Side. –



Fettuccini Alfredo - 16 – A House Specialty, Made to Order, Asiago/Parmesan Alfredo Tossed with Fettuccini. Served with a Garden Salad.

+ Add Grilled Chicken - 8, Grilled Sirloin - 10, Sautéed Shrimp - 11, Lobster - 15

Seafood Mac & Cheese -24 – Lobster, Shrimp and Scallops, Sautéed and Finished in an Asiago/Parmesan Sauce, Tossed with Cavatappi Pasta. Served with a Garden Salad.

Love's Lasagna - 15 – A Local Favorite! Over a Pound of Baked, House-made Beef and Pork Lasagna Topped with Marinara and Four Blend Cheese. Served with a Garden Salad.

– * All above Options are Served with a Relish Tray, Fresh Baked Bread and Garlic Toast* –



»→ **CHOICE OF SIDES** ←«

– Baked Potato, Hash Browns, Grilled Asparagus, Vegetable of the Day, Seasoned French Fries and Sweet Potato Fries. –

»→ **BARN KIDS MENU** ←«

– Chicken Tenders -7, Mac n Cheese -5, or 5oz Grilled Sirloin Steak -12. Served with Choice of Apple Sauce OR French Fries. –

»→ **BEVERAGES** ←«

– Serving Pepsi Products and IBC Root Beer, Lemonade, Sweet and Unsweetened Iced Tea, White and Chocolate Milk, Coffee, Tea, Espresso and Hot Chocolate. –