

  
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 OR Sautéed with Italian Sausage, Garlic and Marinara 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.

»→ **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 -4 / Full -9** – Mixed Greens with Carrots, Cucumbers, Tomatoes, Red Onions, and House-made Croutons.

+ Add Grilled Chicken -8, Grilled Sirloin- 10, or Grilled Shrimp -11.

**Caesar Salad, Half -4 / Full -9** – Romaine Lettuce, Shaved Parmesan, and House-made Croutons Tossed in Our Own Caesar Dressing.

+ Add Grilled Chicken -8, Grilled Sirloin- 10, or Grilled Shrimp -11.

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

»→ **BEEF** ◀«

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

**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.

**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 Steak Dinners are Served with a Relish Tray, Fresh Baked Bread, Garlic Toast, Side Salad, and Choice of One Side. –

**Open Face Prime Rib -22** – 12 Ounce Cut of Choice Prime Rib, Grilled Medium Well, Served with Fresh Baked Sliced Bread, Rich Beef Gravy and Homemade Parmesan Mashed Potatoes. Served with a Garden Salad.

+ 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** – Jumbo Sea Scallops, Lightly Hand Breaded Scallops and Flash Fried, Broiled with Scampi Butter or Pan Seared.

**Pecan Orange Roughy - 23** – Orange Roughy Filet, Coated with a Pecan Breading, Sautéed, and Topped with a Rich Dijon/Citrus/ 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 Alaskan King Crab Legs, Steamed and Served with Drawn Butter.

+ Add a half-pound of King Crab Legs to any Entrée for \$30

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

+ Add Single Lobster Tail to any Entrée for \$24

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

**Asiago-Parmesan Chicken - 20** – Two Six Ounce Chicken Breasts Topped with an Asiago-Parmesan Blend and Broiled OR Seasoned and Char-grilled.

**French Cut Pork Chop -22** – Ten Ounce French Cut Pork Chop Char-grilled and Topped with Your Choice of Cranberry OR Mango Chutney.

– \* 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, or Sautéed Shrimp -11.

**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.

**Lobster Ravioli -32** – Fresh Made Lobster and Ricotta Filled Raviolis, Topped with Sautéed Lobster Meat and Scratch Made Alfredo Sauce. 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 7oz 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. –