

Barton's Appetizers

Hummus

Served with warm pita bread 9

Escargot

Sautéed in traditional garlic, herb & butter sauce 9

Crispy Calamari

Crispy breaded & golden calamari
served with cocktail sauce 10

Steamed Clams

Served with a white wine butter sauce 14

Shrimp Cocktail

Four jumbo shrimp served with cocktail sauce 10

Crab Cakes

Two of Barton's signature flavorful and hearty crab cakes, served
with a Dijon mustard sauce & grilled bell pepper slices 16

Shrimp Diablo

Four bacon-wrapped jumbo shrimp stuffed with
jalapeño slices and feta & topped with a Diablo sauce 16

Salad Entrées

Chicken Caesar Salad

hearts of romaine lettuce tossed with classic Caesar dressing,
croutons and aged Parmesan cheese,
topped with broiled chicken breast 16

Steak Salad

hearts of romaine topped with morsels of filet mignon,
bleu cheese crumbles, vine ripened tomatoes
and warm Italian dressing 17

Warm Spinach Salad with Chicken

fresh spinach tossed with a warm balsamic vinaigrette, crisp bacon,
mushrooms and finely chopped red onion;
topped with a broiled chicken breast 18

Salmon Salad

medley of mixed greens accompanied with vine ripened tomatoes,
candied pecans, Bel Gioioso gorgonzola cheese
and your choice of dressing; topped with a broiled filet of salmon 18

Pasta Entrées

Pasta entrées include choice of soup of the day or spring mix salad

Chicken Checca

angel hair pasta sautéed with vine ripened tomato, fresh basil, garlic and olive oil & topped with broiled chicken breast 18

Chicken Parmigiana

breaded chicken breast, topped with marinara sauce and mozzarella cheese; served with linguini 19

Chicken Marsala

chicken breast sautéed with Marsala Wine and mushrooms, served with angel hair pasta 18

Linguini & Chicken

chicken breast, Parmesan cheese, mushrooms, asparagus, fresh spinach and sun-dried tomatoes sautéed in a garlic cream sauce & tossed with linguini 20

Linguini with Filet Mignon

Barton's signature filet mignon cut into hearty morsels, tossed with linguini, walnuts, sun dried tomatoes & mushrooms, in a fresh sage cream sauce 21

Linguini & Clams

in a classic white wine sauce 20

Shrimp Scampi over Pasta

five jumbo shrimp sautéed in a white wine sauce & tossed with angel hair pasta 20

Shrimp Alfredo

five jumbo shrimp sautéed in a classic creamy alfredo sauce & tossed with linguini 22

Shrimp Checca

five jumbo shrimp sautéed with vine ripened tomato, fresh basil, garlic and olive oil & tossed with angel hair pasta 19

From the Land

Entrées include choice of soup of the day or spring mix salad as well as a medley of vegetables and your choice of scalloped potatoes, garlic mashed potatoes, baked potato, seasoned potato wedges or rice

Any of our steaks can be topped with sautéed mushrooms per your request \$2

Top Sirloin, 12 oz... 18

Rib Eye Steak, 10 oz... 23 or 14 oz... 29

New York Steak, 14 oz. 29

Filet Mignon, bacon-wrapped, 8 oz... 27 or 12 oz... 34

Prime Rib, 10 oz... 28 or 16 oz... 36

Broiled Pork Chop, Single... 14 or Double... 17

Breaded Pork Chop

Single... 15 or Double... 19

Chicken Julia

chicken breast, marinated with our chef's special sauce & grilled to perfection 18

Chicken Brie

chicken breast stuffed with Brie cheese & spinach, oven-baked & topped with a velvety white peppercorn sauce 23

Rack of Lamb

full rack of lamb, seared with a coat of rosemary and spices, then finished in the oven & served with a tangy mustard sauce 28

Lamb Chops

brushed with Greek spices and broiled
four lamb chops... 21 eight lamb chops... 28

Peppercorn-Crusted Rib Eye

14 oz. Rib Eye Steak crusted with black peppercorns; topped with mushrooms & a red wine reduction sauce 32

Barton's Filet Mignon

bacon-wrapped filet mignon,
prepared au gratin with Gorgonzola cheese & herbs
8 oz... 30 or 12 oz... 38

Filet Mignon Oscar

bacon-wrapped filet mignon, topped with jumbo shrimp, asparagus spears and hollandaise sauce*
8 oz... 32 or 12 oz... 39

From the Sea

Entrées include choice of soup of the day or spring mix salad as well as a medley of vegetables and your choice of scalloped potatoes, garlic mashed potatoes, baked potato, seasoned potato wedges or rice

Shrimp Scampi

five jumbo shrimp sautéed in a garlic white wine butter sauce 20

Salmon

fresh filet of salmon, topped with a lemon caper sauce 19

Stuffed Salmon

stuffed with feta cheese, basil, artichoke hearts, tomato & topped with Dijon mustard sauce; served over spinach 23

Pan-seared Chilean Sea Bass

sea bass topped with a Champagne sauce 26

Breaded Chilean Sea Bass

sea bass with a thin crust of bread crumbs, horseradish, Dijon mustard, oven-baked & topped with jumbo shrimp, asparagus spears and champagne sauce 31

Halibut Neptune

Alaskan Halibut baked and topped with jumbo shrimp, asparagus spears and lobster sauce 34

King Crab Legs

20 oz. our crab legs are served already split in half, making them easy to enjoy 40

Surf & Turf

...we are able to serve any of our steak dinners in combination with your choice of "Shrimp Scampi," "King Crab Legs" or "Lobster Tail" per your request – Market Price

Side Dishes

Soup du Jour	5	Clam Chowder	6
Scalloped Potatoes	5	Sautéed Spinach	6
Garlic Mashed Potatoes	5	Sautéed Mushrooms	5
Potato Wedges	5	Asparagus	7
Baked Potato	5	Vegetables	5

To substitute Caesar salad for our house salad: \$2 extra.

To substitute clam chowder for our soup of the day: \$2 extra

20% gratuity added for parties of eight & up. Split plate: add \$5.00.

*Our Hollandaise Sauce is prepared with raw eggs –
consumption of raw egg may increase your risk of food borne illness.

Prices are subject to change without notice.

We are not responsible for lost or stolen items.