

Appetizers

Oysters

RAW

3

ROCKEFELLER

4 | Spinach, cream, Parmesan

The Barrington offers the best and freshest oysters found right here in Atlantic Canada. We offer a selection from different bays, coves, and points from around the Maritimes; each offering a unique character and flavour.

From the Land

BEEF CRUDO

17 | Coriander & pepper crusted, shallot, kale, PEI Clothbound Cheddar, breadsticks

STEAK BREAD

16 | Naan, charred Atlantic beef, candied onions, goat cheese, white Cheddar, raspberry coulis, balsamic

FRIED CHICKEN CHICHARRON

10 | Umami aioli

CHARCUTERIE BOARD

for one 20 | to share 30

Daily selection of charcuterie, house breads & condiments

Add cheese / \$10

CHEESE BOARD

for one 18 | to share 28

Daily selection of local & imported cheeses, house breads & condiments

Add charcuterie / \$12

From the Garden

WEDGE SALAD

16 | Barrington ranch dressing, crumbled blue cheese, grape tomatoes, house-made bacon, preserved egg yolk

GARDEN SALAD

13 | Mixed greens, white balsamic vinaigrette, Schoolhouse granola, pickled shallots, Ran-Cher Acres goat cheese

CAESAR SALAD

14 | Parmesan, roasted garlic, lemon, romaine lettuce, bacon

From the Sea

SEAFOOD PLATTER

for two 70 | for four 140

Fresh, seasonal seafood & chef-paired condiments

MUSSELS

14 | Scallion, white wine, cream

LOBSTER RAVIOLI

19 | Oyster butter, sofrito, Parmesan, baby herbs

CALAMARI

14 | Crispy red onion, chili aioli

SESAME TUNA

18 | Wasabi dressing, chili oil, avocado, cucumber

CHOWDER

15 | Mussels & broth, haddock, scallops, tarragon, PEI potatoes

SHRIMP COCKTAIL

15 | Poached shrimp, salt & vinegar cucumber salad



Something To Be Said About Our Beef

All of our beef is raised right here in Atlantic Canada and is aged in-house for a minimum of 45 days. Our farmers feed the cattle a diet consisting of only potatoes and grains. This helps ensure each cut meets the strict

requirements needed to reach the top classification of Canadian Beef. Our beef is butchered here at the Barrington to our own specifications in order to provide our guests with the absolute best quality.

Steaks

RIB EYE

45 / 14 oz.

TENDERLOIN

40 / 6 oz. 47 / 8 oz.

STRIPLOIN

38 / 10 oz.

Cast Iron Steaks for Two

CÔTE DE BOEUF

90 / 28 oz.

CHATEAUBRIAND

105 / 18 oz.

PORTERHOUSE

130 / 35 oz.

Cooked with care in a seasoned cast iron pan to enhance the beef flavour.

Specialty Steaks

**BUTCHER BOARD
FEATURE CUT**

rotating cut

*Please ask your server
for details*

DRY AGE RIBEYE

65 / 14oz.

*45 day dry-aged, bourbon-
infused ribeye*

CIGAR TENDERLOIN

60 / 8oz.

*Cedar-aged with balsamic
& pepper rub*

Main Courses

HALIBUT

38 / Hush puppies, salsa verde, shaved fennel, broccolini

SCALLOPS

40 / Gnocchi, asparagus, wild mushroom butter, preserved lemon

FRIED CORNISH HEN

33 / Mashed potatoes, peppered gravy, vegetables, spiced honey

PORK BELLY

30 / Crispy pork belly, garlic mashed potatoes, vegetables, Barrington Street Steakhouse lacquer

BARRINGTON BURGER

18 / Horseradish aioli, red wine onions, lettuce, tomato, bacon, PEI Cheddar

BEEF PAPPARDELLE

35 / Brussels sprouts, natural jus, glazed beef, Avonlea Clothbound Cheddar

Side Dishes

SIDES

GARLIC WHIPPED POTATOES

BARRINGTON STEAK FRIES

Truffle aioli

BAKED POTATO

PREMIUM SIDES

DOUBLE STUFFED BAKED POTATO / 8

GNOCCHI POMODORO / 12

MAC & CHEESE / 12

Enhancements

BÉARNAISE / 5

CHIMICHURRI / 5

ASPARAGUS & BÉARNAISE / 13

GARLIC MUSHROOMS / 10

CARAMELIZED ONIONS / 8

BLUE CHEESE CRUST / 6

ONION RINGS / 6

BROCCOLINI & PARMESAN / 9

SEARED SCALLOP / 9 each

SEARED FOIE GRAS / 16

LOBSTER TAIL / market price

EXECUTIVE CHEF / Jeffrey MacNeil

EXECUTIVE SOUS CHEF / Michael Ellsmere

EXECUTIVE PASTRY CHEF / Daniela Islas Aguilera

GENERAL MANAGER / Ian Bascetta

 /TheBarringtonSteakhouse

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Our Story

1662 *Barrington Street*

Steeped in history, Barrington Street was widely regarded as the most fashionable street for promenading in Halifax, and by the 19th century it was considered as the main commercial district of the city. Although the origin of Barrington Street is reportedly unclear, one account suggests the street is named after William Barrington who served as a Secretary of War but was an “unknown” in 1749 when Halifax was founded. Others say the street name is derived from a misspelling of the Earl of Harrington, the Secretary of State.

Built in 1893 in the Late Victorian Plain architectural style, this commercial building is believed to have been designed by architect J.C. Dumaresq. Originally built by Max Cohn it was rented to Ungar’s Steam Laundry, and in 1895 Max Ungar purchased the property. Ungar’s made this their home into the 1950’s.

In most recent times the building became home to Granite Brewery as that business needed to expand from its previous home at the Henry House. From 2001 until 2009, 1662 Barrington housed the brewery and Ginger’s Tavern upstairs.

In fall 2015, local restaurateurs Sam & Isaac Murphy and Craig MacMillan began the transformation of the vacant space into what you see today. They hope you enjoy your stay at The Barrington and welcome you to join them in their philosophy that “a relentless commitment to great steak, fresh seafood, big wine and Maritime hospitality come together to create the ultimate dining experience.”

Our Chef

Hailing from Antigonish, Nova Scotia, Chef Jeffrey MacNeil brings an ingredients-focused approach to his menu for a more Nova Scotia-centric and classic execution of cooking. Jeffrey gained invaluable experience working with French and Italian chefs from a young age and has dedicated half of his life to improving his skills and food knowledge. He is excited to share his food with you alongside the very talented culinary team at the Barrington Steakhouse.

“The joy is not to simply cook for oneself, the joy comes from cooking for a community.”

- CHEF JEFFREY MACNEIL -