

# Appetizers

## Oysters

### RAW

3.25

### ROCKEFELLER

4.25 | Spinach, cream, Parmesan

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

## From the Land

### BARRINGTON BEEF TARTARE

18 | Diced beef tenderloin, dehydrated egg yolk & bread

### PAN-SEARED FOIE GRAS

25 | Beignet, rhubarb mostarda & wood sorrel

### STEAK BREAD

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

### CRISPY CHICKEN SKINS

10 | Crispy, fried, togarashi spice & umami aioli

### CHARCUTERIE BOARD

20 | Daily selection of charcuterie, house breads & condiments (serves one)  
Add cheese / \$10

### CHEESE BOARD

18 | Daily selection of local & imported cheeses, house breads & condiments (serves one)  
Add charcuterie / \$12

## From the Garden

### WEDGE SALAD

14 | Barrington ranch dressing, crumbled blue cheese, grape tomatoes, lardons & preserved egg yolk

### GARDEN SALAD

14 | 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 135

Sample our fresh seafood selection, ask your server for details

### BARRINGTON MUSSELS

14 | San Marzano tomato sauce with white wine, garlic, fresh herbs & bread

### SEAFOOD RAVIOLI

19 | Lobster, scallop, halibut & shrimp stuffed ravioli with lobster butter, Parmesan & herbs

### CALAMARI

14 | Crispy red onion & chili aioli

### SESAME TUNA

18 | Wasabi dressing, sliced avocado, cucumber & cilantro

### SCALLOP & PORK BELLY

18 | Seared scallop, crispy skin pork belly, seasonal salad & basil purée

### SHRIMP COCKTAIL

15 | Poached shrimp & cocktail sauce



## 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

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*\*Served with seasonal vegetables & your choice of side*

**RIB EYE**

48 / 14 oz.

**TENDERLOIN**

42 / 6 oz.    48 / 8 oz.

**STRIPLOIN**

40 / 10 oz.    54 / 14 oz.

### Cast Iron Steaks for Two

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*\*Served with seasonal vegetables & your choice of two sides*

**CÔTE DE BOEUF**

95 / 28 oz.

**CHATEAUBRIAND**

115 / 18 oz.

**PORTERHOUSE**

130 / 35 oz.

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

### Specialty Steaks

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*\*Served with seasonal vegetables & your choice of side*

**BUTCHER BOARD  
FEATURE CUT**

*rotating cut*

*Please ask your server for details*

**DRY AGED BOURBON  
STRIPLOIN**

65 / 12oz.

*Dry-aged on-the-bone,  
bourbon-infused striploin*

**CIGAR TENDERLOIN**

60 / 8oz.

*Cedar-aged with balsamic  
& pepper rub*

# Main Courses

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*\*Served with your choice of side*

## **HALIBUT IN CARTOCCIO \***

**42** | Served in parchment, charred fennel & San Marzano sauce, oyster butter with garlic chips & lemon

## **BARRINGTON BURGER \***

**19** | Atlantic beef, PEI Cheddar, horseradish aioli, red wine onions, lettuce, tomato, pickle & bacon

## **SEAFOOD PASTA**

**39** | Flambéed shrimp & scallops, handmade pappardelle noodles, roasted tomato sauce, garlic, olive & cherry tomato confetti

## **LAMB DUO \***

**57** | Grilled lamb rack, braised lamb shoulder, natural rosemary jus & seasonal vegetables  
**43 Half rack of lamb**

## **BROME LAKE DUCK**

**35** | Seared & roasted duck breast, potato pave, duck confit with ginger glaze & vegetables

# Side Dishes

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## **SIDES**

### **GARLIC WHIPPED POTATOES**

### **BARRINGTON HOUSE-CUT FRIES**

*Truffle aioli*

### **BAKED POTATO**

## **PREMIUM SIDES**

### **DOUBLE STUFFED BAKED POTATO / 8**

### **POTATO PAVE / 8**

### **GNOCCHI POMODORO / 12**

### **MAC & CHEESE / 12**

# Enhancements

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### **BÉARNAISE / 6**

### **CHIMICHURRI / 5**

### **ASPARAGUS & BÉARNAISE / 13**

### **GARLIC MUSHROOMS / 10**

### **CARAMELIZED ONIONS / 8**

### **BLUE CHEESE CRUST / 6**

### **PEPPER CRUST / 5**

### **BOURBON JUS / 6**

### **GRILLED SHRIMP / 9**

### **ONION RINGS / 6**

### **BROCCOLINI & PARMESAN / 9**

### **SEARED SCALLOPS / 10**

### **SEARED FOIE GRAS / 17**

### **LOBSTER TAIL / market price**

**EXECUTIVE CHEF** / Jeffrey MacNeil

**EXECUTIVE SOUS CHEF** / Sean Slader

**GENERAL MANAGER** / Erin Delorey

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