

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 | Filet mignon, capers, shallots, Dijon aioli, cured egg yolk & toast

STEAK FLATBREAD

17 | Naan, grilled steak, candied onions, goat & Cheddar cheese, raspberry coulis & balsamic

CHARCUTERIE BOARD

38 | Selection of house-made, domestic, & imported cured meats & cheeses, chicken liver mousse, pickles, preserves & bread

MUSHROOM FLATBREAD

17 | Naan, forest mushrooms, garlic cream, blue cheese & candied onions

BACON & EGGS

15 | Smoked pork belly, quail egg, mustard, pickled cabbage & chili-maple

FRIED GOAT CHEESE & BEETS

17 | Goat cheese, pickled beets, arugula, mandarin orange, pumpkin seed, raisins & citrus dressing

BEEF, BACON & BLUE

18 | Beef satays & blue cheese wrapped in bacon, port wine & balsamic reduction, chili oil

From the Garden

WEDGE SALAD

14 | Buttermilk ranch dressing, blue cheese, grape tomatoes, bacon & preserved egg yolk

GARDEN SALAD

14 | Mixed greens, white balsamic vinaigrette, Schoolhouse granola, pickled shallots & goat cheese

CAESAR SALAD

14 | Romaine, bacon, Parmesan, roasted garlic-lemon dressing & croutons

From the Sea

SEAFOOD PLATTER

For two 70 | For four 135

Sample our fresh seafood selection, ask your server for details

BARRINGTON MUSSELS

15 | Daily creation, ask your server for details

LOBSTER DUMPLINGS

21 | Lobster-stuffed dumplings, shiitake dashi, shimeji mushrooms, sprout & radish slaw, chilies

SHRIMP COCKTAIL

17 | Jumbo shrimp, cucumber salsa, chilled tomato-lemongrass soup & horseradish

CALAMARI

15 | Crispy red onion & chili aioli

SESAME TUNA

19 | Sushi tuna, avocado-wasabi, compressed cucumber, sesame-ponzu & wonton ribbons



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

**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

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

CÔTE DE BOEUF

95 / 28 oz.

CHATEAUBRIAND

115 / 18 oz.

PORTERHOUSE

130 / 35 oz.

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

Specialty Steaks

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

CIGAR TENDERLOIN

60 / 8oz.

Cedar-aged with balsamic & pepper rub

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

BEEF WELLINGTON

65 / 6oz.

Filet mignon, mushroom duxelle vol-au-vent, madeira demi

Main Courses

**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

SHRIMP & SCALLOP RISOTTO

45 / Shrimp, scallops, arborio rice, prosciutto, peas & Parmesan

TUSCAN VEAL CHOP

42 / Grilled 14oz bone-in chop, white bean ragu, polenta fries, tomato conserva & gremolata

BROME LAKE DUCK

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

MOROCCAN LAMB TAGINE

37 / Braised lamb shank, harissa, couscous pilaf, lemon, cured olives, apricot, yogurt & mint

Side Dishes

SIDES

GARLIC WHIPPED POTATOES

BARRINGTON HOUSE-CUT FRIES

Truffle aioli

BAKED POTATO

PREMIUM SIDES

DOUBLE STUFFED BAKED POTATO / 8

POLENTA FRIES / 8

Tomato jam

GNOCCHI POMODORO / 12

MAC & CHEESE / 12

SWEET POTATO MASH / 8

Jalapeño butter

Enhancements

BÉARNAISE / 6

CHIMICHURRI / 5

ASPARAGUS & BÉARNAISE / 13

FOREST MUSHROOMS / 10

CARAMELIZED ONIONS / 8

BLUE CHEESE CRUST / 6

PEPPER CRUST / 5

BOURBON JUS / 6

GRILLED SHRIMP / 9

PANKO-CRUSTED ONION RINGS / 6

BROCCOLINI & PARMESAN / 9

SEARED SCALLOPS / 10

SEARED FOIE GRAS / 17

LOBSTER TAIL / *market price*

EXECUTIVE CHEF / *Paul Huggins*

EXECUTIVE SOUS CHEF / *Sean Slader*

GENERAL MANAGER / *Erin Delorey*

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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

Paul Huggins

Chef Huggins was born and raised in Niagara Falls, Ontario to a large Italian family. During his early years, he got his inspiration and love for food from cooking with his grandmother.

Paul spent 15 years working alongside some of the best chefs in the world, and cooking at some of Ontario’s finest restaurants including; The Ivey Dining Room, Wolfgang Pucks, Escabeche at The Prince of Wales, Honsberger Estate Winery, and the Fallsview Casino. He also appeared as a Special Guest Chef at Konzelmann Estate Winery in Niagara-on-the-Lake, and in media publications such as Garden & Gun Magazine and ABC News.

After winning the title ‘Iron Chef Niagara’ in 2014, Chef Huggins decided to test the waters of Bermuda, where spent two years working closely with Celebrity Chef Marcus Samuelsson and opened two new restaurants at The Hamilton Princess & Beach Club by Fairmont Hotels.

More recently, he was the winner of the ‘Platinum Ladle’ in the 2018 Empty Bowls Fundraiser and was the Goderich Rotary Club Chili Cook-Off Champion in 2020.

Chef Paul believes food should be sourced locally, kept simple, and the ingredients should speak for themselves.