

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

MILLIONAIRE'S "BACON & EGGS"

13 | *Thick-cut pork belly, fried quail egg, mustard, pickled cabbage & chili-maple glaze*

CHARCUTERIE BOARD FOR TWO

38 | *Selection of cured meats & cheeses, chicken liver mousse, pickles, preserves & bread*

BARRINGTON BEEF TARTARE

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

BEEF, BACON & BLUE

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

STEAK FLATBREAD

17 | *Naan, grilled steak, candied onions, goat & Cheddar cheeses, raspberry coulis & balsamic reduction*

From the Garden

FRIED GOAT CHEESE & BEETS

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

MUSHROOM FLATBREAD

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

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

EAST COAST SEAFOOD PLATTER

For two 70 | For four 135

Sample our fresh seafood selection, ask your server for details

LOBSTER DUMPLINGS

21 | *Lobster-stuffed dumplings, shiitake dashi, chilies, Brussels sprout & radish slaw*

SESAME TUNA

19 | *Sushi tuna, avocado-wasabi, cucumber, pineapple ponzu & wonton ribbons*

SHRIMP COCKTAIL

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

BARRINGTON MUSSELS

15 | *Daily creation, ask your server for details*

SALT & PEPPER CALAMARI

15 | *Crispy fennel & chili-lime aioli*



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

**DRY AGED BOURBON
STRIPLOIN**

65 / 12oz.

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

**BARRINGTON
WELLINGTON**

65 / 8oz.

Deconstructed Wellington, filet mignon, mushroom duxelle vol-au-vent, madeira demi

Main Courses

**Served with your choice of side*

TUSCAN VEAL CHOP

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

MOROCCAN LAMB TAGINE

32 / Braised lamb shank, couscous pilaf, lemon, olives, apricot, yogurt & mint

BROME LAKE DUCK

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

SHRIMP & SCALLOP RISOTTO

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

OLIVE OIL POACHED HALIBUT *

42 / Charred fennel, romesco sauce, spicy green bean salad

BARRINGTON BURGER *

19 / Atlantic beef, PEI Cheddar, bacon, horseradish aioli, candied onions, lettuce, tomato & pickle

Side Dishes

SIDES

GARLIC WHIPPED POTATOES

BARRINGTON HOUSE-CUT FRIES

Truffle aioli

BAKED POTATO

PREMIUM SIDES

DOUBLE STUFFED BAKED POTATO / 4

SWEET POTATO MASH / 6

Jalapeño butter

POLENTA FRIES / 6

Tomato jam

GNOCCHI POMODORO / 8

MAC & CHEESE / 10

Enhancements

ASPARAGUS & BÉARNAISE / 14

BROCCOLINI & PARMESAN / 8

PANKO-CRUSTED ONION RINGS / 8

GARLIC MUSHROOMS / 9

CARAMELIZED ONIONS / 6

BLUE CHEESE CRUST / 4

ESPRESSO-PEPPER CRUST / 4

BÉARNAISE / 4

CHIMICHURRI / 4

BOURBON JUS / 4

GRILLED SHRIMP / 9 ea.

SEARED SCALLOP / 9 ea.

LOBSTER TAIL / MKT \$

EXECUTIVE CHEF / Paul Huggins

EXECUTIVE SOUS CHEF / Sean Slader

GENERAL MANAGER / Erin Delorey

 /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

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.