

## SIGNATURE SALADS

**STRAWBERRY FIELDS 14**

chicken | strawberries | pecans | parmesan | lemon-poppy seed dressing

**KALE AND ROASTED CAULIFLOWER 17**

grilled salmon | dried cherries | walnuts | feta | lemon-honey vinaigrette

**CRISPY CHICKEN COBB 15**

chicken tenders | tomatoes | avocado | egg | bacon | Cheddar Jack | honey mustard/bbq dressing

**MANGO AND MANDARIN 16**

blackened shrimp | mixed fruit | red onion | almonds | avocado | citrus vinaigrette

**CHOPPED CHICKEN SALAD 15**

grilled chicken | avocado | black beans | roasted corn | tomato | cilantro | green onion | tortilla strips | chipotle ranch dressing

## BARRETT'S FEATURE ENTRÉES

**SCALLOPS RISOTTO 26**

jumbo scallops | bacon | wild mushroom bacon risotto | spinach | beurré blanc

**ROSEDA FARM BLACK ANGUS CENTER CUT FILET 6OZ 28 | 8OZ 32**

featured vegetable

**BLACKENED SHRIMP AND CHEDDAR GRITS 19**

red peppers | caramelized onions | Andouille | tomatoes | green onions  
blackened shrimp | beurré blanc | bbq sauce

## ENTRÉES

*Add a Caesar, Kale or Barrett's House Salad to accompany your entrée 5*

**BRAISED SHORT RIBS 25**

roasted off the bone | Mongolian bbq sauce | onion straws | featured vegetable

**BLACKENED CHICKEN PASTA 18**

penne pasta | tomatoes | peas | cream sauce | parmesan

**JUMBO LUMP CRABCAKES 30**

two jumbo lump crabcakes | chef's coleslaw

**MEATLOAF 18**

ground beef/spicy pork | smoked Cheddar | tomato demi | mashed potatoes

**GRILLED SALMON 25**

hand-cut filet | whole grain mustard sauce | featured vegetable

**HERB CHICKEN 21 --- ADD JUMBO LUMP CRAB 26**

chicken breast medallions | crushed herbs | sherry cream | featured vegetable

**ROSEDA FARM RIBEYE 14OZ 35**

loaded baked potato

**FILET TIP RISOTTO 28**

wild mushroom bacon risotto | spinach | red wine demi

**NEW ZEALAND RACK OF LAMB 30**

grilled and lightly seasoned | cabernet wine sauce | featured vegetable

**FRESH MARKET FISH MKT**

created daily using freshest ingredients by our chef | featured vegetable

## STARTERS

**BUFFALO CALAMARI 14**

fried cherry peppers | bleu cheese

**TENDERLOIN SKEWERS 11**

grilled marinated medallions | peanut sauce

**BUTTERNUT SQUASH HUMMUS 13**

raisins | cranberries | pecans | pumpkin seed oil

**SHRIMP CARGOT 15**

havarti | garlic herb butter | sliced baguette

**CHERRY WOOD SMOKED SALMON 14**

house smoked | toast points | lemon herb aioli

**BACON WRAPPED SCALLOPS 14**

sautéed spinach | citrus beurré blanc

## SOUP & SMALL SALADS

**CRAB & ROASTED CORN SOUP 8**

**DAILY SOUP SELECTION 7**

**BARRETT'S HOUSE SALAD 8**

**CLASSIC CAESAR 8**

**KALE SALAD 8**

**SALAD ADDITIONS**

CHICKEN 6 | SHRIMP 8 | SALMON 8 | FILET 12

## BURGERS & SANDWICHES

*French fries served with all burgers and sandwiches*

**CHICKEN & KALE CLUB 14**

kale | tomato | red onion | avocado | havarti | honey mustard | bacon | brioche

**FRENCH DIP 18**

sliced prime rib | gruyere | mayo | au jus  
horseradish sauce | baguette

**BARRETT'S BACON CHEESEBURGER 14**

Roseda Farm black angus burger | applewood smoked  
bacon cheddar | LTO | pickles | brioche

**LOBSTER ROLL 22**

house shucked | delicate herb mayo | New England  
split top bun

## MARKET SIDES

ROASTED CAULIFLOWER 4

FEATURED VEGETABLE 4

LOADED BAKED POTATO 4

MAC AND CHEESE 6

FRENCH FRIES 4

CHEF'S COLESLAW 3

MASHED POTATOES 4

WILD MUSHROOM BACON RISOTTO 5

STONEBRIDGE  
RESTAURANT GROUP ♦ EST. 2011



*Please notify us of any food allergies. While any of our menu items are either naturally gluten free or can be prepared in a gluten free manner - We do not operate a gluten free kitchen.*