

## **Lunch**

### **Appetizers**

Butternut Squash Soup with toasted spicy pepitas (vegetarian)  
Citrus Ginger Glazed Chicken Tenders with baby bok choy, crushed peanuts and papaya salsa  
Marinated Artichoke Bruschetta with lemon, mint, parmesan and EVOO served with grilled sourdough  
Risotto Fritters with chicken sausage, fontina cheese, sundried tomatoes, and marinara  
Maine Lump Crab Cakes with baby greens salad and chipotle aioli  
Fried Calamari with hot cherry peppers, tzatziki, and plum tomato sauce  
Steamed P.E.I Mussels with pernod basil broth and grilled baguette

### **Salads**

Barlow's Cobb Salad- marinated turkey, romaine lettuce, baby greens, cherry tomatoes, green beans, egg, Smoked bacon, blue cheese, and baby spinach  
Red Pear and Sundried Cranberry Chopped Salad- blue cheese, smoked bacon, walnuts, frisee, and arugula with spiced maple vinaigrette  
House Salad- mixed baby greens, cucumber, cherry tomatoes, carrots, and red onions with balsamic vinaigrette  
Caesar Salad- crisp romaine, shredded parmesan, garlic croutons, and a creamy Caesar dressing  
Roasted Red Beet Salad- frisee, arugula, goat cheese, and candied pecans in a lemon-thyme dressing

### **Burgers & Sandwiches**

Turkey Panini – roasted turkey, red pear, brie cheese, and fig jam  
Crabmelt Panini – Maine crab cakes, avocado, bacon, cheddar cheese, and almond pesto  
Garlic-Crusted Herb Chicken – marinated tomato and fresh mozzarella with basil oil  
Burger of the Day  
Barlow's Burger- 8oz ground sirloin, caramelized onions, fontina cheese, and brioche bun  
Three Grain Vegetable Burger – avocado, tomato, and red onion with tzatziki

### **House Specialties**

Citrus Ginger Glazed Atlantic Salmon – with brown rice and wilted greens  
Bacon-Wrapped Meatloaf – with mushroom gravy, mashed potatoes and garlic spinach  
Grilled Marinated Turkey Tips – with cranberry-apple stuffing and sautéed green beans  
Grilled Marinated Steak Tips – with mashed potatoes and sautéed green beans  
Sautéed Chicken Picatta – sautéed chicken medallions in a white wine artichoke lemon caper sauce with red bliss potatoes  
Baked Penne – with sweet Italian sausage and mushrooms in a ricotta tomato sauce with melted mozzarella and garlic bread  
Butternut Squash Agnolotti – sautéed chicken, pecans, and sundried cranberries with Madeira wine sage cream sauce

## **Dinner**

### **Appetizers**

Butternut Squash Soup with toasted spicy pepitas (vegetarian)  
Citrus Ginger Glazed Chicken Tenders with baby bok choy, crushed peanuts and papaya salsa  
Marinated Artichoke Bruschetta with lemon, mint, parmesan and EVOO served with grilled sourdough  
Risotto Fritters with chicken sausage, fontina cheese, sundried tomatoes, and marinara  
Maine Lump Crab Cakes with baby greens salad and chipotle aioli  
Fried Calamari with hot cherry peppers, tzatziki, and plum tomato sauce  
Steamed P.E.I Mussels with pernod basil broth and grilled baguette  
Skewered Minted Lamb – with cucumber, red onions, sweet soy sauce, almonds and pesto  
Chicken Liver Mousse – with onion jam, baby greens, sherry vinaigrette, and baguette crisps  
Tuna Two Ways – tartar with avocado, jicama, lime, and wonton chips, also coriander –black pepper crusted medallions with wasabi coulis

### **Salads**

Barlow's Cobb Salad- marinated turkey, romaine lettuce, baby greens, cherry tomatoes, green beans, egg, Smoked bacon, blue cheese, and baby spinach  
Red Pear and Sundried Cranberry Chopped Salad- blue cheese, smoked bacon, walnuts, frisee, and arugula with spiced maple vinaigrette  
House Salad- mixed baby greens, cucumber, cherry tomatoes, carrots, and red onions with balsamic vinaigrette  
Caesar Salad- crisp romaine, shredded parmesan, garlic croutons, and a creamy Caesar dressing  
Roasted Red Beet Salad- frisee, arugula, goat cheese, and candied pecans in a lemon-thyme dressing

### **House Specialties**

Citrus Ginger Glazed Atlantic Salmon – with brown rice and wilted greens  
Steak au Poivre – pepper-crusting sirloin steak, garlic mashed potatoes, and brussel sprouts with blue cheese fondue  
Bourbon Maple Glazed Pork Loin – brussel sprouts with candied pecans and sweet potato mashed  
Stuffed Statler Chicken Breast – sausage, spinach, and walnut stuffing with house made gnocchi in herb jus  
New Bedford Sea Scallops – over butter beans , melted leeks, baby spinach, and fresh thyme  
Bacon-Wrapped Meatloaf – with mushroom gravy, mashed potatoes and garlic spinach  
Baked Penne – with sweet Italian sausage and mushrooms in a ricotta tomato sauce with melted mozzarella and garlic bread  
Butternut Squash Agnolotti – sautéed chicken, pecans, and sundried cranberries with Madeira wine sage cream sauce  
Parpadella Bolognese – ground beef, pork, pancetta, and Romano cheese  
Barlow's Burger – 8oz ground sirloin, caramelized onions, fontina cheese, brioche bun and French fries

### **Pizza**

Fig and Prosciutto – with gorgonzola cheese, baby arugula, and EVOO  
Margarita – fresh marinated plum tomatoes, mozzarella, and basil  
Alfredo – roasted chicken, bacon, and garlic spinach  
Pesto – sweet sausage, artichoke, and roasted Mediterranean eggplant  
Marinated Artichoke – roasted red pepper, kalamata olives, and feta

### **Sides**

Garlic Spinach	Tamari Brown Rice	Sweet Potato Mash
Wilted Greens	Brussel Sprouts with Candied Pecans	French Fries
Sauteed Bok Choy	Mashed Potatoes	

## **Weekly Dinner Specials**

Sunday : Lasagna Bolognese- ricotta, mozzarella, and romano cheese layered lasagna with ground beef, pork and pancetta bacon tomato herb sauce

Monday: Roasted half chicken with root vegetable puree and wilted greens

Tuesday: Veal Piccata – sautéed veal medallions in a white wine lemon caper sauce with artichoke and spinach risotto

Wednesday: Roasted Gorgonzola Fig Stuffed Pork Loin- with sweet and sour red cabbage and mashed potatoes

Thursday: Seafood Risotto – shrimp, scallops, mussels and calamari with red pepper flakes and pesto

Friday: Coriander Sesame Black Pepper Crusted Yellowfin Tuna (rare)- with asian greens, brown rice, and wasabi coulis

Saturday: Slow Roasted Seasoned Prime Rib of Beef- Mashed Potatoes, sautéed green beans, au jus and horseradish cream 12oz- , Tom's cut 16oz-

## **SPECIALTY DRINKS**

### **CANTALOUPE MARTINI**

Marie Bizzard Watermelon, Stoli Vodka, Orange Juice

### **POMEGRANATE MARTINI**

Smirnoff Pomegranate Vodka, Pomegranate Liqueur, Lime Juice

### **ULTIMATE COSMO**

Stoli Citros Vodka, Cointreau, Lime Juice, Cranberry Juice

### **APPLETINI**

Stoli Gala Applik Vodka, Sour Apple Liqueur

### **CHOCOLATINI**

Stoli Vanilla Vodka, Crème De Cacao, Bailey's

### **ESPRESSO MARTINI**

Van Gogh Double Espresso Vodka, Stoli Vanilla Vodka, Bailey's

### **RUBY RED MARTINI**

Ruby Red Grapefruit Vodka, Lime Juice, Cranberry Juice

### **FRENCH MARTINI**

Grey Goose Vodka, Chambord, Pineapple Juice

### **BARLOW'S BEST MARGARITA**

Patron Silver Tequila, Cointreau, Sour Mix, Orange Juice

### **FLAVORED MARGARITAS**

Pomegranate, Watermelon, or Raspberry Liqueur, Cuervo Gold, Triple Sec, Sour Mix

### **BARLOW'S MOJITO**

Bacardi Limon, Club Soda, Sugar, Fresh Mint, Lime

### **BLUEBERRY LEMONADE**

Stoli Blueberry Vodka, Lemonade

### **DARK & STORMY**

Gosling Dark Rum, Ginger Beer

### **SUNSET MARTINI**

Stoli and Stoli Vanilla Vodka, Chambord, Pineapple Juice, Dash of Grenadine

### **CUCUMBER MARTINI**

Hendricks Gin, Dry Vermouth, Simple Syrup, Muddled Cucumber, Lime, And Lemon Sprinkle of Cayenne Pepper

## **WINTER WARM-UPS**

### **COFFEE DRINKS**

All Served With Whipped Cream

**IRISH**...Irish Whiskey

**BARLOW'S IRISH**...Irish Whiskey and Kaluha

**SPANISH**...Brandy and Kaluha

**KEOKE**...Brandy, Kaluha, and Dark Crème De Cacao

**NUTTY IRISHMAN**...Bailey's and Amaretto

**IRISH MONK**...Bailey's and Frangelico

**MEXICAN**...Kaluha

**ITALIAN**...Sambuca Romano

### **HOT CHOCOLATE DRINKS**

All Served With Whipped Cream

**PEPPERMINT PATTY**...Peppermint Schnapps

**IRISH CHOCOLATES**...Bailey's

...Bailey's and Frangelico

...Bailey's and Amaretto

**HOT BUTTERSCOTCH**...Butterscotch Schnapps

**CHOCOLATE RASPBERRY TRUFFLE**...Godiva Chocolate, Chambord

### **CIDER DRINKS**

All Served With Cinnamon Stick And Cinnamon-Sugar Rimmed Glass

**PIRATES CIDER**...Captain Morgan Spiced Rum

**GOLDEN APPLE**...Goldschalager Cinnamon Schnapps

**Draught Beers**

Blue Moon  
Endurance P.A.  
Long Trail  
Guinness  
Harpoon IPA  
Harpoon UFO  
RapsCALLION  
Sam Adams Lager  
Sam Adams Seasonal  
Smithwicks  
Stella Artois  
Coors Light

**Bottled Beers**

*Imported*

Amstel Light  
Corona  
Corona Light  
Heineken  
Heineken Light  
Molson Golden  
Newcastle 18oz  
Paulaner Hefenweizen 17oz  
Pilsner Urquell  
Duval

*Domestic*

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller High Life  
Miller Lite  
Narragansett 16oz  
Sam Adams Light  
Sierra Nevada Seasonal

*Alternatives*

Magners Cider  
Mikes Hard Lemonade  
Kaliber N.A