

Appetizers

Fried Calamari & Sweet Peppers 13

Lightly battered calamari, red peppers, banana peppers, saffron-aioli, marinara sauce

Maytag Bleu Cheese Chips 10

Fresh cut Idaho chips, asiago cream sauce, apple wood smoked bacon, green onions, crumbled blue cheese

Buffalo Wings (G) 9

Six wings tossed in our homemade sauce, served with celery sticks, & ranch or blue cheese dressing

Quesadillas

White Chihuahua cheese grilled with our crispy lavosh flatbread, served with pico de gallo, lettuce, sour cream, salsa & guacamole... **cheese 9 chicken 11 steak 13**

B.L.T. Shrimp Tacos (G) 12

Sautéed shrimp with marinated tomatoes, smoked Applewood bacon, romaine lettuce, & spicy Sriracha cream

Blue Point Oysters (G) 18

Half dozen Blue point oysters, Champagne mignonette, horseradish cocktail sauce

Mini Sandwich Trio 10

Mix your choice of three... **Black angus burger** lettuce, tomato, onion
Salmon burger guacamole
Pulled pork Southwest BBQ

Flatbreads 12 each

Sweet Italian

Sweet sausage, banana pepper, mozzarella, marinara, olive oil drizzle, basil

Forest Mushroom (V)

Chunky wild mushroom pesto, Parmesan, Romano

Caprese (V)

Fresh mozzarella, olive oil cured tomato, fresh basil, garlic-olive oil

Trio of bread 3

Whole grain baguette, Parmesan lavosh, pretzel rolls, honey rosemary butter

Soups & Salads

Soup of The Day cup 4 bowl 7

Baked French Onion (bowl only) 7

Three onions, crouton, swiss cheese

Barclay's Chopped Salad (G) 12

Grilled chicken, apple wood smoked bacon, red onion, avocado, tomatoes, cucumber, crispy tortillas, sweet red onion-orange vinaigrette

Warm Baby Spinach Salad (G) 12

Baby Spinach, poached farm egg, julienne sweet onions, bacon, warm red wine vinaigrette

Grilled Chicken Caesar Salad (G) 12

Romaine, house made Caesar dressing, Parmigiano Reggiano, Ciabatta parmesan crisp... **Substitute Salmon 5**

Burgers & Sandwiches

All of our sandwiches come garnished with a pickle and
Served with your choice of: french fries, tater tots or homemade creamy coleslaw.
For an additional \$1, substitute for sweet potato fries OR fruit cup!

Build- A- Burger 12

Black Angus burger or Turkey burger

Garnished with lettuce, tomato, and onion

And your choice of favorite toppings:
(Additional .50 per topping)

Cheddar	sautéed onions
American	sautéed mushrooms
Swiss	pickled jalapenos
Bleu	

Add 1.00 apple wood smoked bacon

BBQ Pulled Pork 12

Low & slow roasted pork, southwestern bbq sauce

Veggie Burger (V) 12

House blend of corn, spinach, bell pepper, quinoa, chickpeas, basil, almond meal. Toppings additional.

Shaved Prime Rib Sandwich 15

Thinly sliced prime rib in au jus, melted Swiss cheese, French roll, side of au jus & giardiniera

Menu Symbol Key:
V-Vegetarian friendly
G-Gluten Free

Barclay's is proud to be a trans- fat free restaurant.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD- BORNE ILLNESS.

Stop in to find...
Chef's Seasonal Specials
Changing Weekly

Entrées

***Slow-Roasted Prime Rib* 28**

Available Friday & Saturday Only

14oz. hand-cut, aged prime rib, baked potato, sautéed vegetables, au jus
(limited availability, dine in only)

Barclay's BBQ Baby Back Ribs (G) Half Rack 15 / Full Rack 24

(Full racks of ribs cannot be split)

Served with a baked potato & sautéed vegetables and Choice of homemade BBQ sauce

Sweet-N-Smokey... (crowd favorite!) Slightly sweet, meatier bbq

Southwestern... Tangy vinegar, mustard & smoked peppers

Delmonico 33

16oz boneless center-cut ribeye, sautéed vegetables, Chive-Tarragon-Olive oil poached marble potatoes, mushroom bordelaise

Blue Cheese-Crusted Filet Mignon 35

8oz barrel cut, confit fingerling potatoes, grape tomatoes, onions, roasted red peppers, carrots & peas, cognac cream demi-glace

Grilled Pork Chop (G) 21

14oz. bone in chop, horseradish mashed potato, sautéed spinach, Calvados reduction

Lemon Pepper Chicken (G) 18

Marinated & Pounded chicken breast pan seared, sautéed spinach, rice, lemon pepperoncini sauce

Bacon-Wrapped Meatloaf 19

Sliced & grilled to order, Applewood smoked bacon, whipped Yukon Gold potatoes, grilled asparagus, red eye gravy

Pretzel Crusted Rainbow Trout 21

Sustainable fisheries trout, lemon-caper pan sauce, toasted north woods wild rice, green bean almandine

Walleye (G) 25

Pan seared Lake Superior Walleye, corn, tomato, sugar snap peas, coconut coriander sauce

Soy Ginger Salmon 24

Grilled Loch Duart salmon, bok choy, shitake mushrooms, orange supreme, cashews, soy ginger sauce

Micro Brew Beer Battered

Pacific Cod 'n' Chips 18

French fries, tartar sauce, dill pickle, lemon wedge

Shrimp Primavera (G) 21

Pan seared shrimp, zucchini noodle, broccoli, tomato, spinach, pesto cream, parmesan

Country Rigatoni 18

Tube pasta tossed in spicy pancetta & sausage tomato sauce

Sides

Loaded Tots 7

Topped with asiago cheese sauce, bacon, melted cheddar cheese, green onions, sour cream

Roasted Beets (G) (V) 7

horseradish cream

Ranch Fries (G) (V) 5

Seasoned fries, ranch dressing

Side Salad (G) (V) 7

Baby greens, red onion, cucumber, tomato, choice of dressing

Garlic Spinach (G) (V) 7

Caramelized Brussel Sprouts (G) 7

Caramelized onions, bacon