

APPETIZERS

FRIED CALAMARI & SWEET PEPPERS 14

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 bleu cheese

BUFFALO WINGS (G) 10

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

QUESADILLAS

White Chihuahua cheese, crispy lavosh flatbread, pico de gallo, lettuce, sour cream, salsa & guacamole
cheese 12 chicken 14 steak* 16

B.L.T. SHRIMP TACOS (G) 12

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

BLUE POINT OYSTERS* 18

Half dozen Blue point oysters, Champagne mignonette, horseradish cocktail

MINI SANDWICH TRIO* 12

Mix your choice of three...

Black Angus Burger (lettuce, tomato, onion), BBQ Pulled Pork (Southwest BBQ), Salmon Burger (guacamole)

SWEET ITALIAN FLATBREAD 13

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

FOREST MUSHROOM FLATBREAD (V) 13

Chunky wild mushroom pesto, parmesan, romano cheese

PROSCIUTTO FIG FLATBREAD 15

Prosciutto de Parma, basil pesto, figs, mozzarella, arugula

TRIO OF BREAD 3

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

BARCLAY'S MENU SYMBOL KEY:

V — VEGETARIAN FRIENDLY

G — GLUTEN FREE

ENTRÉES

BARCLAY'S BBQ BABY BACK RIBS (G)

Choose one of our homemade bbq sauces:

Southwestern-traditional, tangy vinegar, mustard & smoked peppers

Sweet N Smokey- meatier bbq sauce, smoky coffee background

Served with a baked potato & sautéed vegetables

Half rack* 15/ Full Rack* 24

*Rib entrees cannot be split.

DELMONICO* (G) 35

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

BLUE CHEESE CRUSTED FILET* (G) 37

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

LEMON PEPPER CHICKEN (G) 21

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

GRILLED PORK CHOP* (G) 24

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

WALLEYE (G) 25

Pan seared Lake Superior Walleye, herb new potatoes, brocolini, butter poached carrots, tomato citrus vinaigrette, lobster cream

PRETZEL CRUSTED RAINBOW TROUT 22

Sustainable fisheries trout, lemon-caper pan sauce, Toasted Northwood's wild rice, green bean almandine

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 19

French fries, tartar sauce, dill pickle, lemon wedge

SHRIMP PRIMAVERA (G) 22

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

COUNTRY RIGATONI 18

Tube pasta tossed in spicy pancetta & sausage tomato sauce

BURGERS & SANDWICHES

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

BUILD-A-BURGER* 12

BLACK ANGUS OR TURKEY

garnished with a fresh slice of tomato, red onion, lettuce

choose your favorite toppings:

Cheddar/ American/ Swiss/ Bleu cheese
sautéed onions/ pickled jalapeno/ sautéed mushrooms
...Add .75 per topping

Applewood smoked bacon or avacado ...Add 3.00

BBQ PULLED PORK 12

Low & slow roasted pork, southwestern bbq sauce

SHAVED PRIME RIB SANDWICH* 18

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

VEGGIE BURGER (V) 12

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

SIDES

LOADED TOTS 7

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

ROASTED BEETS (V) 7

Horseradish cream

RANCH FRIES (V) 5

Seasoned fries, ranch dressing

CARAMELIZED BRUSSEL SPROUTS (G) 7

Caramelized onions, bacon

SIDE SALAD (G,V) 7

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

GARLIC SPINACH (G,V) 7

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.

BARCLAY'S AMERICAN GRILLE.

SOUPS & SALADS

SOUP OF THE DAY
cup 4 / bowl 7

BAKED FRENCH ONION (Bowl Only) 9
Three onions, crouton, Swiss cheese

BARCLAY'S CHOPPED SALAD (G) 12
Grilled chicken, apple wood smoked bacon,
avocado, tomatoes, cucumber, crispy tortillas,
sweet red onion-orange vinaigrette

SPINACH SALAD* (G) 12
Baby spinach, farm poached egg, julienne red onions,
bacon, red wine vinaigrette

GRILLED CHICKEN CAESAR SALAD 12
Grilled Chicken, Romaine, House made Caesar dressing,
Parmigiano Reggiano, ciabatta parmesan crisp
Substitute Salmon* 7

DESSERTS

CRÈME BRULÉE 8
Vanilla bean custard, fresh strawberries,
whipped cream

DEATH BY CHOCOLATE (G) 8
Chocolate flourless cake, chocolate mousse, ganache

WARM APPLE COBBLER 8
Granny Smith apples, oatmeal crumble, vanilla gelato

HOMEMADE COCONUT CREAM PIE 8
Flakey pastry crust with rich coconut custard, fresh
whipped cream and toasted coconut

PROFITEROLES 8
Puff pastry, vanilla gelato, homemade hot fudge

**VANILLA CHEESECAKE + FARMERS MARKET
FRUIT 8**
Homemade vanilla cheesecake, seasonal fruit

GELATO AND SORBET (G) 6
Daily flavors available

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.

BARCLAY'S AMERICAN GRILLE.

CATERING "TO GO" MENU

(24 HOUR NOTICE REQUIRED FOR ALL ORDERS)

APPETIZERS

QUESADILLAS
our version of the quesadilla on crispy lavosh flatbread
Cheese \$12 Chicken \$14 Steak \$16
(each order comes cut into 4 pieces)

MINI SANDWICHES
bbq pulled pork or black angus burger,
Sold per sandwich \$3 (minimum 10 sandwiches)

DINNER ENTRÉES FOR SIX

BBQ BABY BACK RIBS
3-Full Rack- \$66

BACON WRAPPED MEATLOAF
Full Loaf- \$66

All entrées include mashed potatoes, caramelized
Brussels sprouts, rolls and butter

COUNTRY RIGATONI
-Half Hotel Pan (feeds 10-15ppl) \$60
-Full Hotel Pan (feeds 15-25ppl) \$125

SALADS

BARCLAY'S CHOPPED SALAD
-Half Hotel Pan (feeds 10-15ppl) \$30
-Full Hotel Pan (feeds 15-25ppl) \$65

HOUSE SALAD
-Half Hotel Pan (feeds 10-15ppl) \$30
-Full Hotel Pan (feeds 15-25ppl) \$65

SIDE DISHES

-Half Hotel Pan (feeds 10-15ppl) \$40
-Full Hotel Pan (feeds 15-25ppl) \$85

KITCHEN HOURS:

Sunday & Monday 5pm- 9pm
Tuesday-Thursday 5pm- 9:30pm
Friday & Saturday 5pm- 10:30pm

BARCLAY'S AMERICAN GRILLE.

MENU

OPEN DAILY @ 5PM



1120 PLEASANT ST.
OAK PARK, IL 60302
708.848.4250

WWW.BARCLAYSAMERICANGRILLE.COM



Happy Hour Specials

AVAILABLE IN BAR AREA ONLY
MONDAY – FRIDAY 5 - 7PM

To Drink...

\$5 Select Craft Draft
\$4 Glass of House wine
\$5 Cosmopolitan
\$2 Miller Lite Draft



To Snack...

\$5 Bleu Cheese Chips
\$1.50 Oyster (min. 6)
\$1 Shrimp Cocktail (min. 6)