## . BARREL 55 BBR \* LUNCH MENU \*

# **APPETIZERS**

### Chipotle Salsa ... \$9

Served with Choice of Fresh Tortilla chips

### Spinach Artichoke Dip ... \$10

Served with fresh tortilla chips

### Balsamic Bruschetta ... \$9

Tomatoes, Onions, Garlic, Parmesan Cheese, Balsamic Reduction

### Pork Belly Tacos ... \$13

Tacos, Crispy Pork Belly, Bourbon BBQ, Radish Sprouts.

#### Drunken Mussels ... \$15

Garlic & White Wine sauce & Bread

### Stuffed Portabella Mushroom ... \$9

Filled with layers of Spinach, Bruschetta and topped with Blue Cheese, Balsamic Reduction

#### House Made Hummus ... \$9

Seasonal Hummus, mediterranean olives, toasted ciabatta or corn chips.

### **Bourbon Onion Soup ... \$7**

Generous amount of Bourbon is added to our in house Onion Soup. Parmesan Crusted bread, lots of cheese – **Dine in Only** 

# HAND HELDS

### Chicken Club Burger ... \$14

Chicken, Swiss cheese, Bacon, Cucumbers, Mixed Greens, Tomato, Roasted Garlic Rosemary Aioli.

#### Chicken Ciabatta ... \$14

Grilled Chicken, Arugula, Goat Cheese, Basil Pesto, French Fries.

### **BLT Wrap ... \$13**

Loaded with Bacon, Tomatoes, cucumbers, Mixed Greens and Mayo, Fresh Cut Fries

# SUMMER SALADS & SOUP

### Beet and Walnut Salad \*\* ... \$14

Mixed greens, Arugula, Roasted beets, Candied Walnuts, Goat Cheese, Walnut Pesto Dressing.

### Blue by Blue Salad \*\* ... \$16

Blueberries, Blue Cheese Crumbles, Bacon, Candied Walnuts, Red onion, Garbanzo beans, Mixed bed of spinach and greens. Citrus dressing

### House Salad ... \$7

Mixed Greens, Cucumbers, Carrots, Olives and 3 cheese blend

## Sesame Chicken Salad ... \$16

Crispy Chicken, Mandarin Oranges, Celery, Carrots, Green Onions, Sesame Soy Dressing.

### Strawberry Fields Salad ... \$16

Sliced Strawberries, Red Onions, Candied Pecans, Feta Cheese Crumbles Bed of mixed salad greens and spinach. We recommend our house made raspberry dressing.

#### Salmon Salad ... \$18

Pan Seared Salmon, hand cut french fries, greens, tomatoes, cucumbers, olives, carrots, 3 cheese blend

### Grilled Chicken ... \$16

Grilled Chicken, Hand Cut Fries, Mixed Greens, Tomatoes, Carrots, Olives, Cucumbers topped with 3 Cheese Blend.

#### Steak Salad ... \$17

Angus Reserve selection of steak, hand-cut fries, lettuce, tomatoes, carrots, black olives, cucumbers and 3 cheese blend.

### Blue Cheese Wedge \*\* ... \$9.75

Iceburg Lettuce, House Made Blue Cheese Dressing, Candied Walnuts, Onions, Bacon, Balsamic Reduction.

#### Soup of the day

Ask your server for today's soup! Cup \$4.00, Bowl \$4.75, Quart to Go \$8.00

### Salad Add ons & Dressings

Grilled Shrimp (\$8), Pan seared Salmon (\$8) or Chicken (\$3). Salad Dressings are made in house. Ranch, Blue Cheese, B55 House Balsamic, Citrus Vinaigrette and Sweet and Sour. Extra dressing / \$0.75 for blue cheese; \$0.50 All others

# FROM THE FRYER

### Chicken Fingers ... \$15

6 Deep Fried Chicken Fingers, Fresh-Cut Fries

### #55 Combo ... 15.95

5 fried Chicken Fingers, 5 Butterfly breaded shrimp

### Wing Ding Basket ... \$15

8 Crispy wing dings, choice of sauce (Bourbon BBQ Sauce, Hot Sauce or Dry Creole seasoning) and Fresh Cut Fries

# HAND PRESSED BURGERS

Hand Pressed burgers served with Fresh Cut Fries. Upgrade to a Pretzel bun for \$2

### Classic Cheese Burger ... \$14

Burger topped with your choice of cheese, lettuce, tomato and pickles. Cheese: American, Swiss, Pepper Jack.

#### - Plain Jane \$13.00

### Pb & J burger ... \$17

Hand pressed burger, Smoked Gouda, Onion Rings, Peanut Butter Honey Spread and Hot Pepper Bacon Jam on a Brioche bun.

### Blue Cheese Bacon Burger ... \$14

Cooked to order burger topped with Lettuce, Tomato and pickles and topped with Blue Cheese Crumbles and Bacon

### Mushroom Swiss Cheese Burger ... \$14

Burger topped with mushrooms and Swiss cheese, lettuce, tomato and pickles.

## Smoked Gouda Burger ... \$14

Layers of Smoked Gouda cheese, Bacon and topped with Salt and Vinegar Chips.

### Firecracker Burger ... \$17

Hand pressed burger, onion rings, jalapeño popper cheese, smoked Gouda cheese, charred sauce, pretzel bun.

### BBQ Whiskey Burger ... \$14

Burger, Bacon, Choice of Cheese, Onion Straws, House Whiskey Sauce, Lettuce, Tomato.

### Bourbon BBQ Burger ... \$14

Hand Pressed burger, Smoked Gouda, Bourbon BBQ, Onion Rings.

### Portabella Mushroom Burger ... \$14

Grilled Portabella Mushroom, Caramelized onions, Fig, Brie cheese and Balsamic Reduction. (V). Add a hand pressed burger for \$3

### Burger Add Ons ... \$2

Bacon, Blue Cheese Crumbles, Extra Cheese, Grilled/Caramelized Onions

## **PASTA**

All Pasta and Dinner Entrées are served with a house salad and dinner rolls. To fully enhance your pasta dish, add grilled chicken \$5, grilled salmon \$8, sautéed shrimp \$8

### Pink Pasta ... \$17

Tossed in House made Pink Sauce. (V) – Add grilled chicken \$5, grilled salmon \$8, sautéed shrimp \$8

### White Pasta ... \$14

Olive Oil and Garlic Sauce with Fresh Basil and Tomatoes

# SPECIALTY COFFEES & TEAS

Espresso Single/Double ... \$2.50/\$4

Irish Whiskey Coffee ... \$8 Hot coffee, Irish whiskey (Jameson), sugar, stirred, whip cream Spirited Latte ... \$8

A Latte with a full shot of Bailys

Organic Brewed Coffee ... \$3

Latte ... \$5

Add a Flavored Shot for \$.50 more.

Lose Leaf Tea ... \$3

# **BAKERY**

### Check out our Bakery Items in our display cases

Pies, Scones, Pastries, Cakes, Cupcakes, etc

Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness