

BARCLAY'S

AMERICAN GRILLE®

APPETIZERS

- BARCLADILLAS**
our version of the quesadilla served with pico de gallo, sour cream, salsa, guacamole cheese 7, grilled chicken 9, pulled pork 9, grilled rib eye 14
- FRIED CALAMARI & SWEET PEPPERS**
lightly battered calamari & peppers served with a spicy marinara & house-made saffron aioli 11
- SWEET N' SPICY DUCK DRUMMETTS**
honey-yaki tossed, red pepper dipping sauce served on crispy won tons & pickled ginger 13
- SWEET POTATO FRY & BBQ SAMPLER**
cream cheese dipping sauce & a flight of our specialty BBQ sauces 8
- MAYTAG BLEU CHEESE CHIPS**
fresh cut Idaho chips, asiago cream sauce, apple wood smoked bacon, green onions, melted bleu cheese 7
- BEER BATTERED BACON**
thick cut apple wood smoked bacon, lightly battered & fried "yes, you read that right" with coffee BBQ dipping sauce 9
- BLUE CRAB CAKE**
oven roasted crab cake with a roasted corn mustard sauce 12
- MINI SANDWICHES**
pulled pork or black angus burger, 4 to mix & match 11
- SOUPS & SALADS**
- BROKEN ARROW WILD GAME CHILI**
chef's 3 bean, 3 meat, antelope/venison/beef, chili green onions, cheddar cheese, sour cream & tortilla chip strips cup 4 / bowl 7
- BAKED FRENCH ONION SOUP**
7
- GRILLED APPLE PEAR SALAD**
maytag bleu cheese, fire roasted walnuts, dried mission figs, baby field greens, balsamic vinaigrette 7
- BARCLAY'S CHOPPED SALAD**
grilled chicken, apple wood bacon, avocado, tomatoes, cucumber, crispy tortillas, sweet red onion-orange vinaigrette dressing 7
- THE FIRE ROASTED SALAD**
fire roasted red & yellow peppers, roasted walnuts, roasted red onion, brie cheese, mesclun greens, croutons, raspberry vinaigrette 7
- GARBAGE WEDGE SALAD**
iceberg wedge, tomatoes, cucumbers, red onion, banana peppers, hard boiled eggs, crumbled bleu cheese, artichoke hearts, applewood smoked bacon, ranch dressing 9

FLAT BREADS

- SWEET ITALIAN**
sweet sausage & banana pepper rings, basil, olive oil, marinara 11
- GRILLED PEAR & BRIE**
melted brie, dijon mustard cream sauce, mint, truffle oil 11
- FOREST MUSHROOM**
chunky wild mushroom pesto, parmesan & romano cheeses 11

WOODFIRED ENTREES

- BARCLAY'S BBQ BABY BACK RIBS**
choose one of our amazing house-made BBQ sauces:
- strawberry:** California berries & a touch of cinnamon
peach jalapeño: sweet peaches & spicy jalapeño glaze
southwestern: tangy vinegar & mustard with smoked peppers
coffee: meatier BBQ sauce with smoked coffee backgrounds
- served with your choice of tater tots, red cabbage vinaigrette slaw or hand cut Idaho fries
half rack 12 / full rack 19

- PORK OSSO BUCCO**
16 oz slow roasted pork shank, peach & jalapeño BBQ sauce & onion straws 17
- BACON WRAPPED PORK LOIN**
Center cut pork loin wrapped in apple wood smoked bacon, glazed with bourbon & honey, BBQ mashed sweet potatoes 18
- BBQ CHICKEN**
a boneless chicken breast served with our Southwestern BBQ sauce, mashed sweet potatoes, onion straws 15
- SANTE FE CHICKEN & PASTA**
grilled boneless chicken breast, linguini, mushrooms, jalapenos, onions, roasted red peppers, cheddar cheese, onion straws 16
- DELMONICO**
16oz boneless rib eye, roasted shallot cabernet butter, onion straws & au jus 22
- FILET MIGNON**
8oz barrel cut, maytag blue cheese topped, sautéed spinach, sun dried tomato confit, au jus 27
- BARCLAY'S MIXED GRILLE**
BBQ chicken breast, half a slab of ribs & a Maryland crab cake, mashed sweet potato, seasonal vegetable & onion straws 26
- FRESH SEAFOOD**
- PRETZEL CRUSTED RAINBOW TROUT**
sustainable fisheries trout, lemon-caper pan sauce, toasted northwoods wild rice 18
- COSTA RICAN TILAPIA**
pan-seared tilapia, tomatoes, sautéed spinach, artichoke hearts, roasted red peppers, balsamic cream reduction sauce. 17
- LAKE SUPERIOR WHITEFISH**
cilantro-lime-tortilla crusted, two-bean corn salsa 17
- BARCLAY'S SHRIMP PASTA**
sautéed shrimp, spicy lobster-tarragon cream sauce over bow tie pasta 18

BURGERS & SANDWICHES

- all sandwiches are served with garden vine ripe tomatoes, red onion & hand picked romaine hearts, your choice of house red cabbage vinaigrette slaw, tater tots or hand cut Idaho fries & an artisan dill pickle. Our burgers are handmade patties of certified black angus beef
- THE BARCLAY BURGER**
southwestern style BBQ sauce & applewood smoked bacon 11
- THE GOATEE BURGER**
sautéed sweet onions, melted herbed goat cheese 11
- AMERICAN LEAGUE BURGER**
"backyard style" American cheese, lettuce, tomato, onion 11
- THE GOBBLER**
turkey burger, dijon mayo, swiss, sautéed mushrooms 11
- THE PORTER BURGER**
cheddar porter cheese, onion straws 11
- BBQ PULLED PORK**
low & slow roasted pork, southwestern BBQ sauce 11
- GRILLED CHICKEN BREAST**
garlic-herb marinated, banana peppers, grilled red onions, American cheese 11
- CHIPOTLE BUFFALO CHICKEN**
lightly floured & fried, tossed in a spicy chipotle hot sauce, with bleu cheese dressing on the side 11
- RIB EYE SANDWICH**
8oz open fire grilled rib eye, horseradish sauce, french bread 14
- BEER BATTERED WALLEYE**
Samuel Adams beer battered, remoulade sauce, french bread 13
- BELLO BELLA**
marinated & grilled portabella mushroom, roasted red pepper, basil, melted fresh mozzarella, balsamic vinaigrette, tomato focaccia bread 11
- SIDES**
- MAC & CHEESE**
home style creamy mac & cheese with a parmesan crust 5
- CABERNET SAUTÉED MUSHROOMS**
caramelized sautéed shallots 5
- CREAMED SPINACH**
parmesan crusted spinach in a creamy cheese sauce 5
- POTATOES AU GRATIN**
diced potatoes, onions, white cheddar cream sauce, melted cheddar 5
- BIG GAME CHILI TATER TOTS**
topped with our chili & cheddar cheese 5
or just good old fried tater tots 4
- FRESH SEASONAL VEGGIES** 6

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. BARCLAY'S AMERICAN GRILLE INCORPORATES SUSTAINABLE FOODS AND OTHER ECO FRIENDLY PRODUCTS WHENEVER POSSIBLE

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