

Before placing your order, please inform your server if any person in your party has a food allergy.

Our Featured Entrée

Charcrusted 16oz Grilled Rib Eye Steak
Whipped garlic potato, blue cheese butter
and creamed corn spinach 32.

recommended wine: 2007 Clos du Bois Marlstone Alexander Valley 11gl

Featured Dessert

Apple Crisp Tart
Pumpkin ice cream and caramel sauce 9.



\$40 Prix Fixe Menu

Includes entrée, glass of wine, soup or salad, dessert, coffee or tea

Pan Roasted Breast of Chicken with whipped potatoes, sautéed spinach
and roasted garlic pan gravy

Frei Brothers Chardonnay Russian River Valley

Charcrusted Beef Tournedos with whipped sweet potatoes,
green beans wrapped in bacon and roasted shallot bordelaise

William Hill Cabernet Sauvignon Central Coast

Pan Seared Haddock Cioppino with clams, mussels, scallops and shrimp
in garlic tomato broth with aromatic fennel pollen

Kunde Sauvignon Blanc Sonoma County Magnolia Lane

Grilled Smoked Duck Breast with braised tuscan kale, duck confit
ravioli and tamarind chutney

Penfolds Merlot Rawson's Retreat Australia

Cinnamon Bread Pudding with vanilla ice cream and creme anglaise

Vanilla Ice Cream with hot fudge sauce

All of the above items are available à la carte



Join us every Sunday for our Sunday Afternoon Prix Fixe Menu

Your choice of Prime Rib, Grilled Pork Chop
or Roast Breast of Turkey with Sausage Stuffing

served with garlic mashed potatoes and vegetable medley

22.95 per person includes entrée, soup or salad, dessert and coffee or tea

children's portions available at 11.95

Served every Sunday until 4:00 pm
quantities limited

First Course

Soups

Chef's Daily Soup 5
New England Clam Chowder 6
Old Fashioned Lobster Stew 7

Shellfish

Gulf Shrimp Cocktail 11
Oysters on the Half Shell 11
Cherrystones on the Half Shell 10

Hot Appetizers

Baked Clams Casino with seasoned crumbs, maître d' butter & bacon 11
Oysters Rockefeller, topped with spinach, feta & cheddar cheese 12
Escargots Forestier with wild mushrooms and madeira demi 10
Pan Seared Crab Cakes with chipotle, corn aioli 12
Grilled Flatbread di Parma, Roma tomatoes, prosciutto, mozzarella and fresh basil 12
Bouquet of Baby Greens with warm soft ripened goat cheese sun dried tomatoes and aged trebiano grape must 11



Greek Specialties

Spanakopita, spinach & feta cheese baked in phyllo dough 9
Dolmathes, ground lamb, onions and rice rolled in grape leaves 9
Three Spreads, hummus, tsatsiki and eggplant caviar with pita chips 9
Mezze Platter, spanakopita, tsaganaki canapes, hummus, baba ghanoush stuffed grapeleaves, feta cheese and marinated Kalamata olives 19
Greek Country Salad with tomatoes, cucumbers, bell peppers, red onion marinated kalamata olives and feta cheese 10



Appetizer Platters

Seafood Platter with cocktail shrimp, crab claws, clams casino oysters rockefeller, crabcakes and scallops wrapped in prosciutto 24
Barker Raw Bar includes half a lobster, alaskan king crab leg, crab claws and jumbo cocktail shrimp with oysters & clams on the half shell served with mignonette and cocktail sauce 29

Salads

Caesar, romaine lettuce, shaved parmesan cheese and anchovies 9
Pressed Baby Arugula with candied walnuts, strawberries and balsamic glaze 10

Main Course

Atlantic Salmon Filet with fingerling potatoes, artichoke hearts and saffron tomato fumet steamed inside fata paper 22

Pan Seared Scallops with yuzu glaze, ginger vinaigrette baby bok choy and forbidden black rice 24

Jumbo Gulf Shrimp sautéed in garlic oil with tomato concassée and fresh basil chiffonade over linguine 25

Seafood Medley of lobster, shrimp & scallops and artichoke hearts in a white wine cream sauce over spinach tagliatelle 27

Veal Piccata, sautéed medallions of veal, mushrooms, artichoke hearts & capers with baked mac and cheese linguine 28

Grilled Rack of Lamb, fig-chipotle barbeque sauce with a navy bean, sun dried tomato and goat cheese cassoulet 32

The following entrées are served with seasonal vegetables, choice of sides and sauce

Steaks and Chops

Black Angus N.Y. Sirloin Strip 31 Charbroiled 11oz Filet Mignon 32

Sauces: brandy peppercorn, béarnaise, mushroom or roasted shallot bordelaise

Grilled Lamb Loin Chop with mint sauce or mint jelly 29

Barker Surf and Turf, 8oz. charbroiled filet mignon and petite swordfish served broiled, cajun or grilled 42

Sides: baked potato, baked stuffed potato, garlic mashed, pomme frites sautéed spinach, grilled asparagus, rice pilaf

The Barker's Signature Swordfish

Our Famous Center Cut Swordfish 34
served broiled, cajun or grilled

Swordfish Mediterranean, petite swordfish filet, sautéed bell peppers, eggplant and garlic with herb butter 22

Petite Grilled Swordfish, yuzu jam, caramelized onions, savory rice and grilled asparagus 22

Fresh Caught Local Lobster

Seafood Casserole, half a lobster, shrimp & scallops in our own seafood stuffing of ritz crackers, sherry and butter 30

Lobster Casserole, a whole fresh shelled lobster in buttery cracker stuffing 35

Baked Stuffed Select Lobster with shrimp & scallops in buttery ritz cracker stuffing served with drawn butter 40

Steamed Select Lobster served with drawn butter 35