



Like most other things that stand the test of time, The Barn Door is authentic. What began in 1953 as the premier steak restaurant on the outskirts of town, still reigns today as the best place to get a charcoal-grilled cut of beef, fresh Gulf Coast seafood, or a classic Caesar salad. Old fashioned? Yes. Value? Yes.

Copied by many – equaled by none!

APPETIZERS

TRADITIONAL SHRIMP COCKTAIL Served with spicy cocktail sauce and lemon wedges.....	8.95
OYSTER COCKTAIL ON ICE Selected fresh for extra endurance. Served on ice with our spicy cocktail sauce 1/2 Dozen.....	6.95 Baker's Dozen 10.95
SOUTH OF THE BORDER SHRIMP COCKTAIL Shrimp marinated in spicy vegetable juices, lemon, minced peppers and onions, avocado and cilantro. Served in a large stemmed beer mug	8.95
COLD CRAB "LOUIE" Gulf Coast crabmeat served with avocado slices on a bed of lettuce and our own "Louie" dressing surrounded by tomato wedges and a hard-boiled egg	12.95
OYSTERS ROCKEFELLER Fresh from the Gulf. Made with The Barn Door's own creamed spinach. 1/2 dozen	8.95
CRAB CAKES (2) Gulf Coast crabmeat cakes served with lemon sauce	6.95
STUFFED MUSHROOMS Six caps stuffed with Gulf Coast crabmeat, topped with mozzarella cheese and broiled to perfection!	6.95
SKINNY ONION RINGS Cut extra thin and deep-fried to perfection. Enough for two!	3.95
BACON WRAPPED CHICKEN POPPERS Grilled chicken wrapped in bacon. Served mild or spicy.....	6.95
CRABMEAT STUFFED JALAPEÑOS Fried and served with cocktail sauce & lemon wedges. 1/2 Dozen	9.95
FRIED JALAPEÑOS Stuffed with cream cheese or cheddar cheese and fried to a golden brown. Served with Ranch dressing. 1/2 Dozen.....	5.95
CRISPY FRIED MOZZARELLA STICKS Served with marinara sauce	6.95

SPECIAL SALADS

Homemade salad dressings include: Ranch, Thousand Island, Blue Cheese, Vinaigrette, French, Honey Mustard, and our Creamy Garlic (very rich, not for the faint hearted)

CAESAR SALAD Hearts of romaine lettuce, parmesan cheese, seasoned croutons and our special Caesar dressing. Small 4.00 Large 6.50 Add chicken strips 2.50

MOZZARELLA, TOMATOES & PIMENTOS Thick slices of mozzarella cheese, tomatoes and juicy red pimento peppers marinated in olive oil, covered with our secret spice blend and dressed with olive oil and red wine vinegar..... 6.95

GREEK SALAD The “Real Thing” (Bill Tassos’ Greek family recipe). Thick slices of ripe red tomatoes, sweet onion slices, salad peppers, Greek olives and feta cheese, swimming in olive oil and red wine 6.95 vinegar. Family style for two or more each 4.50

CHICKEN SALAD PLATE Our homemade chunky chicken salad, with capers served on a bed of lettuce with avocado and an assortment of vegetables 7.95

COOK’S SALAD The Best of the Barn Door, all in one salad! A blend of fresh salad greens, strips of tender sirloin, juicy ham, chicken, avocado, tomatoes, diced potatoes, diced red onion, croutons and topped with grated cheddar..... 8.95

TENDERLOIN SALAD Lettuce, tomatoes, onions, cucumbers and warm tenderloin served with our jalapeño vinaigrette 9.95

SOUP AND SALAD A blend of garden fresh salad greens with choice of dressing and a bowl of our homemade soup of the day 6.95

All seafood is subject to Gulf Coast availability.

POTATOES, VEGGIES & SIDES

***POTATOES** - baked, mashed or fried..... 2.50

***HASH BROWNS** with onions 2.50

***COTTAGE FRIED POTATOES** 2.50

***RICE** 2.50

ASPARAGUS with lemon butter 3.95

“JP” TWICE BAKED POTATO - re-stuffed with bacon bits, sour cream, butter and jalapeños, smothered with melted cheddar cheese 2.95

“NO P” - same as “JP” without the peppers..... 2.95

HOTTER POTATO with serrano peppers, green onions, bacon, butter 2.95

MUSHROOMS in wine & butter 2.95

ONION RINGS - thin cut (yummy)..... 3.95

GRILLED ONION 2.50

CREAMED SPINACH (for 1)..... 3.95 (For 2) 4.95

** Comes with most entrees*

All dinners include: a crisp garden fresh salad, choice of baked, fried, mashed, or hash brown potatoes and homemade hot rolls.

STEAKS

Our butcher shop steaks are cut from the finest beef, aged to add flavor and tenderness and naturally broiled over a mesquite and charcoal fire. We will prepare any steak: blackened, rolled in black peppercorn or smothered in jalapeños.
We will cut any steak larger for your dining pleasure - \$1.75 per extra oz.

LADY'S FILET (6oz.) Wrapped in bacon – milady just loves this steak.....	16.95
MEDIUM FILET (8oz.) Wrapped in bacon – not too small, not too big, just right!	18.95
BLUE RIBBON FILET (12oz.) Wrapped in bacon – the Big Daddy of our filet department (the appetite killer).....	26.95
CHATEAU BRIAND (For Two) Cut for those who like to share. We will cut and cook this for any number of people. Just ask	46.95
CLUB STEAK (12oz.) Special Top Sirloin – the prime cut of the top butt.....	19.95
THE RIBEYES Heart of goodness. Lady's (10oz.)..... 20.95 Gentleman's (14oz.).....	26.95
BONE-IN RIBEYE (18oz.) A true “Cowboy” steak.....	28.95
THE NEW YORK CUT STRIPS King of the Road and the best the cow has to offer. Lady's (10oz.)..... 20.95 Gentleman's (18oz.).....	29.95
CHOPPED SIRLOIN (12oz.) Wrapped in bacon – a steak that a person with new plates will enjoy.....	10.95
CHOPPED SIRLOIN CON QUESO (12oz.) Same as above only topped with chile con queso, sliced avocado and pico de gallo.....	11.95
PEPPER STEAK Thin slices of tenderloin, peppered and smothered in jalapeños. For those who like it hot!	9.95
CHICKEN FRIED RIBEYE (10oz.) This one speaks for itself with cream gravy & mashed potatoes. No mystery meat here, just ribeye steak!	19.95
T-BONE (16oz.) Large and thick. All the goodness of the steer. Will suit the appetite to a “T”	26.95
PORTERHOUSE (24oz.) Same as above only larger!	36.95

CHOPS

PORK CHOPS (8oz. each) For a change of pace, try this pair – charcoal broiled	14.95
RACK OF LAMB Whole “Baby Frenched” rack imported from New Zealand for our menu. Grilled over charcoal and served with mint jelly.....	24.95
VEAL CHOPS (12oz.) “Frenched” rib cut. You'll LOVE it!.....	28.95

SEAFOOD

Any of our seafood dishes can be blackened for an additional \$1.75.
All seafood is subject to Gulf Coast availability.

FRIED GULF COAST OYSTERS Fried in cornmeal. 1/2 Dozen	8.95	Baker's Dozen.....	12.95
FRIED CATFISH FILET Boneless filet fried in spicy cornmeal. Served with hush puppies, tartar sauce and lemon wedges			10.95
FRESH TROUT FILETS The best of the trout – butterflied, grilled boneless			14.95
CRAB CAKES (3) Gulf Coast crabmeat cakes served with lemon sauce			11.95
CHARCOAL BROILED JUMBO SHRIMP Jumbos broiled to perfection on Sonny's grill. Served with butter and lemon wedges.....			17.95
FRIED JUMBO SHRIMP Fried jumbo shrimp served with tartar sauce or spicy cocktail sauce			17.95
GRILLED FRESH SALMON Atlantic salmon flown in fresh, tasty and healthy, grilled or broiled with lemon sauce.....			16.95
OUR SPECIAL SEAFOOD PLATTER All broiled – nothing fried for the diet conscious, prepared in a light pesto sauce. Shrimp, scallops, fresh fish filet and shrimp cocktail served with lemon wedges			22.95
FRIED SEAFOOD PLATTER Filet of fish, scallops, and fried shrimp, fried oysters, deviled crab, jalapeño hushpuppies and shrimp cocktail. A plate that will satisfy all seafood lovers			23.95

Special service charges: split plate - \$2.00, Tables of 8 or more - 15% gratuity added.

SPECIALTIES

CALVES' LIVER AND ONIONS Sautéed calves' liver and caramelized onions and bacon strips			10.95
FRIED CHICKEN LIVERS OR GIZZARDS Deep fried & served with cream gravy. Added to our menu especially for the notorious "South Texas Jackhammer"			9.95
CHARCOAL BROILED CHICKEN One half chicken, charcoal broiled. If you've never tried our chicken, you've missed a tasty treat			12.95
CHARCOAL BROILED CHICKEN BREAST Boneless – all white. The heart of all the goodness that the feathered fowl has to offer			12.95
CHICKEN FRIED CHICKEN BREAST Deep-fried, whole chicken breast covered with our homemade cream gravy.....			12.95
CHICKEN NORMANDY Creamy apple cider sauce over a 10oz. chicken breast served with rice. The only chicken James will eat - not fried!.....			12.95
BARN DOOR MIXED GRILL One marinated semi-boneless quail, a 4oz. bacon wrapped filet and bratwurst link all grilled over charcoal and mesquite			20.95
BARN DOOR SMOKED COUNTRY SAUSAGE Served with sauerkraut and mashed potatoes.....			7.50
GRILLED CHICKEN OR SHRIMP PASTA Made with fresh herbs, tomatoes and white wine cream sauce, tossed with Parmesan cheese and scallions			11.95
TENDERLOIN EN BROCHETTE (Shish Kabob) Tenderloin, bell pepper, onions and mushrooms served over rice			11.95
SONNY'S COMBO Medium filet and charcoal broiled shrimp with lemon wedge and drawn butter			26.95
QUAIL Semi-boneless, marinated and charcoal broiled to perfection on Sonny's grill. (2)	16.95	(3)	22.95