

The **BARLEY MOW** (Est. 1995)
G A S T R O P U B

Appetizers Platters

Zucchini (served with garlic ranch and fresh lemon) \$36 -2 dz.

Cauliflower bites (2 dipping sauces, served w/ garlic ranch) \$36 -approx 60 pcs.

Pierogies (served with sour cream, bacon, onion tanglers & cheese) \$36 - 2 dz.

Crispy Chicken Wings (served w/2 dipping sauces & garlic ranch) \$40 - 2 dz.

Calamari (w/roasted garlic chili oil, chip mayo and lemon) \$48 - approx. 85 pcs.

Chicken Tenders (served with 2 dipping sauces & garlic ranch) \$54 - 2 dz.

Vegetable Platter (served 10-15) \$65

Carrots, Celery, Red Pepper, Cherry Tomatoes, Cucumber, Broccoli, served with House Made Garlic Ranch

Black Bean Dip (served 10-15) \$45

Fresh made in House served with Crisp Tortilla Chips

3 Layer Dip (served 10-15) \$45

Fresh made in House, Baja Cheese Sauce, Black Bean Salsa, Shredded Pub Cheese, Garlic Ranch, topped with Diced Tomatoes and Green Onions served with Crisp Tortilla Chips

Hand Crafted Wraps (4 of each, cut in 1/2) \$125

Crispy Chicken, Grilled Chicken Caesar, Vegetarian

Hand Crafted Cuban Sandwiches (6 cut in 1/2) \$72

House made Pulled Pork, Peameal Bacon, Provolone Cheese, Pickles and Beer Mustard pressed in a Ciabatta Bun

Cattle Dunk Sandwiches (6 cut in 1/2) \$125

Shaved Angus Prime Rib, Provolone Cheese, Sauteed Mushrooms, Onion Tanglers with Horseradish Mayo, served with Hot Au Jus

Cheese Platter (serves 10-15) \$58

Cheddar, Provolone, Jalapeno Havarti & Mozzarella cheeses

Plated Dinners (3 Course)

House Salad w/Honey Balsamic

Main Dish

Dessert (Home Made Brownie)

Prime Rib 8oz.(min.10 guests) \$26 per person

Roast cooked to Medium Rare served with Garlic Red Potato Mashed, Seasonal Vegetables, Horseradish & Au Jus

Meatloaf \$22 per person

Home made Bacon Wrapped Meatloaf served with Garlic Red Potato Mashed, Seasonal Vegetables, House Made Beef Gravy, Crisp Onion Tangles

Fish 'N Chips \$22 per person

1000 Islands Amber Battered Haddock, Fresh Cut Fries, Kaleslaw, House Made Tartar & Lemon Wedge

Tacos (2) Chicken or Fish - \$18 person

Crispy Chicken, Soft Taco Shells, Shredded Cheese, Lettuce, Black Bean Salsa, Garlic Ranch, Baja Cheese Sauce

OR

Battered Haddock, Soft Taco Shells, Thai Kaleslaw, Pickled Red Onion, Garlic Ranch & Fresh Jalapeno

Curry Dishes \$21 per person

(Vegetable Pub Curry, Vindaloo or Butter Chicken)

Choice of Curry served on Bed of Wild Rice, Fried Naan Bread, Sour Cream or Tzatziki, Crisp Onion Straws



Add a 5oz. glass of Cabernet Sauvignon or Sauvignon Blanc to your meal \$5/person