



BARNWOOD GRILL

HAPPY
2 Old Tomahawk St. Yorktown Heights, NY 10598

Valentine's Day Menu

Starters

French Onion Soup: Caramelized onions simmered in a rich beef broth, topped with toasted breadcrumbs and melted Gruyère 14

Winter Salad: A vibrant blend of Belgian endive, radicchio, mixed greens, fresh pear, dried dates, pecans, and gorgonzola, tossed in a maple balsamic dressing (GF) 16.

Spinach Salad: Spinach, dried cranberries, pecans, and roasted butternut squash, drizzled with a poppy seed honey-lime dressing (GF) 16.

Baked Pears topped with creamy burrata cheese, toasted pumpkin seeds, and spring onions, finished with a drizzle of house-made balsamic glaze 17.

Shishito Peppers: Charred shishitos, crumbled feta, and a drizzle of house-made balsamic glaze (GF) 15.

Homemade Crabcake served with homemade tartar sauce and shishito peppers (GF) 20.

Wellington Bites: Beef short ribs, puff pastry, porcine mushroom - bourbon sauce, melted cheese 20.

Crispy Calamari: Sweet chili sauce, spicy cherry peppers (GF) 20.

Baked Brie: Creamy French brie baked until golden, topped with wild berry jam, toasted walnuts, and seasonal herbs. Served with warm artisan bread 18.

Avocado Fries: Sliced avocado covered with panko-parmesan, herbs, pan fried served with spicy chili chipotle aioli (GF) 17

Double Cut Maple Bacon: Smoked, extra thick-cut Applewood bacon, black pepper maple glaze (GF) 22

Jumbo Shrimp Cocktail 17

Little Neck Clams on the half shell. 6pcs - \$13 / 12pcs - \$22

Blue Point Oysters (Long Island). 6pcs - \$20 / 12pcs - \$36

Entrée

Shrimp Tacos: Blackened shrimp nestled in warm tortillas, topped with a refreshing apple salsa and drizzled with smoky paprika-sriracha aioli. Served with a side of crispy house fries 30.

Branzino: Delicately grilled and seasoned with fine herbs, topped with pistachio – olive chimichurri served over a bed of fragrant vegetable couscous 37.

Codfish pistachio crust, pan roasted, champagne tarragon mustard sauce served over mixed veggies 35.

Chilean Sea bass seared, herbs, tomatoes, olives, garlic, capers, lime, turmeric, white wine (GF) 55.

Shrimp & Grits: Succulent grilled shrimp glazed with a marinated sweet chili sauce, served over creamy cheddar jalapeño grits (GF) 37.

Homemade Pappardelle: Flat wide noodles shredded short ribs, caramelized mushrooms and onions, natural au jus. 37

Homemade Lobster Ravioli: Mascarpone cheese, light tomato sauce 34

Chicken Burrata (Organic Free Range): Pan fried, panko, arugula, tomato, onions, creamy burrata cheese, house dressing (GF) 35.

Barnwood Chicken (Organic Free Range): Breast of chicken, panko, crispy bacon, mozzarella cheese, bourbon wild mushroom sauce (GF) 35.

Pork Shank (Osso Bucco): braised for 6 hours with all-natural juices, cooked to absolute fall-of-the-bone accompanied by porcine mushroom risotto (GF) 45.

Dry - Aged New York Steak (14oz) grilled served with peppercorn sauce (GF) 55.

Filet Mignon 10oz (Grass Fed Hormone Free) Wild mushrooms sauce (GF) 55.

Surf & Turf: 8oz Filet Mignon in a peppercorn sauce paired with grilled shrimp in a marinated chili sauce, served over jalapeno-grits (GF) 65.