

BARNWOOD GRILL

H A P P Y

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.