

Lunch 11AM-5PM



3 Courses \$25

APPETIZER

JACK DIP

Smoky bacon, Tennessee whiskey, and cream cheese.
Topped with mozzarella, cheddar, and parmesan.
Served with tortilla chips and warm pita bread.

SOUP OF THE DAY

Try our Chef's daily creation.

GARDEN SALAD

Fresh greens, bruschetta mix, green onion, fresh herbs,
and cucumber. Served with our house-made roasted red
pepper-bacon vinaigrette.

BRUSCHETTA TRIO

Juicy tomatoes, topped with feta and balsamic reduction.
Savory mushrooms, goat cheese, shredded parmesan.
Marinated grilled veggies with Swiss cheese.
All served on top of warm, garlic sourdough crostini.

MAINS

ROASTED TURKEY SANDWICH

Slow roasted turkey with cranberry compote,
cheddar cheese, lettuce, and tomato; topped with
spinach aioli on lightly toasted pumpernickel bread.

MUSHROOM SWISS BURGER

Our classic 8oz burger dressed up with sauteed mushroom,
gooey swiss cheese and house made roasted garlic aioli.

GREEK CHICKEN WRAP

Juicy, citrus-marinated chicken breast and tangy Greek
salad, wrapped in a warm flour tortilla.

DESSERT

TRIPLE CHOCOLATE FUDGE CAKE

Served with vanilla cream drizzle and whipped cream.

APPLE CARAMEL CHEESECAKE

Served with cinnamon creme anglaise and whipped cream.

Barrielicious
proudly presents

Local Licious

January 19th - February 4th, 2024

Dinner 5-10 PM



3 Courses \$35

APPETIZER

GARDEN SALAD

Fresh greens, bruschetta mix, green onion, fresh herbs and cucumber. Served with our house-made roasted red pepper-bacon vinaigrette.

BRUSCHETTA TRIO

Juicy tomatoes, topped with feta and balsamic reduction. Savory mushrooms, goat cheese, shredded parmesan. Marinated grilled veggies with Swiss cheese. All served on top of warm, garlic sourdough crostini.

STUFFED MUSHROOM CAPS

Jumbo mushroom caps stuffed with our famous jack dip and topped with roasted parmesan bread crumbs.

FISH TACOS

Two crispy fish tacos in soft flour tortillas; topped with pico di gallo, shredded iceberg lettuce, and guacamole. Served with salsa, sour cream, and a lime wedge.

MAINS

CASARECCE A LA VODKA

Fresh artisan casarecce noodles in a creamy, lightly spiced vodka rose sauce; with spinach, fresh basil, and parmesan. Served with garlic bread.

LAMB SHANK

(upgrade \$5)

Tender lamb, slow-braised in a red wine demi. Served with roasted garlic mashed potatoes and seasonal vegetables.

BRAISED CHICKEN LEG

Fall off the bone whole chicken leg, braised in red wine and tomato and slow-cooked to perfection. Served with roasted garlic mashed potatoes and seasonal vegetables.

DESSERT

TRIPLE CHOCOLATE FUDGE CAKE

Served with vanilla cream drizzle and whipped cream.

APPLE CARAMEL CHEESECAKE

Served with cinnamon creme anglaise and whipped cream.

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