

THE *John Barry*
RESTAURANT & BAR

Restaurant Week 2017

3 Course Dinner \$34.95

Served with your choice of ½ price draft beer or house wine

1st Course

Maryland Crab Dip

Fresh Crabmeat Blended with Rich Chesses and Local Spices, Served with Toasted Pretzel Points

Stack of Wings

Generous Portion of Meaty Wings and Drums Tossed in Your Choice House Made Sauces or Spices
Buffalo - Guinness BBQ - Chesapeake - Jamaican Jerk - Plain

Crisp Caesar

Crisp Romaine, Shaved Parmesan, Toasted Almonds and Diced Bacon Tossed in House Made Caesar and Crouton

2nd Course

BBQ Bacon Burger

Rich Guinness BBQ Sauce, Irish Whisky Caramelized Onions, Crispy Bacon on top an 8oz Burger with Melted Cheddar Cheese

Seafood Rose'

Mussels, Shrimp and Scallop Served Over Penne and Rose' Sauce

Tarragon Cream Salmon

Broiled Atlantic Salmon Served with Tarragon Whisky Cream Sauce and Sautéed Spinach

New York Strip

12oz's of certified Angus beef, seared over an open flame then finished in the broiler to lock in the natural flavor.

3rd Course

Peanut Butter Chocolate Pie

Chocolate Trilogy Cake