

The Barbed Rose

July 16, 2010

Opening Menu

LUNCH

Starters

Hot Spinach Dip
wonton chips \$9

Crispy Clam Bellies
miso tartar sauce \$15

Hand Crafted Sausages
seasonal preserves & pickle \$10

Shrimp & Crab Cocktail
avocado, salt & vinegar chips \$12

Country Fried Oysters
Barbed Rose bacon, pickled jalapenos \$13

Salads

Barbed Rose Caesar
Black beans, corn, pecans, cotija cheese,
spicy cilantro Caesar dressing
tortilla strips \$6

Texas Cobb
Barbed Rose bacon, Texas goat cheese, corn,
avocado, tomato, egg, cilantro,
Blackened chicken \$7

Iceberg & Blue
Barbed Rose bacon, melted tomatoes
crumbled blue cheese, \$5

House Salad
Mixed greens, grilled vegetables
smoke and fire vinaigrette \$5

Salad Additions

Laughing Bird Shrimp \$8
Grilled or Blackened Chicken Breast \$4
Jumbo Lump Crab Meat \$13
Country Fried Oysters \$11
Seared Ahi Tuna \$12

House-made dressings include: Creamy Buttermilk, Agave-Mustard Vinaigrette, Blue Cheese Smoke & Fire Vinaigrette, Lemon & Extra Virgin Olive Oil

Soups

Joe's Gumbo
chicken and sausage \$5

Soup of the Day
\$4

We will gladly accommodate any request or substitution to the best of our ability. It is our goal to provide you, our valued customer, with the best possible service & experience.

Plates or Sandwiches

Sweet Italian Sausage
caramelized onions, roasted peppers \$8

Fish & Chips
crispy grouper, miso tartar sauce \$11

Philly Cheese Steak
sweet onions, provolone, buttered roll \$7

Steak & Fries
10 oz Ribeye, hand-cut fries \$19

Shaved Pork mushroom, avocado, garlic aioli \$7

Trick-Out-Your-Burger

Burgers are priced to include your choice of one cheese, and one topping. Additional patties and toppings are priced individually as indicated.

Meat

Beef \$6 / \$9
Buffalo \$8 / \$13
Poultry \$6 / \$9
Wild Game – market price
Crab Cake – market price
Ahi Tuna – market price
Portobello \$5 / \$7

Cheese \$0.75

Swiss
American
Provolone
Texas Goat
Pepper Jack

Smoked Cheddar
Toppings \$1.50
Mushrooms
Roasted Peppers
Pickled Jalapenos
Onion/Chili Rings
Caramelized Onion
Barbed Rose Bacon
Avocado

Sauce (house-made)
Mustard
Garlic Aioli
Mayonnaise
Miso Tartar
Smoked Chipotle Ketchup

Sides \$4
Texas Fries – Thick or Thin
Onion / Chili Rings
Grilled Vegetables
Iceberg & Blue
House Salad

All Meats are produced & ground fresh in-house from the finest and freshest products available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

A Texas Gulf Coast Perspective on Fine American Dining