



Established 1966 ♦ We are glad you are here

# ABERDEEN BARN STEAKHOUSE



Quality ♦ Consistency ♦ Service ♦ Integrity

Lunch Served 11:30 a.m. to 2:30 p.m.

## Starters

### Beer Battered Onion Rings

Fried to a golden brown. 8.90

### She Crab Soup

Cup of she-crab soup with lump crab meat. 6.90

### French Onion Soup

A tantalizing crock of French onion soup topped with melted cheese. 6.90

### Flash Fried Calamari

Served with marinara sauce. 11.90

### Escargot Bourguignonne

Broiled in herb butter and served with garlic toast. 14.90

### Little Neck Clam Steamers

1 dozen. Salted lemon butter 9.00

### Jumbo Shrimp Cocktail

Served with zesty cocktail sauce. 11.90

### Crab Bites

Served with sweet and spicy chili sauce. 11.90

### Bacon-Wrapped Scallops

Tender scallops broiled crisp to order and topped with sweet chili sauce. 12.90

### Chicken Wings

Lightly breaded and served with our spicy wing sauce. 10.90

### Teriyaki Steak Bites

Tenderloin of beef, marinated and grilled. Served with sesame sauce. 9.90

### Grilled Spicy Maple Wings

Smoked overnight and dressed with maple Caroline reaper ranch. 11.90

### Lollipop Lamb Chops

Fresh cut blackened New Zealand chops seared and accompanied by mint jelly. 15.90

### Blue Crab Dip

Made from scratch served with garlic toast. 14.99

## Signature Salads

### Grilled Sterling Silver® Steak

Sirloin steak served over crisp lettuce, tomato, cucumber, red onion, cheddar cheese, hard boiled egg, garlic croutons and served with our signature chunky bleu cheese dressing. 16.90

### Sesame Chicken

Grilled sesame chicken breast served over crisp lettuce, tomato, cucumber, red onion, cheddar cheese, hard boiled egg, garlic croutons and served with your choice of dressing. 15.90

Choice of Dressings: Buttermilk Ranch, Chunky Bleu Cheese, Greek Feta Vinaigrette, French, Pepper Parmesan, Honey Mustard and Balsamic Vinaigrette.

## Oyster Bar

### Baked Oysters Rockefeller

Fresh spinach, parmesan cheese, bacon and sambuca. 12.90

### Fried Oyster Rockefeller

Fresh spinach, parmesan cheese, bacon and sambuca. 12.90

### Eastern Shore Raw Oysters

Half dozen fresh oysters served with cocktail sauce and lemon wedges. 10.90

### Fried Oysters (1/2 dozen)

Select oysters served with zesty tartar sauce. 11.90

## Signature Sandwiches

All of our signature sandwiches include a house salad and steak fries

### Sterling Silver® Bacon Cheeseburger

Half pound of Sterling Silver® ground beef on a toasted Costanzo® roll. 14.90

### Prime Rib French Dip

Slowly roasted and thinly sliced Sterling Silver® prime rib, nestled in an oven-roasted garlic French roll and served with au jus. \$20.90

### Crabcake Sandwich

Lump crabcake with lettuce, red onion, and house tartar sauce served on a Kaiser Roll. 19.90

### Pepper Jack Chicken Sandwich

Marinated chicken breast, grilled Cajun style with melted pepper jack cheese and served on a toasted baguette. \$15.90

## Make Life Taste Better!♦

### Filet of Beef Kabob

Served over rice pilaf with sautéed mushrooms, onions and tomatoes. 16.90

### Petite Filet Mignon

The most tender, corn-fed, Midwestern beef. 7 oz. 30.90

### Center Cut Top Sirloin

8 oz. sirloin known for it's juicy bite! 6 oz. 18.90, 8 oz. 21.90

### New York Strip

Well-marbled for extra flavor. 9 oz. 24.90 or 12 oz. 29.90

### Grilled Chicken Breast

Served over rice pilaf with sautéed mushrooms and onions. 15.90

### Chicken Chesapeake

Chicken grilled to perfection and topped with lump crabmeat and cheddar cheese and cream of crab. 17.90

### Charcoal Grilled Delmonico

Sterling Silver ribeye at its best. Well marbled. 10 oz. 29.90

### Classic T-Bone

16 oz. cut of beef, full of mouth-watering flavor. 29.90

**8oz Center Cut Top Sirloin & Jumbo Fried Shrimp Combo**  
28.95

## Chef Specialties♦

### Signature Ribeye Steak Sandwich

Served on a toasted baguette with lettuce, tomato, mayonnaise and red onion. 19.90

### Lobster & Steak

7 oz. cold water lobster tail and 8 oz. sirloin or 16 oz. t-bone steak.  
8 oz. Sirloin 34.90 or 16 oz. T-Bone 39.90

### Prime Rib Au Jus

Cut of beef, slow-roasted to perfection. 7 oz. 24.90 or 10 oz. 29.90

## Seafood♦

### Grilled Swordfish

Wild caught and simply grilled or blackened in herb butter. 19.90

### Fresh Fried Flounder

Breaded to order and served with tartar sauce and lemon. 22.90

### Broiled Signature Crab Cake & Shrimp

Broiled in creamy butter and served with tartar sauce. 25.90

### Fresh Cajun Salmon

Lightly seasoned and broiled in creamy butter. 18.90

### Colossal Fried Shrimp

Tender shrimp, breaded to order and served with sweet and spicy chili sauce. 21.90

### Stuffed Flounder

The best in VA. Flounder stuffed with our chefs signature recipe & broiled in herb butter. 26.90

♦ All Lunch Entrées Include: a House Salad, Modern Caesar Salad, or Greek Salad, Bread with plenty of butter and your choice of Steak Fries, Fresh Steamed Broccoli, Rice of the Day, Yukon Mash Potatoes or Sweet Potato Fries.

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# ABERDEEN BARN STEAKHOUSE

Laugh Often ❖ Live Long ❖ Eat Well ❖ Eat Here

## Barntinis

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### Caramel Apple Martini

Absolut® Vodka, Butterscotch, Schnapps and Sour Apple Schnapps

### Pomegranate Martini

Grey Goose® Vodka, Pomegranate Liqueur and Pomegranate Juice

### French Twist Martini

Absolut® Raspberry Vodka, Raspberry Schnapps and Pineapple Juice

### Choc'late Lovin' Martini

Absolut® Vanilla Vodka, Godiva® Liqueur and Dark Crème De Cacao

### Washington Apple

Crown Royal®, Sour Apple Schnapps and Cranberry Juice

### Raspberry Lemon Drop Martini

Absolut Citron, Fresh Squeezed Lemon Juice and Chambord

### Perfect Pear Martini

Grey Goose Pear Vodka, Green Apple Juice and Sour Apple Schnapps

## Specialty Cocktails

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White Russian • Cosmopolitan • Mojito • Toasted Almond

Screwdriver • Rumrunner • Margarita • Bay Breeze

Sea Breeze • Mai Tai • Long Island Ice Tea

Bahama Mama • Fuzzy Navel • Jagerbomb • Tequila Sunrise

## After Dinner Coffees

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All After Dinner Coffees are Freshly Brewed

and Topped with Whipped Cream

### Coffee Nudge

Grand Mariner®, Kahlua®, White Crème De Cacao

### Irish Coffee

Jameson's® Irish Whiskey and Bailey's® Irish Cream

topped with Green Crème De Menthe

### Uncle Jimmy

Frangelico®, Bailey's® Irish Cream and Kahula®

## Bottled Beer

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Budweiser • Bud Light • Bud Light Lime • Miller Light • Coors Light

Yuengling • Michelob Ultra • Samuel Adams • Samuel Adams Seasonal

Rolling Rock • Heineken • Guinness • Corona • Sierra Nevada

Stella Artois • Blue Moon • Hefeweizen • Dos Equis

Loose Cannon IPA • Angry Orchard

## Non-Alcoholic Beer

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St. Pauli's Girl

## Scotch

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Chivas Regal Glenlivet 18

Cutty Sark Glenlivet 12

Dewars Glenfiddich 12

J & B Rare Macallan 12

Johnnie Walker Gold Macallan 15

Johnnie Walker Black Macallan 18

Johnnie Walker Red MacCallan 18

Johnnie Walker Blue McClellands V.S.

## Cordials

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B&B Gold Schlager

Bailey's Irish Cream Hpnotiq

Chambord Jagermeister

Cointreau Kahlua

Disarrono Amaretto Rumble Minze

Drambuie Sambuca

Frangelico Southern Comfort

## Cognacs & Brandys

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Courvoisier V.S. Hennessy V.S.

Courvoisier V.S.O.P. Remy Martin V.S.O.P.

Grand Marnier E&J

Christian Brothers

## Nonalcoholic Beverages & Fountain Sodas

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Cranberry Juice Sprite

Orange Juice Ginger Ale

Pineapple Juice Mr. Pibb

Grapefruit Juice Lemonade

Orange Soda Sweet or Unsweet Iced Tea

Coke

Diet Coke Red Bull

Visit Our Website  
[www.TheAberdeenBarn.net](http://www.TheAberdeenBarn.net)

