

Billy Baroo's Dining Room Menu

Menu available for lunch and dinner

Pricing subject to change without notice

Appetizers

Happy hour all appetizers are \$3.00 off prices shown.

Calamari

Tender Calamari deep fried and served with cilantro aioli, 8.99

Nachos

Choice of chicken or house smoked brisket, cheddar cheese, guacamole, sour cream, pico de gallo on top of corn tortilla chips, 9.99

Filet Mignon Tidbits

Tenderloin pieces marinated in teriyaki sauce and pan seared, 11.99

Shrimp Quesadilla

Prawns, cilantro, tomato, avocado, pepper jack cheese and fried jalapeno, served with pineapple-apricot salsa, 10.99

Smokehouse Sliders (3)

House smoked chopped pork on mini buns topped with slaw, 9.00

Chicken Wings

Chicken wings tossed in a spicy buffalo sauce and served with Maytag bleu cheese dressing and celery sticks, 8.99

Coconut Prawns

Prawns dipped in beef batter and dredged in coconut. Served with a apricot horseradish sauce, 11.99

Spring Rolls

Crisp Vegetable eggs rolls served with a sweet and sour dipping sauce, 8.99

Rib Tips

House smoked pork rib tips tossed with bbq sauce and served with fries, 9.99

Catfish Fingers

Farm raised catfish filet dredged in Cajun cornmeal seasoning and deep fried, served with fries, 9.99

Gorgonzola Fries

Seasoned criss cut fries topped with cream gorgonzola sauce, 8.99

Appetizer Platter Combination

A mix of the best! Spring Rolls, Rib Tips, Coconut Prawns, Wings, 18.99

Soups and Salads

Add chicken, shrimp or calamari, \$4. All dressings are made homemade from scratch.

Seafood Louie

Romaine tossed with citrus vinaigrette, topped with Dungeness crab, shrimp, fresh grilled salmon, asparagus and kalamata olives, 15.99

Smoked Salmon Cobb Salad

Romaine, hard boiled egg, tomato, gorgonzola, avocado, kalamata olives and ranch dressing, 13.99

Sesame Chicken Salad

Crisp romaine, chicken, mandarin oranges, bell peppers, celery, almonds and fried wontons. Tossed with a sesame pepper dressing, 12.99

Maytag Bleu Cheese Salad

Tossed romaine with Maytag bleu cheese dressing, candied hazelnuts, and pears. Entrée: 8.99 Side: 5.99

House Salad

Romaine, tomatoes, sweet onions, cucumbers, croutons. Choice of dressing. Entrée: 8.99 Side 4.99

Pea Salad

Sweet peas, water chestnuts, onion, bacon, tossed with sour cream aioli dressing, 5.50

Caesar Salad

Fresh romaine tossed with traditional Caesar dressing. Entrée: 9.99 Side : 5.99

Soup and Salad Combo

Caesar or house salad with a cup of soup. 7.99

With French Onion Soup, 8.99

Cup Soup/ Half Sandwich Combo

Sandwich choices: Prime Rib Dip, Pastrami & Swiss, Turkey Reuben, Turkey Sandwich

Soup Options: Soup du Jour, Clam Chowder, or Chili. \$1 extra for French onion.

Beef Brisket Chili

Traditional chili with hearty chunks of house smoked beef brisket, Cup: 4.00 Bowl: 5.99

Soup of the Day or Clam Chowder

Cup: 3.50 Bowl: 5.00

French Onion Soup

Cup: 4.00 Bowl: 5.99

Signature Sandwiches

All sandwiches are served with your choice of French fries, sweet potato fries or house made chips. We smoke all of our meats in house daily!

Beef Brisket

House smoked, lightly sauced and topped with slaw, 9.99

Chopped Pork Sandwich

Slowly smoked pork, chopped and topped with slaw, 9.99

Hot Turkey Sandwich

Smoked turkey served open faced with mashed potatoes and gravy, 9.99

Pastrami & Swiss

House smoked pastrami, sliced thin, grilled onions on rye with Swiss cheese, 11.99

Turkey Sandwich

Smoked turkey, pepper bacon, red pepper, mayo, lettuce, tomato and onions, 10.99

Vegetarian Panini

Red pepper mayo, eggplant, roasted red peppers, mushrooms, fontina and parmesan cheeses, arugula with a citrus vinaigrette, 9.99

Chicken Panini

Spicy mango chutney, smoked pulled chicken, roasted red peppers, fontina and parmesan cheese, arugula with citrus vinaigrette, 11.99

Smoked Prime Rib Dip

Thinly sliced and topped with provolone with a side of au jus dipping sauce, 12.99

Turkey Reuben

House smoked turkey, Thousand Island dressing, sauerkraut, and Swiss cheese, 11.99

Gourmet Angus Burgers

All burgers are made with Angus beef and served with your choice of French fries, sweet potato fries or house made chips. Substitute a vegetarian Garden burger for any burger patty at no extra cost.

Bacon, Cheddar, Avocado Burger

Beef patty, peppered bacon, cheddar cheese, avocado, lettuce, tomatoes and onions, 10.99

BBQ Bacon Cheese Burger

Topped with caramelized onions, pepper bacon, BBQ sauce, poblano mayo and your choice of cheddar, provolone or pepper jack cheese, 10.50

Classic Cheeseburger

Beef patty, lettuce, tomato, onions, with your choice of cheddar cheese, provolone or pepper jack, 8.99

Salmon Burger

Grilled salmon filet, pickled red onions and dill mayo, 13.99

Caribbean Chicken Burger

Jerk seasoning, avocado, provolone, and poblano pepper mayo, 10.99

Blackened Chicken Burger

Seared chicken breast seasoned with Cajun spices, topped with pepper jack cheese, lettuce, tomatoes, onions and red pepper mayo, 10.99

Fosters Smokehouse Burger

Beef patty, topped with Swiss cheese, ample house smoked pastrami, lettuce, tomatoes, onions and poblano mayo, 12.99

Entrees

We use only fresh seafood and fresh smoked meats.

Beer Battered Fish and Chips

Pacific cod, artichoke tartar, and fries.

2 pieces: 12.00 3 pieces: 14.00

Cajun Seafood Fettuccini

Prawns, scallops, and fettuccini tossed in a spicy tomato Cajun style sauce, 13.99

Grilled Salmon

Basted with garlic vermouth butter. Served atop garlic mashers and fresh vegetables, 15.99

Rack of Ribs

House smoked pork ribs served with your choice of mashed potatoes, potato salad or fries,

Full Rack: 18.99 Half Rack: 10.99

Fettuccini Alfredo

Fettuccini noodles in a rich and creamy Alfredo sauce, 10.99

Add chicken: 12.99 Add smoked salmon: 13.99

Black Angus Cowboy Top Sirloin

Top sirloin coated with a cowboy steak seasoning, basted with jalapeno butter and topped with fresh salsa. Served with garlic mashed potatoes and vegetables, 17.99

Black Angus Top Sirloin, 8 oz

Top sirloin basted with steak butter and topped with frizzled onions. Served with garlic mashed potatoes and vegetables, 17.99

Black Angus Ribeye, 12 oz

Hand carved ribeye basted with steak butter and topped with frizzled onions. Served with garlic mashed potatoes and vegetables, 19.99

Southern Meatloaf

Meatloaf made of beef, pork, onions and green peppers. Served with spicy Cajun sauces, mashed potatoes and vegetables, 13.99

Apple Smoked Chicken

Half a whole all-natural chicken. Smoked slowly over apple wood and served with rice pilaf and vegetables, 12.99

Desserts

Seasonal Fruit Cobbler

Seasonal fruit topped with snickerdoodle cookie crust and vanilla ice cream. 4.50

Crème Brule

Sweet Custard made with vanilla bean and topped with caramelized sugar crust, 4.50

Chocolate Brownie

Flourless, this chocolate indulgence is served hot, topped with vanilla ice cream, drizzled with Guittard chocolate sauce, 4.99

Pear Bread Pudding

Oven baked, served hot with a rich custard sauce, topped with vanilla ice cream, 4.50

Bar Services

Happy hour pricing includes \$4.00 well drinks, \$3.75 imported or micro brew drafts beer, \$2.50 domestic draft beers.

A full bar service is available including 20 beers on tap, 18 varieties of wine and an assortment of bottled and canned beers.