



January 16 – January 25, 2026

TWO COURSE LUNCH MENU – \$26.26

COURSE 1 – PLEASE CHOOSE ONE

BARRETT'S HOUSE SALAD | CLASSIC CAESAR

DAILY SOUP SELECTION | CRAB AND ROASTED CORN SOUP

HONEY CREOLE BRUSSEL SPROUTS | ROCKEFELLER OYSTERS

COURSE 2 – PLEASE CHOOSE ONE

CUBANO SANDWICH

*sofrito braised pork, sliced ham, mustard, pickles, Swiss,
Cuban Telera roll, French fries*

REUBEN

*corned beef, Swiss, thousand island, sauerkraut,
marble rye, French fries*

SHRIMP TACOS

*crispy shrimp, soft tortillas, cabbage, mango salsa, Sriracha aioli,
cotija cheese, French fries*

HARISSA CHICKEN SANDWICH

*harissa marinated chicken breast, mixed greens, tomato, pickled red onion,
Tzatziki cream sauce, ciabatta, French fries*

FALL HARVEST SALAD

*blackened salmon, kale, cabbage, diced apples, pomegranate,
apple crisps, lemon maple Dijon dressing*

NO OTHER DISCOUNTS MAY BE USED WITH
THIS RESTAURANT WEEK OFFER. THANK YOU.





January 16 – January 25, 2026

THREE COURSE DINNER MENU – \$45.26

COURSE 1 – PLEASE CHOOSE ONE

BARRETT'S HOUSE SALAD | CLASSIC CAESAR

DAILY SOUP SELECTION | CRAB AND ROASTED CORN SOUP

COCONUT SHRIMP | HONEY CREOLE BRUSSEL SPROUTS | ROCKEFELLER OYSTERS

COURSE 2 – PLEASE CHOOSE ONE

HARISSA CHICKEN SKEWERS

couscous, Tzatziki sauce

SHRIMP & SCALLOP SCAMPI

roasted tomato, garlic butter, angel hair pasta

PRIME RIB 12oz

mashed potatoes, horseradish cream, au jus

OSSO BUCCO RAVIOLI

demi cream sauce, fried sage

PORK RIBEYE

soy garlic marinade, chimichurri, Fresno chilis, mashed potatoes

COURSE 3 – PLEASE CHOOSE ONE

FLOURLESS CHOCOLATE CAKE | SORBET

STRAWBERRY SHORTCAKE | FRESH BERRIES NAPOLEON

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THIS RESTAURANT WEEK OFFER. THANK YOU.**

