



Blind Harry's

Appetizers

Ahi Tuna

Ahi Tuna Served Over Mixed Greens
w/ a Wasabi Vinaigrette and a Sweet Soy Ponzu
\$ 11.00

Loaded Brown Barrels

Tater Tots topped w/ Bacon, Jalapeños, Monterey Jack Cheese,
Scallions and Smoked Cilantro Sour Cream
\$ 9.00

Blind Harry's Nachos

Tortilla Chips w/ Pulled Pork, Queso, Shredded Lettuce,
Diced Tomatoes, Jalapeños, Smoked Sour Cream Drizzle
\$ 10.00

Beef Skewers

Grilled Beef Skewers Served Over
Loaded Potato Cake w/ a Port Wine Reduction
\$ 12.00

Pretzels

Pretzel Sticks w/ Beer Cheese
\$ 9.00

Chicken Lettuce Wraps

Served Over Romaine Lettuce w/ Cucumbers, Carrots,
Bean Sprouts, and Peanut Sauce
\$ 12.00

Chicken Tenders

Lightly Breaded and Fried
Served w/ Honey Mustard or Prepared Buffalo Style
\$ 8.00

Calamari

Fried Calamari and Banana Peppers
Tossed in a Garlic Herb White Truffle Butter
\$ 10.00

Grouper Fingers

Lightly Breaded and Fried
Served w/ Tartar Sauce
\$ 10.00

Buffalo Chicken Dip

Served w/ Homemade Chips
\$ 8.00

Soup of the Day

8 oz. Cup	12 oz. Bowl
\$ 4.00	\$ 6.00

Salads

Wedge Salad

Iceburg Lettuce Served w/ Ranch Dressing, Topped
w/ Applewood Smoked Bacon, Tomatoes, Croutons, and Shredded Jack Cheese
\$ 5.00

Brown Barrel House Salad

Mixed Greens Topped w/ Cucumbers, Onions, Tomatoes,
Shredded Jack Cheese, and Herb Croutons
\$ 4.00

Caesar Salad

Romaine Greens, Croutons, Black Olives, and Parmesan Cheese
Tossed w/ a Caesar Dressing
\$ 6.00

Curly Spinach Salad

Spinach Greens, Spiced Pecans, Dried Cranberries,
Feta Cheese, Red Onions, and Herb Croutons
\$ 7.00

Southern Fried Chicken Salad

Southern Fried Chicken Served Over Mixed Greens
Topped w/ Cucumbers, Onions, Tomatoes, Croutons, and Shredded Jack Cheese
\$ 11.00

Enhance Your Salad

6 oz. Chicken Breast - \$ 5.00	6 oz. New York Strip - \$ 8.00
6 oz. Salmon - \$ 8.00	4 oz. Ahi Tuna - \$ 8.00

Dressings

Ranch, Bleu Cheese, Honey Mustard, Caesar, Roasted Garlic Vinaigrette, and Creole Herb

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness
As Always, Please Drink Responsibly



Entrées

All Entrées Served w/ Cup of Soup or House Salad

12 oz. New York Strip

Served Over a Loaded Potato Cake and Sautéed Haricot Verts
Finished w/ a Port Wine Reduction
\$ 34.00

12 oz. Ribeye

Served Over White Truffle Garlic Mashed Potatoes
w/ Farmers Market Fresh Vegetables and a Compound Butter Sauce
\$ 36.00

Pork Tenderloin

Pecan Crusted and Sautéed, Served Over Sweet Potato Hash
Finished w/ Woodford Reserve Granny Smith Apple Chutney
\$ 20.00

Chicken Ravioli

Blackened Chicken Breast Over Three Cheese Ravioli
w/ a Vodka Cream Sauce
\$ 18.00

Southern Style Crab Cakes

Served Over Baby Bok Choy and Finished w/ a Sweet Thai Chile Glaze
\$ 24.00

Fresh Catch

Please Ask Your Server about Our Selection of the Day
Market Price

Alaskan Salmon

Grilled Over Butternut Squash w/ a Pecan Bourbon Reduction
\$ 24.00

Country Boy Beer Battered Fish and Chips

Served w/ French Fries and Tarter Sauce
\$ 13.00

Shrimp and Grits

Served Over Cheddar Cheese Grit Cake and Finished w/ Woodford Reserve BBQ Sauce
\$ 20.00

Chicken Piccata

Lightly Breaded Chicken Served Over Angel Hair Pasta w/ Sautéed Onions,
Capers, Tomatoes, Spinach, and Finished w/ a Chardonnay Butter Sauce
\$ 18.00