

appetizers

PRAWN COCKTAIL

Fresh prawns chilled and served with spicy cocktail sauce and fresh lemon | 15

STEAMER CLAMS

Clams steamed in white wine, butter and garlic, garnished with tomatoes and green onions | 18

JUMBO CALAMARI

Served with lemon garlic aioli | 15

PARMESAN ARTICHOKE DIP

Served hot and bubbly with toasted crostini | 12

MOZZARELLA STICKS

Served with house-made ranch and marinara sauce | 9

DEEP FRIED GREEN BEANS

Served with house made ranch | 10

HAND DIPPED PICKLES

Served with choice of ranch or bleu cheese | 10

WHISKEY KITCHEN WINGS

Cooked to perfection, served with choice of house-made sauce: Traditional Buffalo or Whiskey BBQ | 14

LOADED POTATO SKINS

Crisp potato skins filled with cheeses, bacon, sour cream and chive | 10

PARMESAN FRIED BRAVE HEARTS

Parmesan panko breaded artichoke hearts, deep fried and served with a garlic herb aioli | 12

COLD WATER SCALLOPS

Pan seared with lemon caper butter sauce | 14

DUNGENESS CRAB CAKES

Two large crabcakes served with garlic aioli, grilled lemon and pickled red onion | 16

CHIMICHURRI STEAK WITH PEPPERS & ONIONS

Served with a spicy cilantro chimichurri sauce | 18

BREWSKY BREAD

Sourdough round stuffed with soft brie, monterey jack, garlic and butter, baked to perfection | 14

salads

CHICKEN CAESAR SALAD

Mixed greens topped with caesar dressing, grilled chicken, parmesan cheese and garlic parmesan croutons | 18

SHRIMP LOUIE SALAD

Mixed greens, bay shrimp, boiled egg, carrot, onion, tomato, shredded cheese with Louie dressing | 10 / 17

THE COBB

Fresh greens, sliced steak, bacon, sliced egg, avocado, tomatoes, red onions and bleu cheese crumbles | 18

WHISKEY WEDGE STEAK SALAD

6 oz. chargrilled filet with crisp iceberg wedge, crisp red onion, cherry tomato, applewood bacon bits, blue cheese crumbles and balsamic drizzle | 23

WALNUT CRANBERRY SALAD

Mixed greens, grilled chicken, dried cranberry, candied walnuts, bleu cheese crumbles and poppyseed dressing | 18

BARN DINNER SALAD 8

QUARTER WEDGE SALAD 8

SOUP & DINNER SALAD COMBO 12



for the kid's

*For kid's 10 and under.
Includes one of the below drinks
Served with French fries.*

GRILLED CHEESE SAMMIE | 4.5

CHEESEBURGER | 6

CHICKEN TENDERS | 6

THE YIPPIE-KI-YAY STEAK | 9

MAC N CHEESE | 5

CHILD'S DRINK

Sodas | Lemonade | Milk



Handhelds

All handhelds are served with choice of soup or salad, house bread and choice of side.

THE BARN BURGER

1/2 lb. ground sirloin patty on a grilled rustic french roll with lettuce, tomatoes, red onions and choice of cheese 18

MUSHROOM SWISS BURGER

1/3 lb. patty grilled and finished with sautéed mushrooms and swiss cheese on toasted brioche bun 16

WHISKEY BBQ BURGER

1/3 lb. patty grilled and finished with cheddar cheese, onion rings and whiskey BBQ sauce on toasted brioche bun 16

CLASSIC BURGER

1/3 lb. patty with American cheese, lettuce, tomato, onion and pickle 14

CHICKEN CLUB

Grilled chicken breast, pepperjack, bacon, avocado, lettuce, tomato, onion 18

FAMOUS GB STEAK SANDWICH

Always a house favorite!
Thinly shaved steak served on a rustic French roll, grilled onions and choice of cheese upon request 19

TRI TIP SANDWICH

Tender Tri-Tip with provolone cheese, creamed horseradish on grilled rustic French roll with mixed greens, tomato and pickled red onion 19

pasta

CHICKEN FETTUCCHINE ALFREDO

Classic parmesan alfredo tossed with fettuccine, grilled chicken and parmesan cheese 19

SHRIMP POMODORO PASTA

Tender rock shrimp sautéed with garlic and shallots finished with rich alfredo, fettuccine and tomato bruschetta 23

PASTA PRIMAVERA

Classic parmesan alfredo tossed with fettuccine and a mix of sautéed vegetables 17

BEEF STROGANOFF

Tender beef tips in a rich red wine mushroom sauce server of fettuccini noodles with sour cream and chives 19

CLAM FETTUCCHINE

Fettuccine noodles tossed in a rich white wine clam sauce finished with parmesan cheese, green onion and tomato 22

sides

Onion Rings | French Fries | Steak Fries | Sweet Potato Fries
Loaded Baked Potato | Loaded Mashed | Seasonal Veggies
Parmesan Risotto





kitchen entrées

All entrées are served with choice of soup or salad, house bread and choice of side, excluding Tomato Chicken Bruschetta and Sea Scallops, which are served as stated.

signature steaks

Proudly serving Certified Angus Beef.
All steaks charbroiled or flat grilled® and finished with house Steak Butter.

THE COWBOY RIBEYE

24 oz. Bone-in Rustic Cut Ribeye,
High Marbling 46

BONE-IN FRENCH RIBEYE

21 oz. French Exposed Bone
Prime Grade Ribeye 48

HAND CUT NEW YORK 12 oz. 35

FILET MIGNON 8 oz. 40

TOP SIRLOIN

6 oz. Baseball Cut 20 | 10 oz. Center Cut 28

PORTERHOUSE

24 oz. Prime Grade - 42 | Dinner for 2 - 50



PRIME GRADE PRIME RIB

Available Thursday, Friday and Saturday

Aged, seasoned and slow roasted,
served with horseradish and au jus
10 oz. Petite Cut 34 | 12 oz. Large Cut 38

-STEAK TOPPERS-

Lobster Tail 18 | Hand Dipped Prawns 9
Scampi Style: Shrimp Sautéed In Butter & Garlic 9
Sea Scallops: Sautéed In Butter & Garlic 12
Sautéed Whiskey Butter Mushrooms 4

seafood

SALMON

8oz fresh Atlantic salmon filet seasoned and
sautéed finished with lemon caper cream sauce 25

NORTH ATLANTIC LOBSTER TAIL

(2)6 oz. Lobster tails cooked and seasoned to
perfection, accompanied by drawn butter 38

SCAMPI

Jumbo prawns sautéed in butter and garlic 24

HAND DIPPED PRAWNS

Tempura battered and fried to perfection, served
with house made cocktail sauce and lemon 24

SEA SCALLOPS

Fresh scallops pan seared in a brown butter sauce,
served over garlic parmesan risotto 29

CHEF'S

signature dishes

DOUBLE CENTER CUT BONE-IN PORK CHOP

Seasoned, grilled and drizzled with
apricot bourbon butter sauce 20

FILET TENDERLOIN MEDALLIONS

Tender filet medallions seasoned and
seared to perfection served with
whiskey butter mushrooms 27

ST. LOUIS RIBS

Slow roasted and smoked to perfection basted
with whiskey bbq sauce. Half rack 20 | Full rack 28

KENTUCKY BOURBON GLAZED MEATLOAF

House-made meatloaf served with
mashed potato and seasonal veggies 19

CHICKEN FRIED STEAK

Southern breaded and fried golden brown
served with country pepper gravy 19

CHICKEN PICCATA

Lightly breaded, pan seared and
topped with a creamy white wine
lemon butter caper sauce 21

MOCK ABALONE

A Green Barn classic brought back-
tenderized chicken breast in clam juice, flour
dredged and sautéed finished with fresh lemon 21

BOURBON BEEF TIPS

Tender beef tips sautéed with mushrooms and
garlic finished in our house made au jus 20

PARMESAN ARTICHOKE CHICKEN

Pan seared chicken breast finished with
lemon artichoke parmesan 21

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.
Automatic gratuities will be added to parties of eight or more!





signature cocktails

BRUCE'S KENTUCKY MULE

GBWK FOUR ROSES OLD FASHION

BOURBON FIZZ

BLOODY MARY / MOLLY / MARIA

BLOODY GIN

BANDERO MARGARITA

MAKER'S MARK MANHATTAN

BUFFALO TRACE MANHATTAN

MOSCOW MULE

COWBOY MULE

WHISKEY KITCHEN COSMO

SOUTHERN PEACH-TINI

PICKLE-TINI

LEMON DROP

WATERMELON DROP

PIÑA COLADA

BAHAMA MAMA

GIN BUCK

ROTATING SEASONAL DRAFT BEERS ON TAP

wine

SAUVIGNON BLANC

Kim Crawford, New Zealand 8.5 | 25

WHITE ZINFANDEL

House - Copper Ridge, California 6.5

PINOT GRIGIO

House - Copper Ridge, California 6.5

MOSCATO

Salt of the Earth, San Joaquin 8.5 | 25

CHARDONNAY

Copper Ridge, California 6.5

William Hill, Coastal 7.5 | 23

Frei Brothers, Sonoma 8.5 | 25
"Russian River"

Fetzer, California 9.25 | 28

Trefethen, Napa 11.5 | 35

CHAMPAGNE

Pol Clement, France 187ml | 7.5

PINOT NOIR

MacMurray Ranch, Sonoma 11 | 33

MERLOT

Copper Ridge, California 6.5

Frei Brothers, Sonoma 8.5 | 25
"Russian River"

RED BLEND

Trefethen, "Dragon's Tooth", Napa 69

CABERNET SAUVIGNON

Copper Ridge, California 6.5

William Hill, Coastal 7.5 | 23

Louis Martini, California 8.5 | 25

Frei Brothers, Sonoma 11 | 33

Trefethen, Napa 60

ZINFANDEL

Moss Roxx, Lodi 9.5 | 30

