



Rediscover a Barrington Tradition

Prix Fixe Gluten Free Menu \$23

Choose One From Each Course

STARTERS

Chessie's Baked French Oni on Soup

Topped with provolone cheese

Chef Paco's Chips & Guacamole

ENTRÉES

California Cobb

Mixed greens, chicken, mushrooms, avocado, chopped egg, bacon bits, tomatoes and crumbled bleu cheese, with choice of dressing on the side

Tropical Ahi Tuna

Fresh romaine and spring greens with medium-rare ahi tuna, mango, avocado, tomatoes and onion topped with cilantro-ginger vinaigrette

Strawberry Salmon

Salmon lightly grilled, served on baby spinach with strawberries, slivered almonds, red onions and poppy seed dressing

Chicken Santa Fe Salad

Grilled chicken breast over romaine & iceberg with tomatoes, avocado, onions and tortilla strips, tossed with BBQ ranch dressing

Steak Salad

Grilled sirloin sliced thin, served on a bed of baby spinach with red onions, crumbled bleu cheese and bacon with a Dijon Vinaigrette

DESSERTS

Chocolate Mousse Tower

Crème Brûlée

Ice Cream Sundae

March 2019