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BARTON G.  
THE RESTAURANT CHICAGO

DINNER MENU

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## BELOW ZERO NITRO-BAR

### SABRINATINI 26

#### OUR ORIGINAL MARTINI

Grey Goose citron vodka, watermelon sorbet, St. Germaine, champagne popsicle

### BARTON GENIE 25

Grey Goose vodka, St. Germaine, Honest Tea, lime juice, apple, mint

### STAIRWAY TO HEAVEN 25

Ciroc vanilla, Remy V, cashew milk, Frangelico, ginger beer

### BUDDHALICIOUS 26

Grey Goose Le Poir, Lychee, cranberry juice, vodka popsicle

### DIAMONDS ARE FOREVER 27

Grey Goose Citron, Cointreau, lemon, vodka popsicle

### HOT KATANA 28

Suntory Japanese whiskey, Junmai Ginjo Sake, hibiscus honey

### BG MOONSHINE 26

Ocucaje Pisco, Grey Goose peach vodka, mezcal, Cointreau

### BG 2069 27

Casa Noble tequila, Sriracha, passionfruit, Triple Sec, lemonade

### PROHIBITION 29

Dusse VSOP cognac, Bacardi Anejo, Jack Daniels Rye, Benedictine, Giffard banana liquor

## WINDY CHICADOG

### SMOKING SALMON 14

Black bun, salmon and smoked salmon sausage, mustard caviar, ketchup

### TURKEY 14

Turkey sausage, pickled mustard seed, smoked BBQ romaine, mayo

### HOTSTRAMI 14

Pastrami 'sausage', grilled lettuce, confit tomato coulis, grain Dijon mustard

### HOT MADAME 14

Pulled braised Berkshire pork, Mornay, Gruyere cheese, Quail egg

## RAWBAR

Jumbo Shrimp Cocktail | SIX PIECES 29

Chilled Oyster | HALF A DOZEN MP

Tuna tartar 19

Chilled or poached half Maine lobster 32

PEI mussels with onion - peppers vinaigrette 18

## APPETIZERS

### BBQ OF BONES | MIN. 2 PEOPLE 25 PP

12-hour beef ribs, lamb riblets, and long-bone chicken wings, Elfin corn-wild mushroom skillet, minted yogurt, house BBQ, scallion chimichurri

### LAUGHING BIRD 27

### POPCORN SHRIMP

Crispy rock shrimp, sweet & spicy chili sauce, popcorn

### LOBSTER POP- TARTS 29

Lobster & fontina Mornay sauce baked in flakey phyllo, Tabasco Hollandaise & tarragon aioli

### STRIKE OUT SLIDERS 23

Wagyu beef mini burgers, Gruyere cheese, red onion jam, black truffle, brioche, smoked ketchup, garlic aioli - ADD FOIE GRAS 9

### LOBSTER AND CHICKEN POT PIE 25

Fresh lobster, chicken thighs, sweet potatoes, carrots and celery in a rich red curry sauce, topped with puff pastry with chilled mango and coriander salad

### TUNA TARTAR 23

Ahi tuna, frozen Leche de Tigre, purple radish, crisp brioche, chipotle butter-flies

### TEACH A MAN TO FISH FOR LOX 21

House cured salmon loin cured in dill, citrus and vodka. Seaweed butter, bread pillows, whipped yoghurt, extra virgin olive oil pearls

## SALADS & SOUPS

### BLACK VITO'S CAESAR SALAD 14

Crisp romaine hearts, brioche croutons, Parmigiano Reggiano, lemony Caesar dressing,

### BARTON G. SEASONAL CHOPPED SALAD 24

Iceberg, baby kale, carrots, baby spinach, hearts of palm, feta cheese, endives, caramelized pecans, green beans, romaine, chick peas, crisp bacon, black olives, cranberries and our original savory honey vinaigrette

### WALDORF SALAD 19

Butter lettuce, red apple, pink grapes, shaved celery, duck ham, oregano dressing

### WARM BRUSSELS SPROUT SALAD 19

Blanched baby brussels, green beans, Granny Smith apples, orange segments, prosciutto, sherry vinaigrette

### 24/7 RAMEN 13

7-hour mushrooms broth, 24 vegetables for Nichols farm, noodles, 63° C egg

### COCKTAIL BISQUE 21

Sherry laced bisque with bronzino and fresh Main lobster, and Kennebec potatoes, crisp baguette crouton, fine herbs

## ENTREES

### VEGGIE RISSOTTO 28

Arborio rice, seasonal vegetables from Nichols farm, mushroom broth.

### RARE TORCHED TUNA 38

Wonton escargot, peppered bordelaise, root vegetable salad, nori ash

### ORANGE SALMON 36

Pan seared salmon loin, roots ratatouille, saffron paint

### MISS THAI-GONE 52

Whole fried Main lobster, kimchi aioli, vegetable fried rice

### WHOLE GRILLED BRONZINI 43

Asian profiteroles with Thai coconut shrimp fillings

### KOBE MEATLOAF IN 35

#### TERRA COTTA

Kobe beef meatloaf baked in clay, house made ketchup, whipped yukon golds, quick fire green beans

### JAMBALAYA 35

Chicken, Andouille sausage, Gulf Shrimp, Arborio rice, Okra, Cajun mirepoix, spices

## MEAT & POULTRY

### BIRD'S EYE VIEW **34**

'Coq au Champagne', Thumbelina carrots, glazed squash, pearl onions

### WHOLE DUCK FOR 2 **85**

Slow roasted Hudson Valley duck, carrots and leeks crudité, au jus, scallion buns

### LAMB SHANK **41**

Slow braised organic lamb, fried leeks, roasted heirloom carrots, crispy tortilla crown, Greek mint 'Jelly'

### SLOW COOKED SHORT RIB **39**

Angus beef short ribs slow cooked in red wine with mash potatoes, heirloom carrots, mixed mushrooms

### CHAR GRILLED

Char grilled items are served with Natural Jus. Chive Béarnaise available upon request.

12 oz. VEAL SKIRT STEAK	32
8 oz. FILET MIGNON	51
16 oz. COWGIRL BONE IN	59
32 oz. TOMAHAWK for 2	150

### BARTON G. CASTLE FOR 2 **320**

48 oz. Jackman ranch wagyu prime rib, giant baked Idaho potato with 1 pound Caribbean Lobster, three cheeses and chives.

### THE LAWN MOO-ER **190**

48 oz. Grass fed, porterhouse charbroiled

## TRIMMINGS & FRILLS

Brussel Sprouts Branch	23
Poached Asparagus - lemon oil, sea salt	13
Roasted Mushrooms- shallot, garlic	12
Kennebec Fries - truffle, Reggiano	12
Crushed Yukon Potatoes - buttermilk, butter	10
Creamy 'Greens, Grass & Weeds'- gruyere	13
Mouse Trap Mac & Cheese - Everyone's cheesy favorite	12
Truffle Lobster Trap Mac & Cheese	16
'G' Fry Quartet - Kennebec fries, honey truffle eggplant, pomme soufflé, sweet potatoes, with smoked ketchup, , 'au jus' mayo	25
Barton's savory porra fries	16
Cheeses & chilis stuffed porra fries	18

## DESSERTS

### DOLLA DOLLA BILLS YA'LL!!!

38

MEGA RICH chocolate ganache and dulce de leche tart, under a gold brick shell. Vanilla bean ice cream, golden chocolate crumble, and fruit filled jewels

### MARIE ANTOINETTE'S HEAD

29

#### LET THEM EAT CAKE

A towering cotton candy Pompadour accompanied with bombolini 'cupcakes' filled with blackberry jam and topped with a roasted almond buttercream

### CARNIVAL FUN CAKES

29

Golden funnel cakes with fun dipping sauces of chocolate, strawberry, salted caramel, powdered sugar, and whipped cream

### THE SABRINA SUNDAE

34

Barton 'G'iant martini filled with a variety of house-made ice creams and outrageous toppings

### THE OTHER BIG BIRD

33

Layered cake filled with dark chocolate mousse, praline feuilletine, and a brownie crust

### OLD MACDONALD'S FARM

34

Apple tarte Tatin, white chocolate apple mousse and apple jelly filled 'apples'. Lemon mousse, lemon curd, and madeleine sponge filled 'corn cob'

### STRAWBERRY FIELDS

32

Cold lava cake strawberry filled with banana caramel. Strawberry cheesecake pops, fresh strawberries, and a vanilla sauce fountain

### OOPS! I DROPPED MY ICE CREAM

250

Four foot tall flaky cinnamon sugar cone, vanilla cake with fresh strawberry ice cream and chocolate crumble, topped with chocolate frosting

### THE CRANE

250

Chocolate mousse and brownie cake submerged in dark chocolate frosting and topped with fresh whipped cream from our jet pack