BARCLAY PRIME

BOUTIQUE STEAKHOUSE

Luxury and sophistication meet posh and chic at barclay prime. A sexy revamp of the traditional steakhouse, Barclay Prime’s menu offers subtle twists on contemporary steakhouse fare, taking your dining experience to a new level.

237 S. 18TH STREET PHILADELPHIA | BARCLAYPRIME.COM

FEATURES

• Available for dinner seven days a week.
• Private luncheons available upon request.
• Seating for up to 20 guests in the Main Dining Room.
• The Private Dining Room accommodates 40 people for a seated event, or 65 can enjoy cocktails and hors d'oeuvres.
• Barclay Prime is available to be reserved exclusively for up to 110 guests.
• Private Dining Room has audio visual capabilities.
• Extensive wine list.
• Barclay Prime’s semi private lounge is available reception style for up to 30 guests.

FOR MORE INFORMATION CONTACT JENNIFER@STARR-RESTAURANTS.COM | 215-634-9948

*menus subject to change
GARDEN
COLD HORS D’OEUVRES
WILD MUSHROOM TARTLET baked ricotta, vincotto
BEET PANNACOTTA TARTLET goat cheese & pistachio
OVEN-ROASTED TOMATO “TARTARE” capers, dijon
CHILLED POPCORN DEMI SOUP

HOT HORS D’OEUVRES
PARMESAN ARANCINI marinara
GRILLED CHEESE raclette, tomato veloute
TRUFFLED MAC N’CHEESE BITES
POLENTA BITES pesto
VEGETABLE SPRING ROLLS sweet chili sauce
FALAFEL apricot tatziki

SEA
COLD HORS D’OEUVRES
TUNA TARTARE cucumber, ginger, spicy aioli & wonton
HAMACHI TARTARE yuzu dashi, potato crisp
SHRIMP CEVICHE avocado mousse
SMOKED SALMON “everything” waffle & dill crème
SEARED TUNA pomme frite & saffron aioli
MAINE LOBSTER ROLL potato bun ($2 supplement)

HOT HORS D’OEUVRES
FISH & CHIPS tartare sauce
FRIED SHRIMP buffalo sauce
BARCLAY PRIME MINI CRAB CAKES yuzu tobiko ($2 supplement)

LAND
COLD HORS D’OEUVRES
STEAK TARTARE toast rounds
ROASTED FILET MIGNON horseradish crème, toast
ROSSINI petit filet & foie gras ($2 supplement)
FOIE GRAS seasonal marmalade ($2 supplement)

HOT HORS D’OEUVRES
CLASSIC PIGS IN A BLANKET
BARCLAY PRIME MINI SLIDERS cheddar & caramelized onion
MINI MEATBALLS marinara
CUBAN SANDWICH panini bites
GRILLED CHICKEN BITES caesar dip
BUTTERMILK FRIED CHICKEN house steak sauce
PEKIN DUCK scallion pancake & hoisin
GRILLED LAMB LOIN chimichurri ($2 supplement)
LAMB LOLLIPOPS mint chutney ($5 supplement)

SELECTION OF 4 ITEMS AT $30.00 PER PERSON, PER HOUR*

*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
RAW BAR*
served on chipped ice with lemon wedges, cocktail sauce, mignonette and hot sauce

COLOSSAL SHRIMP - ENHANCEMENT
JUMBO SHRIMP
JUMBO LUMP CRAB 3 OZ.
KING CRAB COCKTAIL 5 OZ. - ENHANCEMENT
LOBSTER COCKTAIL - ENHANCEMENT
MARKET OYSTERS
$30 PER PERSON PER HOUR

ARTISANAL CHEESE AND CRUDITÉ SELECTION*
$15 PER PERSON

ARTISANAL CHEESE AND CHARCUTERIE SELECTION*
$25 PER PERSON

CARVED STATION*

28 DAY DRY AGED PRIME RIB
au jus and accompanying sauces
$40 PER PERSON PER HOUR

ROASTED FILET MIGNON
au jus and accompanying sauces
$35 PER PERSON PER HOUR

BERKSHIRE PORK LOIN
au jus and accompanying sauces
$25 PER PERSON PER HOUR

ROASTED "WAGYU" FILET
au jus and accompanying sauces
$55 PER PERSON PER HOUR

SIDES
(CHOSE TWO ITEMS)
WHIPPED POTATOES
* TRUFFLE WHIPPED POTATOES SUPPLEMENTAL $4 PER PERSON FEE
CREAMED SPINACH
SAUTÉED SPINACH
SAUTÉED MUSHROOMS
HOUSE TATER TOTS
SEASONAL GREEN
POTATO GRATIN

SALADS
(CHOSE ONE ITEM)
CAESAR SALAD
CHOPPED SALAD

*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
LUNCH

FIRST COURSE
(Please pre-select two items)
CAESAR SALAD
MIXED GREENS SALAD
SEASONAL SOUP
WAGYU SLIDERS

SECOND COURSE
(Please pre-select two items)
SALMON
8 OZ. BROILED FILET
ROASTED CHICKEN
BRANZINO
12 OZ. NY STRIP STEAK

SIDES
(Served family style - please pre-select two items)
CREAMED SPINACH
SAUTÉED SPINACH
SAUTÉED MUSHROOMS
HOUSE TATER TOTS
WHIPPED POTATOES
SEASONAL GREEN

DESSERT
A tasting selection from our pastry chef

COFFEE, DECAF COFFEE AND HOT TEA

$60.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
DINNER ONE

BARCLAY SEAFOOD SAMPLER
  oysters,
  jumbo shrimp,
  lump crabmeat
$20.00 PER PERSON*

SIGNATURE WAGYU CHEESESTEAK
  waygu ribeye, foie gras,
  truffled whiz on a fresh
  baked sesame roll
$25.00 PER PERSON*

BARCLAY PRIME WAGYU A5 PROGRAM
  a tasting of filet & NY strip
$40.00 PER PERSON*

FIRST COURSE
(PLEASE PRE-SELECT TWO ITEMS)
THE WEDGE
LOBSTER BISQUE
WAGYU SLIDER DUO
CAESAR SALAD

SECOND COURSE
(PLEASE PRE-SELECT THREE ITEMS)
10 OZ. BROILED FILET MIGNON
  * 8 OZ. AMERICAN WAGYU FILET $50 SUPPLEMENTAL PER PERSON FEE
16 OZ. NEW YORK STRIP STEAK
  ** 14 OZ. AMERICAN WAGYU NEW YORK STRIP $75 SUPPLEMENTAL PER PERSON FEE
ROASTED CHICKEN
BRANZINO
SALMON

SIDES
(SERVED FAMILY STYLE - PLEASE PRE-SELECT TWO ITEMS)
WHIPPED POTATOES
  ** TRUFFLE WHIPPED POTATOES SUPPLEMENTAL $4 PER PERSON FEE
CREAMED SPINACH
Sautéed Spinach
Sautéed Mushrooms
House Tater Tots
Seasonal Green

DESSERT
A TASTING SELECTION FROM OUR PASTRY CHEF
SERVED WITH COFFEE, DECAF & HOT TEA

$100.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
DINNER TWO

BARCLAY SEAFOOD SAMPLER
- oysters, jumbo shrimp, lump crabmeat
- $20.00 PER PERSON*

SIGNATURE WAGYU CHEESESTEAK
- waygu ribeye, foie gras, truffled wizon on a fresh baked sesame roll
- $25.00 PER PERSON*

BARCLAY PRIME WAGYU A5 PROGRAM
- a tasting of filet & NY strip
- $40.00 PER PERSON*

FIRST COURSE
(PRE-SELECT THREE ITEMS)
- CAESAR SALAD
- WEDGE SALAD
- WAGYU SLIDER DUO
- LOBSTER BISQUE
- TUNA TARTARE

SECOND COURSE
(PLEASE PRE-SELECT THREE ITEMS)
- 16 OZ. RIBEYE
- 10 OZ. FILET MIGNON
- *8 OZ. AMERICAN WAGYU FILET $50 SUPPLEMENTAL PER PERSON FEE
- 16 OZ. DRY AGED NEW YORK STRIP
- *14 OZ. AMERICAN WAGYU NEW YORK STRIP $75 SUPPLEMENTAL PER PERSON FEE
- ROASTED CHICKEN
- SALMON
- JUMBO LUMP CRAB CAKE
- BRANZINO

SIDES
(SERVED FAMILY STYLE - PLEASE PRE-SELECT THREE ITEMS)
- WHIPPED POTATOES
- *TRUFFLE WHIPPED POTATOES SUPPLEMENTAL $4 PER PERSON FEE
- CREAMED SPINACH
- SAUTÉED SPINACH
- SAUTÉED MUSHROOMS
- HOUSE TATER TOTS
- SEASONAL GREEN

DESSERT
- A TASTING SELECTION FROM OUR PASTRY CHEF
- SERVED WITH COFFEE, DECAF & HOT TEA

$125.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
DINNER THREE

FIRST COURSE
(PLEASE PRE-SELECT TWO ITEMS)
JUMBO SHRIMP COCKTAIL
WAGYU SLIDER DUO
TUNA TARTARE
LOBSTER BISQUE

SOUP/SALAD COURSE
(PLEASE PRE-SELECT ONE ITEM)
CAESAR SALAD
THE WEDGE SALAD
CHOPPED SALAD

THIRD COURSE
(PLEASE PRE-SELECT FOUR ITEMS)
10 OZ. FILET MIGNON
*8 OZ. AMERICAN WAGYU FILET $50 SUPPLEMENTAL PER PERSON FEE
16 OZ. AGED RIB EYE
16 OZ. NEW YORK STRIP
*14 OZ. AMERICAN WAGYU NEW YORK STRIP $75 SUPPLEMENTAL PER PERSON FEE
20 OZ. BONE-IN NY STRIP
ROASTED CHICKEN
SALMON
BRANZINO
CHILEAN SEA BASS
JUMBO LUMP CRAB CAKE

SIDES
(SERVED FAMILY STYLE - PLEASE PRE-SELECT THREE ITEMS)

WHIPPED POTATOES
CREAMED SPINACH
SAUTÉED SPINACH
SAUTÉED MUSHROOMS
HOUSE TATER TOTS

SEASONAL GREEN
POTATO GRATIN
TRUFFLE MAC & CHEESE
TRUFFLE WHIPPED POTATOES $4 PER PERSON FEE

DESSERT
A TASTING SELECTION FROM OUR PASTRY CHEF
SERVED WITH COFFEE, DECAF & HOT TEA

$145.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
BEVERAGE ONE

HOUSE COLLECTION BEVERAGE PACKAGE*
*ITEMS SUBJECT TO CHANGE

LIQUOR SELECTIONS
VODKA- KETEL ONE
GIN- TANQUERAY
WHISKEY- SEAGRAM'S 7 CROWN
BOURBON- JACK DANIELS
RUM- BACARDI SILVER
SCOTCH- DEWAR'S WHITE LABEL
TEQUILA- SAUZA

WINES BY THE GLASS
WHITE WINES
PINOT GRIGIO
CHARDONNAY
RED WINES
MALBEC
CABERNET SAUVIGNON

BEER SELECTIONS
AMSTEL LIGHT
YUENGLING LAGER

SOFT DRINKS
ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

$50 PER PERSON FOR THE FIRST 3 HOURS
$10 PER PERSON PER HALF-HOUR EXTENSION
Tax and Gratuity additional

*menus subject to change
BEVERAGE TWO

PREMIUM COLLECTION BEVERAGE PACKAGE*
*ITEMS SUBJECT TO CHANGE

SPECIALTY COCKTAILS
OUR SELECTION OF TWO OF OUR CLASSIC COCKTAILS

LIQUOR SELECTIONS
VODKA- KETEL ONE
GIN- TANQUERAY
WHISKEY- SEAGRAM’S 7 CROWN
BOURBON- JACK DANIELS
RUM- BACARDI SILVER
SCOTCH- DEWAR’S WHITE LABEL
TEQUILA- SAUZA

WINES BY THE GLASS*
WHITE WINES
PINOT GRIGIO
RIESLING
CHARDONNAY

RED WINES
PINOT NOIR
MALBEC
CABERNET SAUVIGNON

BEER SELECTIONS
AMSTEL LIGHT
YUENGLING LAGER
CRAFT SELECTION

SOFT DRINKS
ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

$60 PER PERSON FOR THE FIRST 3 HOURS;
$14 PER PERSON PER HALF-HOUR EXTENSION
Tax and Gratuity additional

*menus subject to change
**LUXURY COLLECTION BEVERAGE PACKAGE**

**SPECIALTY COCKTAILS**
SELECTION OF BARCLAY PRIME’S SPECIALTY COCKTAILS

**LIQUOR SELECTIONS**
VODKA- BELVEDERE
GIN- BOMBAY SAPPHIRE
WHISKEY- JACK DANIELS
BOURBON- BULLEIT
RUM- PYRAT XO
SCOTCH- CHIVAS REGAL
TEQUILA- PATRON SILVER

**WINES BY THE GLASS**

**WHITE WINES**
SAUVIGNON BLANC
PINOT GRIGIO
RIESLING
CHARDONNAY

**RED WINES**
PINOT NOIR
CARMENERE
MALBEC
RIBERA DEL DUERO
CABERNET SAUVIGNON

**BEER SELECTIONS**
AMSTEL LIGHT
CRAFT SELECTION
STELLA ARTOIS
YUENGLING LAGER

**SOFT DRINKS**
ASSORTED SOFT DRINKS, JUICES, PANNA AND S. PELLEGRINO

$70 PER PERSON FOR THE FIRST 3 HOURS
$14 PER PERSON PER HALF-HOUR EXTENSION

Tax and Gratuity additional

*menus subject to change