

Aberdeen Barn

2018 Holiday Dr 22901-2893 · +14342964630 · Updated: Jan 14, 2026

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APPETIZERS 11

French Onion Soup	\$9.00
Baked Oyster Rockefeller	\$15.00
Homemade Onion Rings	\$8.00
Maryland Style Crab Cake	\$20.00
Broiled Sea Scallops	\$14.00
Escargot Bourguignonne	\$15.00
Jumbo Shrimp Cocktail	\$15.00
Louisiana Style Fried Lobster Tail	\$28.00
Butter Barbecue Shrimp	\$15.00
Broiled Lobster Tail	\$28.00
Baked Clams Casino (The House Specialty)	\$15.00

SALADS 4

Greek Salad	\$13.00
Lettuce, cucumbers, tomatoes, bell pepper, red onion, Kalamata olives, feta cheese, and pepperoncini tossed in a classic Greek dressing	
Caesar Salad	\$9.00
Crisp Romaine lettuce tossed in classic Caesar dressing	
The Wedge	\$9.00
Iceberg lettuce with diced tomatoes, crumbled bacon, & blue cheese dressing	
Mixed Green	\$6.00
A mixture of lettuce, carrots, red cabbage, tomatoes, and cucumbers	

ENTREES 12

Roast Prime Rib au Jus, the House Specialty

AVAILABLE OPTIONS

Regular Cut (12-16oz): \$45.00

Princess Cut (7-8oz): \$33.00

Extra Thick Cut (20-22): \$57.00

Charcoal Broiled Ribeye	\$64.00
From the heart of the prime rib	
Charcoal Broiled New York Strip	\$48.00
A center cut boneless cut of sirloin	
Charcoal Broiled Petite Filet	\$54.00
A small filet mignon	
Charcoal Broiled Filet Mignon	\$74.00
The tenderest heart of beef	
Charcoal Broiled Porterhouse	\$95.00
The combination of a filet & a sirloin	
Charcoal Broiled Lamb Chops	\$40.00
Rib chops hand cut from the rack of lamb	
Grilled Breast of Chicken	\$28.00
Marinated and charcoal grilled	
French Fried Shrimp	\$30.00
From the gulf of Mexico, lightly breaded & fried to a golden brown	
Broiled Sea Scallops	\$33.00
Large scallops broiled in herb butter & white wine	
Maryland Style Crab Cakes	\$46.00
Made with the finest super lump crabmeat	
Broiled Grouper Filet	\$30.00
Broiled with a lemon dill butter	

CREATE YOUR OWN SURF & TURF ⁴

Broiled Sea Scallops	\$14.00
Butter Barbecue Shrimp	\$15.00
Broiled Lobster Tail	\$28.00
Louisiana Style Fried Lobster Tail	\$28.00

SIDE DISHES ⁷

Sautéed Mushrooms in Sherry Butter	\$8.00
Creamed Spinach	\$8.00
Enough for 2	
Homemade Onion Rings	\$8.00
Enough for 2	

The Barn Potatoes	\$5.00
Potato wedges fried & seasoned with spices	
Fresh Steamed Broccoli	\$5.00
Baked Idaho Potato	\$5.00
Steak Fries	\$5.00

FOR OUR JUNIOR GUESTS 3

French Fried Shrimp	\$16.00
Fried Chicken Tenders	\$7.00
Macaroni & Cheese	\$7.00

MAIN 8

Vanilla Bean Crème Brulee	\$9.25
Made with the finest Tahitian vanilla bean	
Florida's Key Lime Pie	\$8.00
Traditional homemade key lime at its best	
Orange Creamsicle Cake	\$8.25
Orange flavored cake with sweet cream cheese filling and frosting, surrounded by white chocolate chips	
Chocolate Flourless Cake	\$7.25
Decadent chocolate cake with a dark chocolate glaze	
New York Style Cheesecake	AVAILABLE OPTIONS
Rich Ricotta cheesecake with a traditional graham cracker crust	\$8.25
	With Sweetened Fresh Strawberries:
	\$9.00
Chocolate Ganache Truffle Cake	\$8.25
A rich truffle with a warm center of pure ganache. Served with vanilla ice cream	
The Barn Pecan Ball	\$7.25
Vanilla ice cream wrapped in pecans with rich chocolate syrup & topped with whipped cream	
Strawberry Shortcake	\$7.50
Sweetened fresh strawberries mixed with vanilla ice cream and moist white cake, topped with whipped cream	

CABERNET SAUVIGNON & CAB BLEND 27

Robert Mondavi, The Reserve, To Kalon Vineyard, Napa 2015	\$180.00
Honig, Bartolucci Vineyard, Napa 2014	\$180.00

Stags' Leap Winery, The Leap, Estate, Napa 2016	\$165.00
Caymus, Napa 2018	\$150.00
Faust, "The Pact", Napa 2015	\$150.00
Cakebread Cellars, Napa 2016	\$150.00
Groth, Napa 2014	\$120.00
Stag's Leap Wine Cellars, 2017	\$120.00
Flora Springs, Trilogy, Napa 2016	\$115.00
Double Diamond, Oakville, Napa 2016	\$110.00
Jordan, Alexander Valley 2015	\$110.00
Obsidian Ridge," Half Mile", Lake Co., CA 2016	\$105.00
Keenan, Spring Mtn District, Napa 2014	\$105.00
Lancaster Estate, Winemaker's Cuvee, Alexander Valley 2016	\$105.00
Montescondo, Il Rospo, Toscano, Italy 2016	\$75.00
Truchard, Carneros 2016	\$70.00
St Supéry, Napa 2016	\$70.00
Arrowood, Sonoma 2016	\$60.00
J Lohr, Hilltop, Paso Robles 2017	\$60.00
Franciscan Estate, Napa 2017	\$54.00
Unshackled by the Prisoner, CA 2018	\$45.00
Terra Noble, Gran Reserva, Colchagua Valley, Chile 2014	\$40.00
Lake Sonoma, Sonoma, CA 2016	\$50.00
Ranch 32, Monterey, CA 2016	\$40.00
Mt Veeder, Napa 2015	\$55.00
J Lohr Hilltop, Paso Robles 2016	\$35.00
Simi, Alexander 2016	\$28.00

MERLOT 7

Freemark Abbey, Napa 2015	\$60.00
Chateau Lestrille, Le Secret St Germain, FR 2010	\$60.00

L'Ecole No 41, Columbia Valley 2014	\$55.00
Chateau de Parenchere, Cuvee Raphael, FR 2014	\$50.00
Matanzas Creek, Sonoma 2014	\$48.00
Ancient Peaks, Paso Robles, CA 2016	\$38.00
Table No. 7, CA 2017	\$36.00

SHIRAZ / SYRAH 4

K Vitners, River Walk, Walla Walla, CA 2015	\$95.00
Molly Dooker, The Boxer, South Australia 2017	\$63.00
Domaine Mucyn, Crozes - Hermitage, FR 2014	\$55.00
Chateau Lastours, Shiraz - Grenanche, FR 2011	\$45.00

PINOT NOIR 4

Penner - Ash, Yamhill, Carlton, OR 2015	\$75.00
Foley, Rancho, Santa Rosa, Rita Hills, CA 2016	\$70.00
Argyle, Willamette Valey, OR 2017	\$50.00
Cloudfall, Monterey, CA 2017	\$36.00

VIRGINIA REDS 3

King Family, Meritage, Mountain Plains 2016	\$75.00
Early Mountain, "Novum", Cab Franc, Petit Verdot, Merlot 2016	\$50.00
Barboursville, Merlot 2017	\$36.00

OTHER REDS 8

Petite Syrah, Stags Leap Winery, Napa 2016	\$75.00
Barolo, G D. Vajra, Italy 2014	\$90.00
Barbera, La Stoppa, Macchiona, Italy 2011	\$85.00
Tempranillo, Roland Galarretta, Ribera Del Duero, Spain 2014	\$65.00
Estate Red, Syrah, Zin, Tempranillo, The Shepard, Napa 2015	\$50.00
Super Tuscan, Ruffino Modus, Italy 2016	\$45.00
Cotes-du-Rhone, Chateau La Croix des Pins, FR 2017	\$40.00

BOTTLED BEER 14

Bud Light

Budweiser

Michelob Ultra Pure Gold

Miller Lite

Blue Moon

Devil's Backbone Vienna Lager (Local)

Three Notch'd Minute Man IPA (Local)

Stella Artois

Corona Extra

Bold Rock Hard Cider Apple IPA (Local)

Grolsch

Blue Mountain Full Nelson IPA (Local)

South St. Bar Hopper IPA (Local)

Heinekin Non Alcoholic

WINE BY THE GLASS 10

Cabernet Sauvignon, Ranch 32, Monterey, CA \$10.00

Malbec, Trivento, Mendoza, Argentina \$9.00

Merlot, Table No 7, CA \$9.00

Pinot Noir, Cloudfall, Monterey, CA \$9.00

Chardonnay, Z. Alexander Brown, North Coast, CA \$9.00

Pinot Grigio, Ca'Stella, Friuli, Italy \$9.00

Sauvignon Blanc, Kono, Marlborough, New Zealand \$9.00

Rose, Domaine Fabre, Provence, FR \$10.00

Moscato di Pavia, Centori, Italy \$9.00

Prosecco, La Gioiosa, Italy \$10.00

CHARDONNAY 8

Pahlmeyer, Napa 2014	\$120.00
Jordan, Alexander Valley 2016	\$80.00
Neyers, Carneros 2015	\$80.00
La Crema, Russian River Valley, CA 2015	\$60.00
Sequoia Grove, Napa 2013	\$55.00
Erath, Willakia, Willamette Valley 2014	\$50.00
Terres Dorees, Beaujolais Blanc, FR 2017	\$42.00
Z Alexander Brown 2017	\$36.00

PINOT GRIGIO ³

Willakenzie Estate, Willamette Valley 2015	\$42.00
Toresella, Italy 2015	\$40.00
Ca'Stella, Italy 2015	\$32.00

SAUVIGNON BLANC ⁴

Cloudy Bay, Marlborough, New Zealand 2015	\$65.00
Robert Mondavi, Fume Blanc, Oakville, Napa 2015	\$45.00
Mason, Napa 2016	\$38.00
Kono, Marlborough, New Zealand 2016	\$36.00

OTHER WHITE ⁵

Assyritiko, Argyros. Santorini, Greece 2016	\$45.00
Petite Mansing, Early Mountain 2017	\$44.00
King Family, Rosalind Chardonnay & Viognier, VA 2016	\$37.00
Moscato D'Pavia, Centori, Italy 2018	\$36.00
Riesling, Lone Birch, WA 2017	\$36.00

ROSE ²

Mathilde Chapiutier, Provence, FR 2017	\$45.00
Maison Fabre, Provence 2017	\$40.00

CHAMPAGNE & SPARKLING WINE ⁷

Dom Perignon, Brut, Champagne, FR 2006	\$225.00
Tattinger, Prelude, Grands Crus Brut, Champagne FR, N/V	\$140.00
Pierre Gimonnell & Fils, Cru Brut, FR, N/V	\$70.00
J Rose Brut, Russian River Valley, CA, N/V	\$70.00
Franck Peillot, Brut, Bugey, Montagnieu, FR, N/V	\$50.00
La Gioiosa, Prosecco, Italy N/V	\$36.00
Gran Gesta, Brut Cava, Spain N/V	\$35.00