

Barry's

DOWNTOWN PRIME
Steaks & Cocktails

Appetizers

SPINACH FETTUCCINE BONE MARROW LUGE • 24
CRISPY PANCETTA, MADEIRA WINE
PARMESAN REGGIANO
GARLIC BUTTER, FINE HERBS

LOBSTER & SHRIMP POTSTICKER • 19
SAUTÉED-CRISPY
BOK CHOY-WATER CHESTNUT STIR FRY
GINGER YUZU SAUCE

BEEF KABOB • 22
GRILLED TENDERLOIN, BELL PEPPER
SWEET ONION MINT-CUCUMBER RAITA SAUCE
ZA'ATAR BREAD

JUMBO SHRIMP COCKTAIL • 26
EXTRA VIRGIN OLIVE OIL
CRACKED PEPPER,
SPICY COCKTAIL SAUCE

STEAK TARTARE • 24
BEEF TENDERLOIN, DIJON
HORSERADISH, QUAIL EGG
TOASTED BRIOCHE



Chilled Shellfish Platter

MAINE LOBSTER, KING CRAB LEGS
EAST & WEST COAST OYSTERS
JUMBO SHRIMP COCKTAIL, OCTOPUS
& CALAMARI SALAD, SPICY COCKTAIL SAUCE
APPLE CIDER MIGNONETTE

SMALL • 135 | LARGE • 185

Soups & Salads

ONION SOUP • 12
SWEET ONIONS
BABY SWISS & MOZZARELLA GRATIN
SHERRY WINE

LOBSTER BISQUE • 15
MAINE LOBSTER, BRANDY, CRÈME FRAÎCHE

WEDGE "CHOPPED" • 14
ICEBERG LETTUCE, APPLE BACON
CHERRY TOMATOES, SLICED BOILED EGG
UPPER RANCH DRESSING

THE "REAL" GARBAGE SALAD • 16
ROMAINE, BABY LOLA ROSA, DRIED SALAMI
CUCUMBERS, CHERRY TOMATOES
ARTICHOKE HEARTS, OLIVES, HEARTS OF PALM
BLUE CHEESE, CRISPY SHALLOTS, GULF SHRIMP
CHAMPAGNE-DIJON VINAIGRETTE

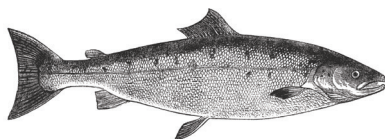
BEET SALAD • 14
ROASTED, SWEET POTATO, BERMUDA ONION
BOSTON LETTUCE, RED WINE VINAIGRETTE
EXTRA VIRGIN OLIVE OIL

Entrées

BRAISED BEEF SHORT RIB • 59
ROASTED ROOT VEGETABLES, FIGS
TOASTED ALMONDS, HARISSA-MINT SAUCE

COLORADO LAMB CHOPS • 64
PARMESAN - PINE NUT CRUST
ROSEMARY RED WINE SAUCE

SALMON • 36
GRILLED, GREEN ONION ORZO
BRAISED CELERY ROOT, FINE HERBS



DOVER SOLE "ALMONDINE STYLE" • 69
SAUTÉED, TOASTED ALMONDS
LEMON BUTTER, FRESH PARSLEY

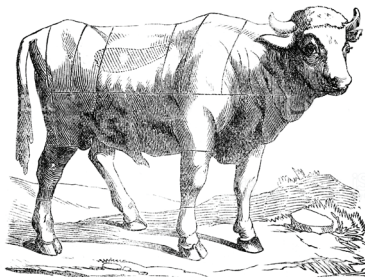
ORGANIC CHICKEN "MARY'S FARM" • 36
SAUTÉED, MUSHROOMS, SAGE BUTTER
PROSCIUTTO CRISP

Steaks WET

12oz. RIB CAP "BARRY'S STEAK" • 62
CREEKSTONE FARMS, ARKANSAS, KS

8oz. FILET MIGNON • 55
REVIER CATTLE CO., OLIVIA, MN

24oz. BONE-IN RIBEYE • 69
CREEKSTONE FARMS, ARKANSAS, KS



Steaks DRY 40 DAYS

40oz. TOMAHAWK RIBEYE STEAK • 145
CREEKSTONE FARMS, ARKANSAS, KS

16oz. CENTER CUT NEW YORK SIRLOIN • 59
GREATER OMAHA FARMS, OMAHA, NE

14oz. BONELESS RIBEYE • 58
REVIER CATTLE CO., OLIVIA, MN

Add to Your Steaks

BAKED STUFFED SHRIMP • 23
"2 EACH" DRAWN BUTTER

FRESH TRUFFLES • MP
BY THE GRAM *SHAVED TABLESIDE*

STEAK SAUCES • 5 each
BÉARNAISE, CREAMY HORSERADISH
ROASTED SHALLOT RED WINE
CHIMICHURRI, AU POIVRE

KING CRAB • 50
1/2 LB., GARLIC BUTTER

BABY TRISTAN LOBSTER TAIL • 34 1ea / 5oz.
GRILLED, LEMON & DRAWN BUTTER

Sides

CRINKLE CUT FRENCH FRIES • 12
HOUSE KETCHUP

GRILLED ASPARAGUS • 15

MUSHROOMS AND ONIONS • 14

LOADED BAKED POTATO • 12
BACON, SOUR CREAM, CHEDDAR, CHIVE BUTTER

BANG BANG CRISPY CAULIFLOWER • 12
YUM YUM SAUCE

GEORGE'S CREAM CORN • 12

WHOLE MAINE LOBSTER MAC 'N CHEESE • 48

POTATO GNOCCHI • 15
WHITE TRUFFLE CREAM

CREAMED SPINACH • 12
APPLE BACON, PARMESAN GRATIN

TATER TOTS & POUTINE GRAVY • 14

JOËL ROBUCHON POTATO PURÉE • 12

FRENCH GREEN BEANS • 12
HERB BUTTER, TOASTED GARLIC

