

Barry's

DOWNTOWN PRIME
Steaks & Cocktails

Appetizers

PAPPARDELLE PASTA • 36
FRESH TRUFFLES, PARMESAN REGGIANO CHEESE
TRUFFLE BUTTER, ROASTED BONE MARROW
MADEIRA WINE

LOBSTER & SHRIMP POTSTICKER • 26
SAUTÉED-CRISPY
BOK CHOY-WATER CHESTNUT STIR FRY
GINGER YUZU SAUCE

STEAK TIP AU POIVRE • 29
FILET MIGNON TIPS, PARMESAN RISOTTO
SEASONAL MUSHROOMS
CREAMY PEPPERCORN SAUCE

JUMBO SHRIMP COCKTAIL • 28
EXTRA VIRGIN OLIVE OIL
CRACKED PEPPER, SPICY COCKTAIL SAUCE

FRIED CALAMARI • 24
BANANA AND CHERRY PEPPERS,
GARLIC BUTTER, SAN MARZANO TOMATO SAUCE

STEAK TARTARE • 29
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 • 155 | LARGE • 195

THE "REAL" GARBAGE SALAD • 18
ROMAINE, BABY LOLA ROSA, DRIED SALAMI
CUCUMBERS, CHERRY TOMATOES
ARTICHOKE HEARTS, OLIVES, HEARTS OF PALM
BLUE CHEESE, CRISPY SHALLOTS, GULF SHRIMP
CHAMPAGNE-DIJON VINAIGRETTE

Soups & Salads

ONION SOUP • 15
SWEET ONIONS
BABY SWISS & MOZZARELLA GRATIN
SHERRY WINE

LOBSTER BISQUE • 22
MAINE LOBSTER, BRANDY, CRÈME FRAÎCHE

WEDGE SALAD • 16
CHOPPED TOMATOES
BLUE CHEESE CRUMBLES
GRILLED SCALLIONS
APPLEWOOD SMOKED BACON
HARD COOKED EGG, UPPER RANCH DRESSING

CAESAR SALAD • 18
AS IT SHOULD BE

ROASTED BEET CARPACCIO • 19
BABY FRISEE, ARUGULA
FRESH FIGS, ORANGE SEGMENTS
PISTACHIO PESTO, FETA CHEESE
ORANGE SHALLOT VINAIGRETTE

Entrées

BRAISED BEEF SHORT RIB • 59
ROASTED BUTTERNUT SQUASH, DRIED APRICOT
FRESH FIG, RED WINE SAUCE

COLORADO LAMB CHOPS • 89
PARMESAN - PINE NUT CRUST
ROSEMARY RED WINE SAUCE

ATLANTIC SALMON • 44
TOASTED FARRO, BABY KALE, PISTACHIO
POMEGRANATE GLAZE, APPLE CIDER-SAGE BUTTER

BARRY'S BURGER • 45
10oz., MISHIMA RESERVE AMERICAN WAGYU
BURNT BALSAMIC ONIONS
COMTE CHEESE, BABY WATERCRESS
TRUFFLE AIOLI, CRINKLE CUT FRENCH FRIES

FIRE CHICKEN • 37
SLICED RED FRESNO CHILIS, JALAPEÑOS
LEMON ROSEMARY JUS

SURF & TURF • 79
FILET MEDALLIONS, MAINE LOBSTER
TRUFFLE AIOLI, RED WINE SAUCE

Steaks WET

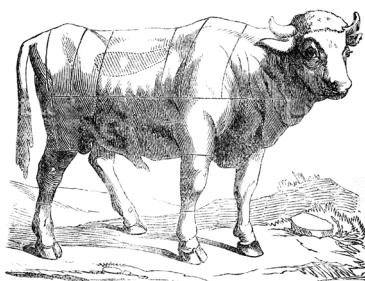
12oz. RIB CAP "BARRY'S STEAK" • 75
CREEKSTONE FARMS, ARKANSAS CITY, KS

8oz. FILET MIGNON • 64
REVIER CATTLE CO., OLIVIA, MN

24oz. BONE-IN RIBEYE • 74
CREEKSTONE FARMS, ARKANSAS CITY, KS

8oz. BISON FILET • 79
GRASS RUN FARMS, GREELEY, COLORADO

DOVER SOLE • 89
SAUTEED, BABY GULF SHRIMP
LEMON BUTTER SAUCE



Steaks DRY 35 DAYS

44oz. DOUBLE RIBEYE STEAK • 189
CREEKSTONE FARMS, ARKANSAS CITY, KS

16oz. CENTER CUT NEW YORK SIRLOIN • 74
GREATER OMAHA FARMS, OMAHA, NE

14oz. BONELESS RIBEYE • 69
REVIER CATTLE CO., OLIVIA, MN

Add to Your Steaks

BAKED STUFFED SHRIMP • 24
"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 • MP
1/2 LB., GARLIC BUTTER

BABY TRISTAN LOBSTER TAIL • 36 1ea / 5oz.
GRILLED, LEMON & DRAWN BUTTER

Sides

LOADED BAKED POTATO • 15
BACON, SOUR CREAM, CHEDDAR, CHIVE BUTTER

GRILLED ASPARAGUS • 19

MUSHROOMS AND ONIONS • 15

GEORGE'S CREAM CORN • 14

BANG BANG CRISPY CAULIFLOWER • 15
YUM YUM SAUCE

TATER TOTS & POUTINE GRAVY • 16

WHOLE MAINE LOBSTER MAC 'N CHEESE • 48

CRISPY TEXAS SWEET ONION RINGS • 16
HOUSE BBQ SAUCE AND JALAPEÑO KETCHUP

ROASTED BRUSSELS SPROUTS • 16
APPLEWOOD BACON, TEXAS SWEET ONIONS
SHERRY VINEGAR

BELGIAN MASHED POTATO • 14
ADD LOBSTER \$24

POTATO GNOCCHI • 24
WHITE TRUFFLE CREAM

CREAMED SPINACH • 15
APPLE BACON, PARMESAN GRATIN

FRENCH GREEN BEANS • 14
HERB BUTTER, ALMONDS



OFFICIAL STEAKHOUSE OF THE VEGAS GOLDEN KNIGHTS

* CONSUMING RARE OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS