

Barry's

DOWNTOWN PRIME Steaks & Cocktails



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 • 189 | LARGE • 239

THE "REAL" GARBAGE SALAD • 19
ROMAINE, BABY LOLA ROSA, DRIED SALAMI
CUCUMBERS, CHERRY TOMATOES
ARTICHOKE HEARTS, OLIVES, HEARTS OF PALM
BLUE CHEESE, CRISPY SHALLOTS, GULF SHRIMP
CHAMPAGNE-DIJON VINAIGRETTE

Entrées

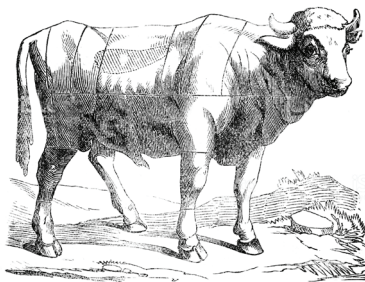
BRAISED BEEF SHORT RIB • 62
HARISSA MASHED POTATOES, BUTTERED CARROTS
PEARL ONIONS, PISTACHIO-LEMON GREMOLATA

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

ATLANTIC SALMON • 48
GREEN ONION RISOTTO, OVEN DRIED TOMATOES
TOMATO-BASIL ESSENCE

BARRY'S BURGER • 49
10OZ MISHIMA RESERVE AMERICAN WAGYU
CARAMELIZED ONIONS & MUSHROOMS
WHITE AMERICAN "LOL" CHEESE
CRINKLE CUT FRENCH FRIES, FRY SAUCE

DOVER SOLE • 89
SAUTEED, MASCARPONE POTATO PUREE
GRAPES, LEMON BUTTER, MINCED CHIVES



Soups & Salads

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

LOBSTER BISQUE • 24
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

HEARTS OF PALM • 19
BABY GREENS, CUCUMBER CARPACCIO
AVOCADO, CRISPY SHALLOTS
VALBRESO FETA CHEESE, RED GRAPES
WHITE BALSAMIC VINAIGRETTE

Steaks WET

12oz. RIB CAP "BARRY'S STEAK" • 89
CREEKSTONE FARMS, ARKANSAS CITY, KS

8oz. FILET MIGNON • 65
REVIER CATTLE CO., OLIVIA, MN

24oz. BONE-IN RIBEYE • 78
CREEKSTONE FARMS, ARKANSAS CITY, KS

8oz. BISON FILET • 89
GRASS RUN FARMS, GREELEY, COLORADO

Steaks DRY 35 DAYS

46oz. MISHIMA RESERVE
TOMAHAWK RIBEYE • 249
AMERICAN WAGYU BEEF
MISHIMA RESERVE FARMS, SEATTLE, WA

16oz. CENTER CUT NEW YORK SIRLOIN • 79
GREATER OMAHA FARMS, OMAHA, NE

14oz. BONELESS RIBEYE • 76
REVIER CATTLE CO., OLIVIA, MN

Add to Your Steaks

BAKED STUFFED SHRIMP • 26
"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.
ROASTED, LEMON & DRAWN BUTTER

Sides

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

GRILLED ASPARAGUS • 19

BANG BANG CRISPY CAULIFLOWER • 15
YUM YUM SAUCE

WHOLE MAINE LOBSTER MAC 'N CHEESE • 48

FRENCH GREEN BEANS • 15
BLACK GARLIC BUTTER

TRUFFLE PARMESAN FRIES • 24
HOUSE KETCHUP, FINE HERBS

TATER TOTS • 19
AGED CHEDDAR CHEESE SAUCE
CRISPY BACON, SCALLIONS

ROASTED CAULIFLOWER GRATIN • 16
AGED CHEDDAR CHEESE
TOASTED PANKO BREAD CRUMBS

BELGIAN MASHED POTATO • 14
ADD LOBSTER \$24

POTATO GNOCCHI • 24
WHITE TRUFFLE CREAM

MUSHROOMS AND ONIONS • 15

CREAMED SPINACH • 15
APPLE BACON, PARMESAN GRATIN

GEORGE'S CREAM CORN • 14

SAUTEED SPINACH • 14
GARLIC, SHALLOTS, RED CHILI FLAKE



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