

BARRY'S

DOWNTOWN PRIME

Steaks & Cocktails

Appetizers

FETUCCINI ALFREDO BONE MARROW LUGE • 42
PARMESAN REGGIANO, TRUFFLE BUTTER
MADEIRA WINE

BUFFALO CHICKEN WONTONS • 26
CRISPY, BLUE CHEESE & UPPER RANCH DRESSING
HOT SAUCE, CELERY & CARROT

BRAISED SHORT RIB RAVIOLI • 39
CELERY ROOT PUREE, BLACK TRUFFLE BUTTER
RED WINE SAUCE

JUMBO SHRIMP COCKTAIL • 32
EXTRA VIRGIN OLIVE OIL
CRACKED PEPPER, SPICY COCKTAIL SAUCE

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

STEAK TARTARE • 34
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 • 189 | LARGE • 239

Soups & Salads

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

LOBSTER BISQUE • 28
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

MIXED GREENS SALAD • 19
BABY GREENS, RADICCHIO, ENDIVE
ROASTED BUTTERNUT SQUASH, ASIAN PEARS
GOAT CHEESE, CANDIED WALNUTS
APPLE-CIDER VINAIGRETTE

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

Entrées

BRAISED BEEF SHORT RIB • 68
GRILLED VEGETABLE MOROCCAN COUSCOUS
ROASTED BABY CARROTS, GOLDEN RAISINS
DRIED APRICOTS, CUCUMBER, FRESH MINT
HARISSA RED WINE SAUCE

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

ATLANTIC SALMON • 49
SAUTEED, BRAISED BRUSSELS SPROUTS
APPLEWOOD SMOKED BACON, SWEET ONIONS
APPLE-CIDER BUERRE BLANC

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
BABY GULF SHRIMP, LEMON BUTTER
BLACK GARLIC, MINCED CHIVES

ROASTED ORGANIC HALF CHICKEN • 46
WILD MUSHROOMS, SAGE BUTTER SAUCE
CRISPY PANCETTA

SURF & TURF • 89
FILET MEDALLIONS, MAINE LOBSTER
TRUFFLE AIOLI, RED WINE SAUCE

WET AGED

Steaks

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

12oz. NEW YORK SIRLOIN • 149
ROBBINS ISLAND AUSTRALIAN WAGYU
SHRIMP SCAMPI, TRUFFLE RED WINE SAUCE

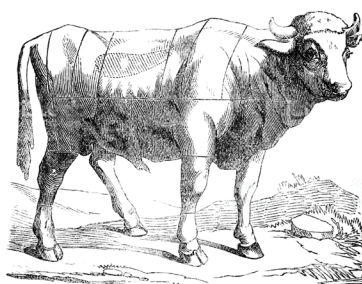
DRY AGED & AMERICAN WAGYU

Steaks

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

12oz. CENTER CUT NEW YORK SIRLOIN • 79
GREATER OMAHA FARMS, OMAHA, NE

14oz. BONELESS RIBEYE • 78
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

WHOLE MAINE LOBSTER MAC 'N CHEESE • 48

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

BANG BANG CRISPY CAULIFLOWER • 15
YUM YUM SAUCE

FRENCH GREEN BEANS • 15
BLACK GARLIC BUTTER

TRUFFLE PARMESAN FRIES • 24
HOUSE KETCHUP, FINE HERBS
ADD FRESH TRUFFLE • MP

GEORGE'S CREAM CORN • 14

ROASTED BONE MARROW • 29
2 EACH, BALSAMIC REDUCTION
PARMESAN GRATIN, TOASTED BRIOCHE

BROCCOLI GRATIN • 16
CHEDDAR CHEESE SAUCE,
TOASTED PANKO BREAD CRUMB

TATER TOTS • 19
CRISPY BACON, SCALLIONS
SPICY SRIRACHA AIOLI DIPPING SAUCE

MUSHROOMS AND ONIONS • 15

POTATO GNOCCHI • 24
WHITE TRUFFLE CREAM
ADD FRESH TRUFFLE • MP

CREAMED SPINACH • 15
APPLE BACON, PARMESAN GRATIN

BELGIAN MASHED POTATO • 14
ADD LOBSTER \$24

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