

# Barry's

## DOWNTOWN PRIME

### Steaks & Cocktails

### Appetizers

- FETTUCCHINE CARBONARA BONE MARROW LUGE** • 46  
PARMESAN REGGIANO, ENGLISH PEAS  
TRUFFLE BUTTER, PANCETTA, MADEIRA WINE
- BUFFALO CHICKEN WONTONS** • 26  
CRISPY, BLUE CHEESE & UPPER RANCH DRESSING  
HOT SAUCE, CELERY & CARROT
- BRAISED SHORT RIB RAVIOLI** • 44  
PARSNIPS, CARROTS, TRUFFLE BUTTER  
SHAVED FRESH TRUFFLES, FINE HERBS
- 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** • 36  
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
- HEIRLOOM TOMATO SALAD** • 26  
CRUMBLED BLUE CHEESE, CUCUMBER, RED ONION  
AVOCADO, JALAPÉNO, AGED BALSAMIC, MICRO BASIL
- WEDGE SALAD** • 18  
CHOPPED TOMATOES, BLUE CHEESE CRUMBLES  
GRILLED SCALLIONS, APPLEWOOD SMOKED BACON  
HARD COOKED EGG, UPPER RANCH DRESSING
- MIXED GREENS SALAD** • 19  
BABY GREENS, BELGIAN ENDIVE, FRESH BERRIES,  
TOASTED SPICED WALNUTS, ORANGE SHALLOT VINAIGRETTE
- CAESAR SALAD** • 18  
AS IT SHOULD BE
- THE "REAL" GARBAGE SALAD** • 21  
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

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

- ATLANTIC SALMON** • 58  
PAN SEARED, CELERY ROOT PURÉE, ENGLISH PEAS  
BABY SHIITAKE MUSHROOM, RED ONION JAM  
PORT WINE REDUCTION

- SURF & TURF** • 89  
FILET MEDALLIONS, MAINE LOBSTER  
TRUFFLE AIOI, RED WINE SAUCE
- ROASTED ORGANIC TRUFFLE CHICKEN** • 58  
HALF CHICKEN  
SHAVED TRUFFLE PAN SAUCE  
FRESH HERBS

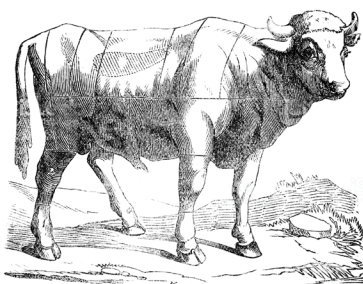
#### WET AGED

### Steaks

- 12oz. RIB CAP "BARRY'S STEAK"** • 89  
CREEKSTONE FARMS, ARKANSAS CITY, KS
- 8oz. FILET MIGNON** • 68  
REVIER CATTLE CO., OLIVIA, MN
- 24oz. BONE-IN RIBEYE** • 79  
CREEKSTONE FARMS, ARKANSAS CITY, KS
- 8oz. BISON FILET** • 89  
GRASS RUN FARMS, GREELEY, COLORADO
- 16oz. BONE-IN FILET MIGNON** • 109  
CREEKSTONE FARMS, ARKANSAS CITY, KS

- DOVER SOLE** • 89  
SAUTÉED, MASCARPONE POTATO PUREE  
BABY GULF SHRIMP, LEMON BUTTER  
BLACK GARLIC, MINCED CHIVES

- SEA SCALLOPS** • 79  
PAN SEARED, FAVA BEAN RISOTTO  
CITRUS BUTTER



#### DRY AGED & AMERICAN WAGYU

### Steaks

- 46oz. MISHIMA RESERVE TOMAHAWK RIBEYE** • 269  
AMERICAN WAGYU BEEF  
MISHIMA RESERVE FARMS, SEATTLE, WA
- 12oz. CENTER CUT DRY AGED NEW YORK SIRLOIN** • 79  
GREATER OMAHA FARMS, OMAHA, NE
- 14oz. DRY AGED 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

- MUSHROOMS AND ONIONS** • 15

- CRISPY BRUSSELS SPROUTS** • 18  
APPLEWOOD SMOKED BACON  
SHERRY SHALLOT VINAIGRETTE

- TRUFFLE PARMESAN FRIES** • 24  
HOUSE KETCHUP, FINE HERBS

- FRENCH GREEN BEANS** • 15  
BLACK GARLIC BUTTER

- POTATO GNOCCHI** • 24  
WHITE TRUFFLE CREAM

- WHOLE MAINE LOBSTER MAC 'N CHEESE** • 48

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

- TATER TOTS** • 19  
CRISPY BACON, SCALLIONS  
SPICY SRIRACHA AIOI DIPPING SAUCE

- SAUTÉED SPINACH** • 15  
GARLIC, SHALLOTS, RED CHILI FLAKE

- GEORGE MALOOF'S CREAMED CORN** • 15

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

- GRILLED ASPARAGUS** • 19  
LEMON VINAIGRETTE, FRESH HERB

- CREAMED SPINACH** • 15  
APPLE BACON, PARMESAN GRATIN

- WHIPPED POTATO** • 15  
ADD LOBSTER \$24



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