

# Barry's

## DOWNTOWN PRIME

### Steaks & Cocktails

## Appetizers

PHILLY CHEESESTEAK EGG ROLLS • 22  
FILET MIGNON, AGED CHEDDAR CHEESE SAUCE

LOBSTER POTATO PIEROGI • 19  
SWEET MELTED ONIONS, SOUR CREAM,  
SAUTÉED SCALLIONS

SHRIMP FETTUCCINE ALFREDO • 32  
BONE MARROW LUGE, PARMESAN REGGIANO  
SPINACH, PANCETTA CRISP, MADEIRA WINE

STEAK TARTARE • 29  
BEEF TENDERLOIN, DIJON, HORSERADISH  
QUAIL EGG, TOASTED BRIOCHE

JUMBO SHRIMP COCKTAIL • 34  
EXTRA VIRGIN OLIVE OIL  
CRACKED PEPPER, SPICY COCKTAIL SAUCE

CRISPY ROCK SHRIMP • 34  
SRIRACHA SAUCE, LEMON AIOLI

BRAISED SHORT RIB RAVIOLI • 36  
MUSHROOM STROGANOFF SAUCE  
FRESH TRUFFLES



## 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 • 199 | LARGE • 269  
(3-4 people) • (4-6 people)

## Soups & Salads

ONION SOUP • 17  
SWEET ONIONS, BABY SWISS & MOZZARELLA GRATIN  
SHERRY WINE

LOBSTER BISQUE • 21  
MAINE LOBSTER, BRANDY, CRÈME FRAÎCHE

WEDGE SALAD • 19  
CHOPPED TOMATOES, BLUE CHEESE CRUMBLES  
GRILLED SCALLIONS, APPLEWOOD SMOKED BACON  
HARD COOKED EGG, UPPER RANCH DRESSING

MIXED GREENS SALAD • 19  
ROASTED BEETS, BUTTERNUT SQUASH  
SLICED APPLES, DRIED CRANBERRIES,  
SPICY WALNUTS, SHERRY SHALLOT VINAIGRETTE

CAESAR SALAD • 19  
AS IT SHOULD BE

THE "REAL" GARBAGE SALAD • 22  
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

FAROE ISLAND SALMON • 59  
BROILED, MISO MARINADE  
WARM BOK CHOY AND KIMCHI SALAD  
CRISPY SHITAKE MUSHROOMS  
TOASTED SESAME SEEDS, MISO GLAZE

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

ORGANIC JERK CHICKEN • 58  
SLOW ROASTED HALF ORGANIC CHICKEN  
COCONUT JASMINE RICE  
CRISPY PLANTAIN

WET AGED

## Steaks

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

8oz. FILET MIGNON • 69  
REVIER CATTLE CO., OLIVIA, MN

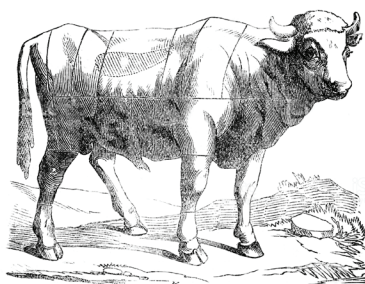
24oz. BONE-IN RIBEYE • 79  
CREEKSTONE FARMS, ARKANSAS CITY, KS

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

16oz. BONE-IN FILET MIGNON • 109  
CREEKSTONE FARMS, ARKANSAS CITY, KS

DOVER SOLE • 99  
SAUTÉED, MASCARPONE POTATO PUREE  
BABY GULF SHRIMP, LEMON BUTTER  
BLACK GARLIC, MINCED CHIVES

SEA SCALLOPS • 79  
BROWN BUTTER SWEET POTATO PUREE  
CRISPY LEEKS, POMEGRANATE BEURRE BLANC



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

ROASTED BABY CARROTS • 15  
MAPLE GLAZE, FRESH TARRAGON

TRUFFLE PARMESAN FRIES • 24  
HOUSE KETCHUP, FINE HERBS

SAUTÉED BROCCOLINI • 17  
OVEN ROASTED TOMATOES, SHALLOTS, GARLIC, LEMON

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 • 18  
CRISPY BACON, SCALLIONS  
SPICY SRIRACHA AIOLI DIPPING SAUCE

SAUTÉED SPINACH • 15  
GARLIC, SHALLOTS, RED CHILI FLAKE

GRILLED ASPARAGUS • 19  
LEMON VINAIGRETTE, FRESH HERB

GEORGE MALOOF'S CREAMED CORN • 15

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

ROASTED HEIRLOOM CAULIFLOWER • 19  
PARMESAN CHEESE, OREGANO, PANKO BREAD CRUMBS

CREAMED SPINACH • 16  
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