

Barry's

DOWNTOWN PRIME
Steaks & Cocktails

Appetizers

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

JUMBO LUMP CRAB CAKE • 39
PAN SAUTÉED, BABY GREENS
CHERRY HEIRLOOM TOMATOES
CELERY ROOT-APPLE SLAW
DIJON MUSTARD DIPPING SAUCE

FETTUCCINE ALFREDO • 32
BABY GULF SHRIMP, MADEIRA WINE BONE MARROW LUGE
PARMESAN REGGIANO, PANCETTA CRISP, ENGLISH PEAS
ASSORTED WILD MUSHROOMS

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** • 289
(3-4 people) • (4-6 people)

Soups & Salads

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

LOBSTER BISQUE • 22
MAINE LOBSTER, BRANDY, CRÈME FRAÎCHE

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

WARM BACON SPINACH SALAD • 19
BABY SPINACH, APPLEWOOD SMOKED BACON
RED ONION, OVEN ROASTED TOMATO
SHIITAKE MUSHROOM, LAURA CHENEL'S GOAT CHEESE
WARM BACON 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 COUSCOUR
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
PAN SAUTÉED, BABY SPINACH
ARTICHOKES, WILD MUSHROOMS
BLISTERED CHERRY TOMATOES
PRESERVED LEMON VINAIGRETTE

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

ORGANIC FIRE CHICKEN • 58
SLOW ROASTED, HALF ORGANIC CHICKEN
RED FRESNO CHILLIES
JALAPEÑOS, TOASTED FENNEL
ROSEMARY-LEMON SAUCE

WET AGED

Steaks

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

8oz. FILET MIGNON • 89
REVIER CATTLE CO., OLIVIA, MN

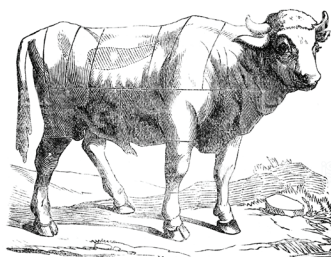
24oz. BONE-IN RIBEYE • 79
CREEKSTONE FARMS, ARKANSAS CITY, KS

20oz. BISON RIBEYE • 109
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

CHILEAN SEABASS • 79
PAN SAUTÉED, FORBIDDEN BLACK RICE
GRILLED BROCCOLINI, EDAMAME
SOY GINGER VINAIGRETTE



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

YELLOW CORN & ROASTED JALAPEÑOS • 19
SLICED RED ONIONS, FRESH LIME JUICE

TRUFFLE PARMESAN FRIES • 24
HOUSE KETCHUP, FINE HERBS

CRISPY BRUSSELS SPROUTS • 18
APPLEWOOD SMOKED BACON, SLICED SWEET ONIONS
SHERRY SHALLOT VINAIGRETTE

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

SPRING VEGETABLE BOUQUET • 19
YELLOW WAX BEANS, FRENCH GREEN BEANS
SNAP PEAS, ENGLISH PEAS
CHERRY HEIRLOOM TOMATOES

CREAMED SPINACH • 17
APPLE BACON, PARMESAN GRATIN

WHIPPED BELGIAN 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