

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

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

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

BRAISED SHORT RIB RAVIOLI • 36
MUSHROOM STROGANOFF SAUCE
FRESH TRUFFLES

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



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

CAESAR SALAD • 19
AS IT SHOULD BE

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

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

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

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

FAROE ISLAND SALMON • 59
PAN SAUTÉED, BABY SPINACH
ARTICHOKES, WILD MUSHROOMS
BLISTERED CHERRY TOMATOES
PRESERVED LEMON VINAIGRETTE

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

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

WET AGED

Steaks

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

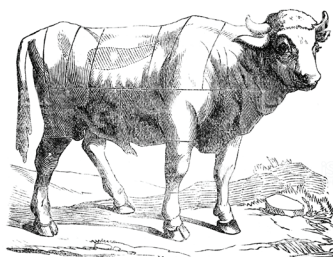
8oz. FILET MIGNON • 69
CONNELLY RANCH, OMAHA, NE

24oz. BONE-IN RIBEYE • 89
CREEKSTONE FARMS, ARKANSAS CITY, KS

20oz. BISON RIBEYE • 109
GRASS RUN FARMS, GREELEY, COLORADO

BARRY'S BURGER • 49

10oz. MISHIMA RESERVE AMERICAN WAGYU
CARAMELIZED ONIONS & MUSHROOMS
WHITE AMERICAN "LOL" CHEESE
CRINKLE CUT FRENCH FRIES
FRY SAUCE



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

TRUFFLE PARMESAN FRIES • 24
HOUSE KETCHUP, FINE HERBS

POTATO GNOCCHI • 24
WHITE TRUFFLE CREAM

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

WHOLE MAINE LOBSTER
MAC 'N CHEESE • 48

WHIPPED BELGIAN POTATO • 15
ADD LOBSTER \$24

TATER TOTS • 18
CRISPY BACON, SCALLIONS
SPICY SRIRACHA AIOLI
DIPPING SAUCE

MUSHROOMS
AND ONIONS • 15

CREAMED SPINACH • 17
APPLE BACON, PARMESAN GRATIN

GRILLED ASPARAGUS • 19
LEMON VINAIGRETTE, FRESH HERB

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

GEORGE MALOOF'S
CREAMED CORN • 15



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