

# 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** • 35  
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** • 18  
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** • 21  
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"** • 99  
CREEKSTONE FARMS, ARKANSAS CITY, KS

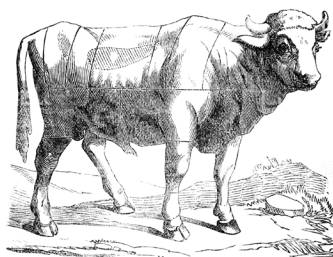
**8oz. FILET MIGNON** • 69  
GREATER OMAHA FARMS, OMAHA, NE

**24oz. BONE-IN RIBEYE** • 98  
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** • 289  
AMERICAN WAGYU BEEF  
MISHIMA RESERVE FARMS, SEATTLE, WA

**12oz. CENTER CUT DRY AGED NEW YORK SIRLOIN** • 89  
GREATER OMAHA FARMS, OMAHA, NE

**14oz. DRY AGED BONELESS RIBEYE** • 79  
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