



DOWNTOWN PRIME  
Steaks & Cocktails

Appetizers

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

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

✓ CRISPY VEGETABLE SPRING ROLLS • THAI PAPAYA SALAD, MAITAKE MUSHROOMS, VERMICELLI NOODLES  
BELL PEPPERS, ZUCCHINI SQUASH, WATERCRESS, THAI CHILI DIPPING SAUCE • 26

CRISPY CALAMARI • BANANA PEPPERS, CHERRY PEPPERS, SPICY MARINARA, LEMON • 29

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

JUMBO SHRIMP COCKTAIL • EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER, SPICY COCKTAIL SAUCE • 35

BRAISED SHORT RIB RAVIOLI • MUSHROOM STROGANOFF SAUCE, FRESH TRUFFLES • 36

FETTUCCINE ALFREDO • BABY GULF SHRIMP, MADEIRA WINE BONE MARROW LUGE  
PARMESAN REGGIANO, PANCETTA CRISP, ENGLISH PEAS, ASSORTED WILD MUSHROOMS • 34

Chilled Shellfish Platter

MAINE LOBSTER, KING CRAB LEG, EAST & WEST COAST OYSTERS, JUMBO SHRIMP COCKTAIL  
OCTOPUS & CALAMARI SALAD, SPICY COCKTAIL SAUCE, APPLE CIDER MIGNONETTE  
SMALL • 199 (3-4 people) | LARGE • 289 (4-6 people)

Soups & Salads

LOBSTER BISQUE • 22

MAINE LOBSTER, BRANDY, CRÈME FRÂICHE

ONION SOUP • 18

SWEET ONIONS, BABY SWISS & MOZZARELLA GRATIN, SHERRY WINE

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

HEIRLOOM TOMATO SALAD • 26

BURRATA CHEESE, CUCUMBERS, RED ONION, AVOCADO, MICRO BASIL, AGED BALSAMIC, RED WINE VINAIGRETTE

THE "REAL" GARBAGE SALAD • 22

ROMAINE, BABY LOLA ROSA, CUCUMBERS, DRIED SALAMI, CHERRY TOMATOES, OLIVES, GULF SHRIMP  
ARTICHOKE HEARTS, HEARTS OF PALM, BLUE CHEESE, CRISPY SHALLOTS, CHAMPAGNE-DIJON VINAIGRETTE

Vegan

✓ ROASTED BEET PANZANELLA SALAD • 22

BABY MIXED GREENS, ROASTED BUTTERNUT SQUASH & CIPOLLINI ONIONS, WATERMELON RADISH  
SHAVED FENNEL, GARLIC CROUTON, WHITE BALSAMIC VINAIGRETTE

✓ LION'S MANE MUSHROOM STEAK • 42

GRILLED ROMANESCO BROCCOLI, ROASTED PEPPER-MOROCCAN OLIVE TAPENADE

✓ VEGAN SALISBURY STEAK • 59

ROASTED FINGERLING PARSLEY-POTATOES, MELTED ONIONS, MUSHROOM GRAVY

✓ VEGAN TOMATO SOUP • 19

SAN MARZANO TOMATO-CHICKEN DUMPLINGS, VEGAN CREAM

✓ CEVICHE • 29

HEARTS OF PALM, CUCUMBER, HEIRLOOM TOMATO, RED ONION, CILANTRO, QUINOA  
TOASTED PISTACHIOS, TARO ROOT CHIPS



✓ = VEGAN

OFFICIAL STEAKHOUSE OF THE VEGAS GOLDEN KNIGHTS

Dear Barry's guest, to ensure a smooth dining experience please note that we are unable to split checks. However, we are gladly able to accept up to 6 equal payments per table. Thank you kindly for your understanding.  
\*Consuming rare or under cooked meat, poultry, seafood, shellstock, or eggs may increase your risk of a foodborne illness



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## Entrées

**FIRE CHICKEN • 58**  
HALF ROASTED ORGANIC CHICKEN  
SLICED FRESNO CHILI  
JALAPÉNO PEPPERS  
LEMON-ROSEMARY JUS

**FAROE ISLAND SALMON • 59**  
PAN SAUTÉED  
GREEN ONION RISOTTO  
ROASTED CIPOLLINI ONIONS  
RATATOUILLE TOMATO BROTH, MICRO BASIL

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

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

**CHILEAN SEA BASS • 79**  
BROILED, WASABI POTATO PURÉE  
SHITAKE MUSHROOM MISO GLAZE

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

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

## Steaks

12oz. WET AGED RIB CAP "BARRY'S STEAK" • CREEKSTONE FARMS, ARKANSAS CITY, KS • 99

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

18oz. BONE-IN CENTER CUT RIB CHOP • CREEKSTONE FARMS, ARKANSAS CITY, KS • 89

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

10oz. NEW YORK STRIP STEAK, TASMANIAN WAGYU • ROBBINS ISLAND, TASMANIA • 109

14oz. DRY AGED BONELESS RIBEYE • REVIER CATTLE CO., OLIVIA, MN • 82

46oz. MISHIMA RESERVE TOMAHAWK RIBEYE • MISHIMA RESERVE FARMS, SEATTLE, WA • 289



## Flavorful Bumps

**BABY TRISTAN LOBSTER TAIL 1ea / 5oz. • 38**  
ROASTED, LEMON & DRAWN BUTTER

**BAKED STUFFED SHRIMP • 26**  
"2 EACH" DRAWN BUTTER

**STEAK SAUCES • 5 each**  
BÉARNAISE, CREAMY HORSERADISH  
ROASTED SHALLOT RED WINE  
CHIMICHURRI, AU POIVRE

**FRESH TRUFFLES • MP**  
BY THE GRAM SHAVED TABLESIDE

**KING CRAB • MP**  
1/2 LB., GARLIC BUTTER

## Sides

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

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

✔ **SHISHITO PEPPERS • 19**  
SAUTEED, SPICY CHILI GARLIC CRISP  
SOY SAUCE

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

**MUSHROOMS & ONIONS • 17**

**POTATO GNOCCHI • 24**  
WHITE TRUFFLE CREAM

**WHIPPED BELGIAN POTATO • 16**  
LOTS OF BUTTER, LOTS OF CREAM  
ADD LOBSTER • 24

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

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

**GARLIC FRENCH GREEN BEANS • 17**  
GARLIC BUTTER  
TOASTED PANKO BREAD CRUMB

**LOADED BAKED POTATO • 17**  
BACON, SOUR CREAM  
CHEDDAR, CHIVE BUTTER

**CREAMED SPINACH • 18**  
APPLE BACON, PARMESAN GRATIN

**GEORGE MALOOF'S  
CREAMED CORN • 15**



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