

New Year's Eve 2026

Prix Fixe \$199 • Includes a glass of Sparkling Wine & Chef's Suggested Additions

Appetizers

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

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

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

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

Chilled Shellfish Platter

MAINE LOBSTER, COLOSSAL LUMP BLUE CRAB, EAST & WEST COAST OYSTERS*
JUMBO SHRIMP COCKTAIL, OCTOPUS & CALAMARI SALAD, SPICY COCKTAIL SAUCE
APPLE CIDER MIGNONETTE

*Supplement • \$49

Soups & Salads

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

LOBSTER BISQUE
MAINE LOBSTER, BRANDY, CRÈME FRAÎCHE

CAESAR SALAD
AS IT SHOULD BE

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

Entrées

AUSTRALIAN LOBSTER TAIL
2 LBS. ALL TAIL MEAT, SCAMPI BUTTER
*Supplement • \$99

FAROE ISLAND SALMON
PAN SAUTÉED, CAJUN DUSTED, BABY SPINACH, GULF SHRIMP, CIOPPINO BROTH, EXTRA VIRGIN OLIVE OIL

COLORADO LAMB CHOPS*
PARMESAN - PINE NUT CRUST, ROSEMARY RED WINE SAUCE
*Supplement • \$22

FIRE CHICKEN
HALF ROASTED ORGANIC CHICKEN, SLICED FRESNO CHILI, JALAPÉNO PEPPERS, LEMON-ROSEMARY JUS

DOVER SOLE
SAUTÉED, MASCARPONE, POTATO PUREE, BABY GULF SHRIMP LEMON BUTTER, BLACK GARLIC, MINCED CHIVES
*Supplement • \$22

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

BARRYS PROUDLY USES  PRODUCE EXCLUSIVELY.



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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Steaks

12oz. WET AGED RIB CAP "BARRY'S STEAK"* • CREEKSTONE FARMS, ARKANSAS CITY, KS
*Supplement • \$12

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

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

18oz. PRIME RIB • SLOW ROASTED, NATURAL JUS, CREAMY HORSERADISH SAUCE, BLACK PEPPER POPOVER

10oz. NEW YORK STRIP STEAK, TASMANIAN WAGYU* • ROBBINS ISLAND, TASMANIA
*Supplement • \$12

22oz. ROBINS ISLAND RIB EYE • AUSTRALIAN-JAPANESE WAGYU • WOOD-FIRE GRILLED, TRUFFLE RED WINE SAUCE
*Supplement • \$MP

Flavorful Bumps

BABY TRISTAN LOBSTER TAIL 1ea / 6oz.
ROASTED, LEMON & DRAWN BUTTER
*Supplement • \$42

BAKED STUFFED SHRIMP
"2 EACH" DRAWN BUTTER
*Supplement • \$26

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

FRESH TRUFFLES
BY THE GRAM SHAVED TABLESIDE
*Supplement • \$MP

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

Sides

WHOLE MAIN LOBSTER MAC 'N CHEESE
*Supplement • \$48

WHIPPED BELGIAN POTATO • LOTS OF BUTTER, LOTS OF CREAM

CREAMED SPINACH • APPLE BACON, PARMESAN GRATIN

GEORGE MALOOF'S CREAMED CORN

POTATO GNOCCHI • WHITE TRUFFLE CREAM

MUSHROOMS & ONIONS

ROASTED JAPANESE SWEET POTATOES • MISO-MAPLE-TAHINI GLAZE, TOASTED SESAME SEEDS, SCALLION

Desserts

APPLE STREUSEL CHEESECAKE
GRAHAM CRACKER CRUST, OATMEAL STREUSEL TOPPING, TAHITIAN VANILLA ICE CREAM
CARAMEL SAUCE, FRESH WHIPPED CREAM

CHRISTINE'S CARROT CAKE
CREAM CHEESE GLAZE, ROASTED PINEAPPLE CHUTNEY, FRESH WHIPPED CREAM

BANANA CREAM PIE
GRAHAM CRACKER CRUST, LOADS OF BANANAS, LOADS OF WHIPPED CREAM, CHOCOLATE PECAN CRUNCH

CLASSIC CREME BRULEE
FRESH BERRIES, LINZER COOKIES

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