

# Valentine's Day

SATURDAY, FEBRUARY 14TH, 2026

Prix Fixe \$179 per person • With Chef's Suggested Additions Below

## Appetizers

BLACK TRUFFLE RISOTTO  
FRESH TRUFFLE, FINE HERBS  
\*Supplement • \$12

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

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

LOBSTER BISQUE  
MAINE LOBSTER, BRANDY  
CRÈME FRAÎCHE

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

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

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

CAESAR SALAD  
HEARTS OF ROMAINE  
BRIOCHE GARLIC CROUTON  
WHITE ANCHOVIES  
SHAVED PARMESAN



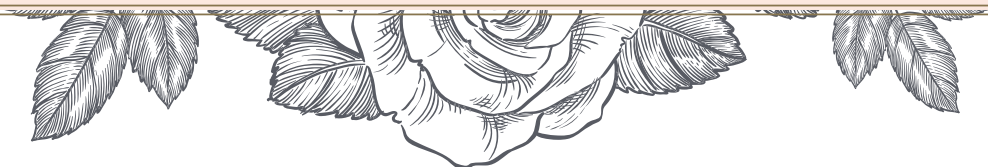
## Chilled Shellfish Platter

MAINE LOBSTER, LUMP CRAB MEAT  
EAST & WEST COAST OYSTERS, JUMBO SHRIMP COCKTAIL  
OCTOPUS & CALAMARI SALAD, SPICY COCKTAIL SAUCE  
APPLE CIDER MIGNONETTE  
\*Supplement • \$59 Per Person



## CAVIAR

1oz. ROYAL OSETRA CAVIAR, TOASTED BRIOCHE,  
EGG WHITES, EGG YOLKS, MINCED CHIVE, RED ONION, CRÈME FRAÎCHE  
\*Supplement • \$199



BARRY'S 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

Entrées

COLORADO LAMB CHOPS  
PARMESAN - PINE NUT CRUST  
ROSEMARY RED WINE SAUCE  
\*Supplement • \$19

DOVER SOLE  
SAUTÉED, MASCARPONE  
POTATO PUREE, BABY GULF SHRIMP LEMON  
BUTTER, BLACK GARLIC, MINCED CHIVES  
\*Supplement • \$19

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

18oz. PRIME RIB  
CREAMY HORSERADISH, NATURAL JUS  
YORKSHIRE BREAD PUDDING

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

SURF & TURF  
PETITE FILET MIGNON  
MAINE LOBSTER, NATURAL JUS

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

Colossal Australian Lobster Tail

2 LB. ALL LOBSTER TAIL MEAT, SCAMPI SAUCE, CLARIFIED BUTTER  
\*Supplement • \$89

Add to Your Steaks

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

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

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

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

BABY TRISTAN LOBSTER TAIL  
FRESH LEMON &  
DRAWN BUTTER  
\*Supplement • \$36 - 1ea. / 5oz.

SIDES  
(Choice of)

FRENCH GREEN BEANS  
SAUTÉED  
SPICY CHILI GARLIC CRISP SOY SAUCE

POTATO GNOCCHI  
WHITE TRUFFLE CREAM

MUSHROOMS AND ONIONS  
SAUTÉED, FRESH HERBS

GEORGE'S CREAM CORN

WHOLE MAINE LOBSTER MAC N CHEESE  
\*Supplement • \$48

BELGIAN MASHED POTATO  
ADD LOBSTER  
\*Supplement • \$24

DESSERTS  
(Choice of)

F'N CHOCOLATE CAKE  
CHOCOLATE GANACHE, RASPBERRY PRESERVES

VEGAN PEANUT BUTTER PIE  
OREO COOKIE CRUST, DAIRY FREE WHIPPED CREAM  
PEANUT BUTTER DRIZZLE, TOASTED PEANUTS

RED VELVET CHEESECAKE  
FRESH WHIPPED CREAM, LOADS OF STRAWBERRIES

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