

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 FRÂICHE

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
BIOCHE 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

GEORGE'S CREAM CORN

POTATO Gnocchi
WHITE TRUFFLE CREAM
MUSHROOMS AND ONIONS
SAUTÉED, FRESH HERBS

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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