

# the Barrymore

LAS VEGAS  
**Restaurant Week**<sup>TM</sup>  
—  —

## APPETIZER

---

### Steamed Clams

white wine butter thyme shallot garlic

~ or ~

### Escargot

Burgundian snails, smoked potatoes, garlic butter

## APPETIZER

---

### Grilled Octopus Ceviche

mango salsa, spicy aioli, plantain chips

~ or ~

### Smoked Bacon

Barrymore steak sauce, roasted onions, toast

## ENTREE

---

### Wagyu Flat Iron Steak

Imperial Farms Wagyu, Argentinian rub, chimichurri sauce, pineapple relish, roasted patee potatoes

~ or ~

### Seared Scallops

maine sea scallops, wild ramp Soubise, tempura haricot vert, garlic confit

## ENTREE

---

### Surf, Surf, & Surf

Chilean seabass, grilled shrimp, lobster tail, warm arugula salad, tomatillo-pineapple relish, citrus beurre blanc

~ or ~

### Dean Martin

8 oz. filet mignon, roasted bone marrow, lobster tail, béarnaise sauce

## DESSERT

---

### Pistachio-Vanilla Bean Swirl Crème Brulée

pistachio shortbread, raspberries

~ or ~

### Chocolate Layer Cake

milk chocolate feuilletine clusters, vanilla ice cream, dark chocolate sauce

~~~ \$50 ~~~

## DESSERT

---

### Cheesecake Coupe

orange cremeux, brown butter streusel, strawberry sauce, white chocolate

~ or ~

### Chocolate Layer Cake

milk chocolate feuilletine clusters, vanilla ice cream, dark chocolate sauce

~~~ \$80 ~~~

