

# the Barrymore

LAS VEGAS  
**Restaurant Week**<sup>TM</sup>  
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## APPETIZER

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### Sashimi Duo

Ahi Tuna, Israeli Cous Cous, blood orange, Hanji Mushroom, lemon vinaigrette, ginger ponzu

~ or ~

### Smoked Bacon

Barrymore Steak Sauce, roasted onions, Pan de Mi Toast

## APPETIZER

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### Prosciutto & Melon Salad

mixed baby greens, honey dew, cantaloupe, granola, sliced prosciutto, golden balsamic yogurt vinaigrette

~ or ~

### Lobster Mac n' Cheese

gnocchi pasta, lobster, black truffle, taleggio-mascarpone cream sauce

## ENTREE

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### Roasted Chicken Mole

yellow corn, beet spatzel, grilled cactus, Patron XO mole sauce

~ or ~

### Char Siu Grilled Pork Chop

Char Siu marinated pork chop, pickled bean sprouts & red onion salad, ginger cream sauce

## ENTREE

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### Smothered NY Steak & Lobster Mash

NY Steak, sautéed onion & wild mushroom sauce, lobster mash potato

~ or ~

### Pan Roasted Branzino

tomato glazed branzino, roasted fennel & tomato, fish demi-glace

## DESSERT

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### Key Lime Tart

key lime custard, graham crust, vanilla chantilly, fresh strawberries, crispy coconut meringue

~ or ~

### Tiramisu

light mascarpone mousse, espresso-rum soaked ladyfingers, warm dark chocolate sauce

~~~ \$50 ~~~

## DESSERT

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### Vanilla Bean Crème Brûlée

peach bourbon compote, pecan pearl sugar cookie

~ or ~

### Chocolate Layer Cake

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

~~~ \$80 ~~~

