



CHILLED SEAFOOD PLATEAU

maine lobster, jumbo shrimp, east & west coast oysters*, king crab, clams* served with classic cocktail sauce, remoulade & red wine mignonette

ROASTED SEAFOOD PLATEAU

maine lobster, jumbo shrimp, east & west coast oysters, king crab, clams roasted with chili butter and served with toasted sourdough

SOUPS & APPETIZERS

SQUASH SOUP **V**

coconut milk, aleppo oil

JUMBO LUMP CRAB CAKE

basil tartare sauce, shaved fennel

WILD MUSHROOM RISOTTO **VG**

black truffle, parmesan, cream

BAKED LANGOUSTINES

lemon, panko

SNAKE RIVER FARMS BEEF TARTARE*

caviar, potato, pickled mushroom, quail egg

OVEN BRAISED GNOCCHI **VG**

mozzarella, tomato, parmesan

CHILLED & SALAD

OYSTERS ON THE HALF-SHELL*

red wine, mignonette classic cocktail, hot sauce

WILD JUMBO SHRIMP

classic cocktail sauce, remoulade

FLORIDA STONE CRAB

mustard remoulade

ICEBERG WEDGE

smoked bacon, roasted tomato ranch, buttermilk blue

CLASSIC CAESAR

baby gem lettuce, shaved parmesan, garlic crouton

DON'S CHOPPED **V**

marinated chickpeas, avocado, grilled artichoke, basil vinaigrette

KOLIKOF CAVIAR

warm blinis, chives, egg, & creme fraiche, 1oz Golden Osetra 000

PRIME CUTS*

ABOUT PAT LAFRIEDA

Pat LaFrieda, spanning three generations of butchery excellence, showcases their culinary expertise through an exceptional dry-aged meat selection, aged meticulously for 21 to 120 days. The result is a symphony of rich, intensified taste and buttery texture, setting their dry-aged offerings as a beacon of excellence in premium meats.

NEW YORK STRIP STEAK 16oz

FILET MIGNON 9oz | 12oz

DRY-AGED BONE-IN RIBEYE 22oz

DRY-AGED BONE-IN NY STRIP 18oz

DRY-AGED PORTERHOUSE 32oz

DRY-AGED TOMAHAWK 40oz

Vegan **V** Vegetarian **VG**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



WAGYU ACROSS THE WORLD

CROSS CREEK RANCH AMERICAN

exclusively at Don's Prime, ask your server for details

Nestled in the Rocky Mountains, Cross Creek Ranch is celebrated for its exceptional meat quality, exclusively serving Fontainebleau Las Vegas. With livestock always grass-fed and grain-finished, the ranch ensures exquisite fat content and flavor, offering a haven for meat enthusiasts seeking an exceptional dining experience.

SNAKE RIVER FARMS AMERICAN

New York strip 8oz

JAPANESE

limited availability

KOUTAROU'S TAKUM WAGYU OLIVE FED, KAGAWA PREFECTURE

MIZUSAKO FARM FARM A5 KYUSHU, JAPAN

ENTREES

HALF ROASTED CHICKEN

creamy parmesan polenta

TABLESIDE SOLE MEUNIÈRE

brown butter, capers, almonds, raisins, lemon

SEARED ORA KING SALMON*

chanterelles, fregola pasta, lobster reduction

STEAMED BRANZINO

marinated red onion, olives

CROSS CREEK WAGYU

CHEESEBURGER 10oz

gouda cheese, dill pickles, caramelized onion, dijon aioli

ENHANCEMENTS

ALASKAN KING CRAB

oscar style

SPINY LOBSTER

lemon, garlic, butter

HUDSON VALLEY FOIE GRAS*

BUTTERMILK BLUE CRUST

chives

DON'S SAUCE

peppercorn, bearnaise, chimichurri steak sauce, bordelaise

AU POIVRE STYLE

SIDES

POTATO GRATIN VG

trio of cheese V

HAND CUT FRIES

sea salt

ASPARAGUS GRATIN VG

lemon, parmesan, panko

BUTTERNUT SQUASH VG

boursin cheese, almonds

BUTTER WHIPPED POTATOES VG

chives

MACARONI & CHEESE VG

campanelle, white cheddar, butterkase

ROASTED WILD MUSHROOMS VG

confit garlic butter

CREAMED SPINACH VG

fried egg*

Vegan V Vegetarian VG

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