



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

SPRING PEA SOUP V

coconut milk, leeks

JUMBO LUMP CRAB CAKE

basil tartare sauce, shaved fennel

WILD MUSHROOM RISOTTO VG

black truffle, parmesan, cream

ROASTED SPANISH OCTOPUS

baby potatoes, piquillo peppers, paprika, romesco

SNAKE RIVER FARMS BEEF TARTARE*

caviar, potato, pickled mushroom, quail egg

KING CRAB GNOCCHI

champagne, creme fraiche, shallot

CHILLED & SALAD

OYSTERS ON THE HALF-SHELL*

red wine mignonette, classic cocktail, hot sauce

WILD JUMBO SHRIMP

classic cocktail sauce, 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



Vegan V Vegetarian VG

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



PRIME CUTS*

ABOUT PAT LAFRIEDA

As a fourth-generation butchery legend, Pat LaFrieda showcases true culinary expertise, selecting exceptional meats to meticulously dry-age for 21 to 120 days. The result is a symphony of rich, intensified taste and buttery texture that establishes LaFrieda 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

DON'S TOMAHAWK 40oz

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 unrivaled meat quality. Exclusively serving Fontainebleau Las Vegas, the livestock at Cross Creek Ranch is always grass-fed and grain-finished, ensuring exquisite fat content and flavor.

A haven for meat enthusiasts seeking an extraordinary dining experience.

SNAKE RIVER FARMS AMERICAN 120

New York strip 10oz

JAPANESE

Ask your server about our hand-selected Japanese options.

ENTREES

HALF ROASTED CHICKEN

morel mushrooms, butter braised fingerling potatoes, spring garlic

TABLESIDE SOLE MEUNIÈRE

brown butter, capers, almonds, raisins, lemon

SEARED ORA KING SALMON*

spring pea puree, roasted carrots, cannellini beans, spring onion

PAN ROASTED HALIBUT

olive crust, heirloom tomato broth, zucchini, toasted farro

VEAL MILANESE

arugula, lemon, parmesan

ALASKAN KING CRAB

1lb oven roasted merus crab legs, chili butter, charred lemon

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ENHANCEMENTS

ALASKAN KING CRAB

oscar style

MAINE LOBSTER

lemon, garlic, butter

HUDSON VALLEY FOIE GRAS*

BUTTERMILK BLUE CRUST

chives

DON'S SAUCE

peppercorn, bearnaise, chimichurri,
steak sauce, bordelaise, creamy horseradish

AU POIVRE STYLE

SIDES

POTATO GRATIN VG

trio of cheese

HAND CUT FRIES V

sea salt

ASPARAGUS GRATIN VG

lemon, parmesan, panko

SPRING VEGETABLES VG

whipped ricotta cheese, peas, zucchini

BUTTER WHIPPED POTATOES VG

chives

MACARONI & CHEESE VG

campanelle, white cheddar, butterkase

ROASTED WILD MUSHROOMS VG

confit garlic butter

CREAMED SPINACH VG

fried egg*

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