



### 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 265

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

#### 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



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

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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