



### CHILLED SEAFOOD PLATEAU

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

### ROASTED SEAFOOD PLATEAU

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

### SOUPS & APPETIZERS

**PORCINI MUSHROOM AND SWEET ONION SOUP**  
gruyère crouton, roasted beef broth

**JUMBO LUMP CRAB CAKE**  
basil tartare sauce, shaved fennel

**WILD MUSHROOM RISOTTO** **V**  
black truffle, parmesan, cream

**ROASTED BONE MARROW**  
black truffle parmesan crust, herb salad, toasted sourdough

**SNAKE RIVER FARMS BEEF TARTARE\***  
caviar, potato, pickled mushroom, quail egg

**KING CRAB GNOCCHI**  
champagne, crème fraîche, shallot

### CHILLED & SALADS

**OYSTERS ON THE HALF-SHELL\***  
red wine mignonette, classic cocktail, hot sauce

**WILD JUMBO SHRIMP**  
classic cocktail sauce, rémoulade

**ICEBERG WEDGE**  
smoked bacon, roasted tomato ranch, buttermilk blue

**CLASSIC CAESAR**  
baby gem lettuce, shaved parmesan, garlic crouton

**DON'S CHOPPED** **VG**  
marinated chickpeas, avocado, grilled artichoke, basil vinaigrette

### KOLIKOF CAVIAR

warm blinis, chives, egg, & crème fraîche, 1oz golden osetra 000



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

\*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**

a don's prime exclusive. 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.

**ENTRÉES**

**HALF ROASTED ORGANIC CHICKEN**

green beans, stewed sweet onions, preserved lemons, rosemary chicken jus

**TABLESIDE SOLE MEUNIÈRE**

brown butter, capers, almonds, raisins, lemon

**SEARED ORA KING SALMON\***

fennel purée, braised fingerling potatoes, arugula pesto

**DRY AGED BRANZINO FILET**

cider-glazed brussels sprouts, herb gremolata

**HERB & DIJON CRUSTED COLORADO LAMB CHOPS**

**ALASKAN KING CRAB**

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

Vegan VG Vegetarian V

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



## ENHANCEMENTS

### OSCAR STYLE

alaskan king crab, asparagus, bearnaise

### MAINE LOBSTER

lemon, garlic, butter

### HUDSON VALLEY FOIE GRAS\*

### BUTTERMILK BLUE CRUST

chives

### DON'S SAUCES

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

### AU POIVRE STYLE

## SIDES

### POTATO GRATIN **V**

trio of cheeses

### HAND-CUT FRIES **VG**

sea salt

### GRILLED ASPARAGUS **V**

lemon oil, crispy garlic

### CREAMED CORN

cornbread crumble, manchego cheese, honey glazed bacon

### BUTTER-WHIPPED POTATOES **V**

chives

### MACARONI & CHEESE **V**

campanelle, white cheddar, butterkäse

### ROASTED WILD MUSHROOMS **V**

confit garlic butter

### CREAMED SPINACH **V**

fried egg\*

### ROASTED SWEET POTATOES

cinnamon butter, bacon & pecan crumble, toasted marshmallow

### KING CRAB LOADED POTATOES

aged cheddar cheese sauce, chive crème fraîche

add 5g kolikof sturgeon caviar

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

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