



### 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 chile butter

### SOUPS & APPETIZERS

#### PORCINI MUSHROOM AND SWEET ONION SOUP

gruyère crouton, roasted beef broth

#### JUMBO LUMP CRABCAKE

basil tartare sauce, shaved fennel

#### WILD MUSHROOM RISOTTO <sup>V</sup>

black truffle, parmesan

#### ROASTED BONE MARROW

black truffle parmesan crust, herb salad, toasted sourdough

#### FILET MIGNON CARPACCIO

horseradish aioli, fried capers, egg mimosa, potato latkes

#### ALASKAN KING CRAB POLENTA

butter-poached king crab, parmesan cream, lobster broth

### 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, buttermilk blue crumbles, roasted tomato ranch

#### CLASSIC CAESAR

baby gem lettuce, shaved parmesan, garlic crouton

#### DON'S CHOPPED SALAD <sup>VG</sup>

marinated chickpeas, avocado, grilled artichoke, crispy potato, basil vinaigrette

#### BIGEYE TUNA TARTARE

calabrian chile aioli, crispy garlic, lemon oil, wonton crackers

### KOLIKOF CAVIAR

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



Vegan <sup>VG</sup> Vegetarian <sup>V</sup>

\*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

### "THE PERFECT PAIR"

#### JAPANESE WAGYU & OKINAWAN SWEET POTATO

horseradish sabayon, smoked trout roe, port reduction

4oz | 8oz

## ENTRÉES

### DON'S SIGNATURE SURF AND TURF

9oz filet, black truffle maître d butter, seared scallops

#### HALF ROASTED ORGANIC CHICKEN

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

#### DRY AGED BRANZINO

cider-glazed brussels sprouts, herb gremolata

#### TABLESIDE SOLE MEUNIÈRE

brown butter, capers, almonds, raisins, lemon

#### HERB & DIJON CRUSTED COLORADO LAMB CHOPS

#### SEARED ORA KING SALMON\*

braised leeks, beluga lentils, wilted spinach, whole grain mustard sauce

#### ALASKAN KING CRAB

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

Vegan VG Vegetarian V

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## 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\*

### KING CRAB LOADED POTATOES

aged cheddar cheese sauce, chive crème fraîche

add 5g kolikof sturgeon caviar

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

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