



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

MAINE LOBSTER BISQUE
roasted lobster broth, lobster crouton, chervil

JUMBO LUMP CRABCAKE
basil tartar sauce, shaved fennel

WILD MUSHROOM RISOTTO ^V
black truffle, parmesan

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

FILET MIGNON CARPACCIO
black truffle pecorino, pickled mushrooms, horseradish aioli, shaved radish, grilled sourdough

RICOTTA GNOCCHI
five-hour tomato sauce, parmesan cheese, breadcrumb

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 ^{VG}
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 ^{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 14oz

DRY-AGED BONE-IN RIBEYE 20oz

DRY-AGED PORTERHOUSE 30oz
- FILET MIGNON 9oz

RIB CAP 9oz

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
filet 9oz

JAPANESE

"THE PERFECT PAIR"

A5 JAPANESE WAGYU & OKINAWAN SWEET POTATO
horseradish sabayon, smoked trout roe, port reduction
4oz | 8oz

ENTRÉES

DON'S SIGNATURE SURF & TURF

9oz snake river farms filet, maine lobster tail, sautéed spinach, lobster reduction

THE PRIME LUXE

don's signature surf & turf, foie gras, black truffle sauce

- HALF ROASTED ORGANIC CHICKEN
cauliflower, charred spring onion, 'nduja cream

TABLESIDE SOLE MEUNIÈRE
beurre blanc, capers, almonds, raisins, lemon
- SEARED DIVER SCALLOPS
seasonally prepared or simply prepared

HERB & DIJON CRUSTED LAMB CHOPS
shepherd’s farm, australia
- SEARED ORA KING SALMON*
blackened seasoning, lemon butter sauce

Vegan VG Vegetarian V

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ENHANCEMENTS

OSCAR STYLE

alaskan king crab, caviar, asparagus,
béarnaise

MAINE LOBSTER

lemon, garlic, butter

HUDSON VALLEY FOIE GRAS*

BUTTERMILK BLUE CRUST

chives

DON'S SAUCES

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

AU POIVRE STYLE

TRUFFLE BUTTER

SIDES

POTATO GRATIN V

trio of cheeses

HAND-CUT FRIES VG

sea salt

GRILLED ASPARAGUS V

lemon oil, crispy garlic

CREAMED CORN

yellow sweet corn, parmesan, cream

BUTTER-WHIPPED POTATOES V

chives

MACARONI & CHEESE V

campanelle, white cheddar, butterkäse

LOBSTER MAC & CHEESE

1½ lb maine lobster, don's signature
mac & cheese

ROASTED WILD MUSHROOMS V

confit garlic butter

CREAMED SPINACH V

fried egg*

CHARRED PEPPERS & ONIONS

fresno chile peppers, pearl onions,
don's chile butter

SAUTÉED SPINACH

roasted garlic, extra virgin olive oil

SAUTÉED BROCCOLINI

calabrian chile butter, aged goat cheese

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