



## 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** 16 oz

**DRY-AGED PORTERHOUSE** 30 oz

**DRY-AGED BONE-IN RIBEYE** 26 oz

**FILET MIGNON** 9 oz

**DON'S TOMAHAWK** 48 oz

**RIB CAP** 9 oz

**DRY-AGED BONE-IN NEW YORK STRIP STEAK** 18 oz

## 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 10 oz

## JAPANESE

### "THE PERFECT PAIR"

#### A5 JAPANESE WAGYU & OKINAWAN SWEET POTATO

horseradish sabayon, smoked trout roe, port reduction

4 oz | 8 oz

## ENTRÉES

### DON'S SIGNATURE SURF & TURF

9 oz 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

#### SEARED DIVER SCALLOPS

seasonally prepared or simply prepared

#### TABLESIDE SOLE MEUNIÈRE

beurre blanc, capers, almonds, raisins, lemon

#### HERB & DIJON CRUSTED LAMB CHOPS

shepherd's farm, australia

### SEARED AKAROA SALMON\*

blackened seasoning, lemon butter sauce

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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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