



## 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

### SUMMER CORN SOUP

roasted maine lobster, poblano peppers, aleppo pepper

### JUMBO LUMP CRABCAKE

basil tartar sauce, shaved fennel

### SWEET PEA 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

### GRILLED APPLEWOOD-SMOKED BACON

maple glaze, summer stone fruit salad

## 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 cheese crumbles

### 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

### HEIRLOOM TOMATO SALAD

burrata cheese, creamy basil pesto, balsamic pearls, grilled semolina bread

## KOLIKOF CAVIAR

warm blinis, chives, egg, & crème fraîche, 28 g 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\*

### INTRODUCING PAT LAFRIEDA: PRIME 850

As a fourth-generation butcher and leading authority in the industry, Pat LaFrieda sets an uncompromising standard for premium beef. Don's Prime features LaFrieda's most selective tier of USDA Prime – sourced from the top percentage of cattle for exceptional marbling, tenderness, and depth of flavor. Each cut is expertly crafted to intensify richness and develop the signature buttery texture that defines a truly superior steak.

**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

#### HALF ROASTED ORGANIC CHICKEN

roasted zucchini, charred spring onions, romanesco sauce

#### SEARED DIVER SCALLOPS

seasonally prepared or simply prepared

#### TABLESIDE SOLE MEUNIÈRE

beurre blanc, capers, almonds, raisins, lemon

#### HERB & DIJON CRUSTED LAMB CHOPS

roasted peperonata, toasted farro, preserved lemon lamb jus

#### 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

Add on:

white cheddar, smoked bacon,  
toasted crackers

### 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\*

### RICOTTA-STUFFED ZUCCHINI

roasted garlic, basil, five-hour  
tomato sauce

### SAUTÉED SPINACH

roasted garlic, extra virgin olive oil

### SAUTÉED BROCCOLINI

calabrian chile butter, aged goat cheese

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