



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

MANHATTAN-STYLE
CLAM CHOWDER

king crab, tomato clam broth, old bay cracker

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

horseradish aioli, fried capers, egg mimosa, potato latkes

ROASTED SHRIMP SCAMPI

arugula pesto, cannellini bean stew, grilled sourdough

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 16oz	FILET MIGNON 9oz 12oz
DRY-AGED BONE-IN RIBEYE 22oz	RIB CAP 10oz
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"

A5 JAPANESE WAGYU & OKINAWAN SWEET POTATO

horseradish sabayon, smoked trout roe, port reduction

4oz | 8oz

ENTRÉES

DON'S SIGNATURE SURF & TURF

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

HALF ROASTED ORGANIC CHICKEN

cauliflower, charred spring onion, nduja cream

TABLESIDE SOLE MEUNIÈRE

beurre blanc, capers, almonds, raisins, lemon

SEARED ORA KING SALMON*

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

FENNEL-CRUSTED HALIBUT

braised kale, pancetta, tomato butter

HERB & DIJON CRUSTED COLORADO LAMB CHOPS

ALASKAN KING CRAB

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

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

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ENHANCEMENTS

OSCAR STYLE

alaskan king crab, 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

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

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 AND ONIONS

fresno peppers, pearl onions, don's chile butter

BUTTER-POACHED PEAS & CARROTS

pearl onions, crispy pancetta

SAUTÉED SPINACH

roasted garlic, extra virgin olive oil

SAUTÉED BROCCOLINI

calabrian chile butter, aged goat cheese

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