*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order.

appetizers

shishito peppers 9
smoked sea salt - olive oil - shaved parmesan

prime steakhouse meatballs 10 / 14
prime beef - white marble farms pork

chef's "PB&J" 14
paté - fig jam - woodford reserve bourbon

fresh burrata 21
tomato jam - smoked sea salt - pickled onion

crispy shrimp 16 / 22
sweet thai chili peppers - garlic aioli

braised pork belly 14
local honey - sweet thai chili - sautéed spinach

king crab & avocado stack 21
alaskan king crab - avocado - crispy wonton

fried deviled eggs 8 / 11
panko - farm fresh egg - sriracha aioli

sautéed shrimp 23
chardonnay - garlic - butter - paprika

rhode island calamari & shrimp 18
cherry peppers - buttermilk - seasoned flour

crispy shrimp deviled eggs 19
deviled eggs - parmesan - crispy shrimp

salads

chopped salad 12
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

steak knife BLT wedge 15
baby iceberg head - shaft's blue cheese (CA) - crispy bacon - grape tomato

steakhouse caesar salad with egg* 14
romaine - poached farm fresh egg

roasted beet salad 14
ruby + golden beets - goat cheese - pistachios

superfood salad 14
baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

heirloom tomato salad 16
champagne vinaigrette - feta crumbles - micro arugula

whipped potatoes 9
yukon gold potatoes - sweet cream - butter - sea salt

loaded baked potato 13
baked - crispy - loaded

sugar snap peas 9
sautéed - olive oil - sea salt - cracked pepper

dominick's potatoes 16
caramelized onion - gouda - mozzarella

creamy double baked truffle potato 21
shaved black truffle - fontina + gouda cheeses - awesome

raw bar

seafood tower

your choice of our chef's selection of fresh shellfish items from our raw bar including

iced alaskan king crab legs mp
house-made cocktail sauce - atomic horseradish

super colossal shrimp cocktail 8 (each)
house-made cocktail sauce - atomic horseradish

dungeness crab cocktail 32
whole leg - de-shelled - creamy mustard

daily selection of fresh oysters* mp
east coast & west coast - champagne mignonette

hawaiian poke* 29
ahi or salmon - cucumber - thai chili - togarashi sauce

maine lobster cocktail mp
house-made cocktail sauce - atomic horseradish

DOMINICK'S STEAKHOUSE

featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

small

ny strip*	(12oz)		47
petite filet mignon*	(8oz)		49
bone-in filet mignon*	(12oz)		59
steak farina* "our bone in filet with an egg"	(12oz)		60
domestic wagyu filet*	(8oz)	(limited availability)	mp

regular

filet mignon*	(12oz)		58
ny strip*	(16oz)		58
bone-in ribeye*	(22oz)		59
bone-in filet mignon*	(18oz)		69
bone-in kc strip*	(18oz)		62
domestic wagyu filet*	(12oz)	(limited availability)	mp

on top

sautéed blue cheese 7 - black truffle green peppercorn 4 - truffle butter 8 - crab cake "oscar" 18 - chef style buratta 9
crispy shrimp 10 - foie gras 19 - black truffle sautéed maine lobster 44

sides matter

crinkle cut fries 8
sea salt - truffle oil - shaved parmesan

alaskan king crab & rock shrimp mac & cheese 34
lemon butter - provel - tillamook cheddar

creamy mac & cheese 10
provel - romano - tillamook cheddar

crispy hasselback potato 13
smoked sea salt - truffle butter - chive cream cheese sauce

corn créme bruleé 12
sweet corn - cream - turbinado sugar

sautéed sweet corn 9
cilantro - chopped parsley

roasted brussels sprouts 12
sea salt - crispy bacon - get these!

shishito peppers 9
smoked sea salt - olive oil - shaved parmesan

creamed spinach 10
chopped spinach - butter - sweet cream

broccoli, spinach or asparagus 10
sautéed - olive oil - sea salt - garlic - shaved parmesan

sautéed wild mushrooms 12
seasonal variety - garlic - parsley - thyme

asparagus fries 11
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

fresh fish - shellfish

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* 39
braised or spiedini - scottish coast

seasonal filet of sole 42
sautéed - egg batter - lemon butter - capers

chilean sea bass* 51
chardonnay - sea salt - cracked pepper

whole king crab cluster* mp
drawn butter - shell split

new bedford sea scallops* 45
lemon butter - sea salt - chardonnay

ahi fillet* 49
sashimi grade - seared - pepper rub - soy - wasabi

maryland style lump crab cakes* 42
jumbo lump crab - old bay seasoning - buttered bread crumbs

twin lobster tails* mp
broiled - drawn butter

more than steak

LOCALLY OWNED

crispy roasted chicken 35
black truffle green peppercorn - fresh herb puree

bone-in short rib 39
braised - black truffle green peppercorn

tomahawk pork chop* 44
broiled - all natural - red top farms wisconsin

colorado whole rack of lamb* mp
8 chops - steak rub

bone-in veal chop* 64
broiled - markham farms

DRev 11-05-18