

*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. GF - Gluten Friendly - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

appetizers

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

shishito peppers ^{GF} 9
smoked sea salt - olive oil - shaved parmesan

fresh burrata 22
tomato jam - smoked sea salt - pickled onion

crispy shrimp 16 / 22
sweet thai chili - garlic aioli

braised pork belly ^{GF} 15
local honey - sweet thai chili

fried deviled eggs 8 / 12
panko - farm fresh egg - sriracha aioli

sautéed shrimp 23
chardonnay - garlic - butter - paprika

rhode island calamari & shrimp 19
cherry peppers - buttermilk - seasoned flour

salads

chopped ^{GF} 12
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

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

dominick's caesar 15
romaine - house made dressing - warm croutons

roasted beet ^{GF} 14
ruby + golden beets - goat cheese - pistachios

superfood ^{GF} 15
baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

whipped potatoes ^{GF} 9
yukon gold potatoes - sweet cream - butter - sea salt

loaded baked potato ^{GF} 13
wisconsin cheddar - bacon - chives - sour cream

dominick's potatoes ^{GF} 16
caramelized onion - gouda - mozzarella

creamy double baked truffle potato ^{GF} 22
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

colossal shrimp cocktail ^{GF} 9 (each)
house-made cocktail sauce - atomic horseradish

iced alaskan king crab legs ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

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* ^{GF}	(12oz)	48
petite filet mignon* ^{GF}	(8oz)	49
bone-in filet mignon* ^{GF}	(12oz)	61
domestic wagyu filet* ^{GF}	(8oz) (limited availability)	mp

regular

filet mignon* ^{GF}	(12oz)	59
ny strip* ^{GF}	(16oz)	59
bone-in ribeye* ^{GF}	(22oz)	59
domestic wagyu filet* ^{GF}	(12oz) (limited availability)	mp

on top

black truffle green peppercorn 4 - truffle butter ^{GF} 8
crispy shrimp 10 - foie gras* ^{GF} 19 - black truffle sautéed maine lobster ^{GF} 44

sides matter

kennebec fries ^{GF} 8
celtic sea salt - truffle oil - shaved parmesan

alaskan king crab & rock shrimp mac & cheese 35
lemon butter - romano - tillamook cheddar

creamy mac & cheese 11
provel - romano - tillamook cheddar

crispy hasselback potato ^{GF} 13
smoked sea salt - truffle butter - chive cream cheese sauce

sautéed sweet corn ^{GF} 9
cilantro - chopped parsley

roasted brussels sprouts ^{GF} 13
sea salt - crispy bacon - get these!

shishito peppers ^{GF} 9
smoked sea salt - olive oil - shaved parmesan

fresh fish - shellfish

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* 39
braised ^{GF} or spiedini - scottish coast

chilean sea bass* 52
braised ^{GF} or spiedini - chardonnay - sea salt - cracked pepper

new bedford sea scallops* ^{GF} 46
lemon butter - sea salt - chardonnay

maryland style lump crab cakes* 44
jumbo lump crab - old bay seasoning - buttered bread crumbs

twin lobster tails* ^{GF} mp
broiled - drawn butter - paprika

whole king crab cluster* ^{GF} mp
drawn butter - shell split

more than steak

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

tomahawk pork chop* ^{GF} 45
rosemary maple brine - all natural - red top farms

whole colorado rack of lamb* ^{GF} mp
authentic colorado heritage lamb - mountain prairie raised

