

*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

- blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt
- prime steakhouse meatballs 14 / 18
prime beef + pork - family recipe
- fresh burrata 27
tomato jam - smoked sea salt - pickled onion
- hawaiian poke* 39
ahi or salmon - cucumber - thai chili - togarashi sauce
- crispy shrimp 28
sweet thai chili - garlic aioli
- braised pork belly 21
local honey - sweet thai chili - sautéed spinach
- dungeness crab cocktail GF 46
house-made cocktail sauce - atomic horseradish - creamy mustard
- wagyu beef tartare* 38
deviled egg mousse - grilled soft bread
- king crab + avocado stack 39
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- sautéed shrimp vince 31
chardonnay - garlic butter - parmesan herb toast
- rhode island calamari & shrimp 24
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 21
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 48
crispy - chesapeake bay seasoning - green chili aioli

salads

- roasted beet GF 15
ruby + golden beets - goat cheese - pistachios
- chopped napa GF 16
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge GF 18
baby iceberg head - shaft's blue cheese (CA)
crispy bacon - heirloom cherry tomato
- dominick's caesar with warm poached egg* 18
romaine - poached farm fresh egg - warm croutons
- superfood GF 17
baby lettuce - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing
- heirloom tomato GF 17
champagne vinaigrette - feta crumbles - micro arugula - sea salt
- boursin cheese whipped potatoes GF 14
yukon + russets - classic fine herb garlic boursin - sweet cream
- whipped praline sweet potato 16
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- dominick's potatoes GF 21
caramelized onion - gouda - mozzarella
- asparagus fries 17
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- creamed spinach 16
chopped spinach - smoked garlic - artichoke hearts - sweet cream



raw bar

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

- maine lobster cocktail GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- colossal shrimp cocktail GF 11 (each)
house-made cocktail sauce - atomic horseradish
- chef's daily selection of fresh oysters* GF mp
east coast + west coast - champagne mignonette
- 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) 59
- grass fed ny strip* GF (12oz) 59
- petite filet mignon* GF (8oz) 62
- bone-in filet mignon* GF (12oz) 76
- steak farina* (our bone-in filet with an egg) (12oz) 77
- australian tajima wagyu filet* GF (8oz) (limited availability) mp

regular

- ny strip* GF (16oz) 73
- filet mignon* GF (12oz) 76
- bone-in kc strip* GF (18oz) 77
- bone-in ribeye* GF (22oz) 79
- bone-in filet mignon* GF (18oz) 89
- 45 day dry aged bone-in ribeye* GF (22oz) 99
- australian tajima wagyu filet* GF (12oz) (limited availability) mp

enhancements

- sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 23
- chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 54

sides matter

- truffled & salted crispy fries 15
maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk
- shells & cheese 17
boursin cheese + velveeta - garlic bread crumbs - caramelized
- creamy double baked truffle potato 31
shaved black truffle - fontina + gouda cheeses - awesome!
- crispy hasselback potato 17
smoked sea salt - truffle butter - chive cream cheese sauce
- corn crème brûlée 18
sweet corn - cream - turbinado sugar
- loaded baked potato GF 15
wisconsin cheddar - bacon - chives - sour cream
- roasted brussels sprouts GF 17
sea salt - hardwood smoked bacon - get these!
- blistered shishito peppers 14
smoked lemon essence - roasted garlic - sea salt

caviar

pure osetra sturgeon
our caviar is sustainably and ethically raised in poland & italy

- sasanian siberian osetra 150
medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments
- sasanian royal osetra 250
large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments
- sasanian imperial osetra 350
large golden pearl - buttery salty - hazelnut
fresh blinis - traditional accompaniments

fresh fish - shellfish

our fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon* 46
braised GF or spiedini - scottish coast
- chilean sea bass* 62
braised GF or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo alaskan king crab legs* GF mp
split - drawn butter
- new bedford sea scallops* GF 57
lemon butter - sea salt - chardonnay
- ahi fillet* 58
chili aioli - togarashi - signature spice rub
- maryland style lump crab cakes* 56
jumbo lump crab - old bay seasoning - buttered bread crumbs

twin lobster tails* GF mp
broiled - drawn butter - paprika

enhancements

- fresh chopped herbs + tomatoes + evoo GF 6
- chardonnay butter with shallots + fresh mint GF 6
- black truffle sautéed maine lobster GF 54
- crab cake "oscar" 23

more than steak

bone-in iberico pork chops* GF 57
double cut - heritage breed southern spain

bone-in veal chop* GF 76
broiled - northern midwest farms

australian heritage
whole rack of lamb* GF (limited availability) mp
all natural - ranch raised

- alaskan king crab and shrimp 48
shells + cheese
alaskan king crab leg and atlantic shrimp
boursin cheese + valveeta - garlic bread crumbs - caramelized
- sautéed sweet corn GF 14
cilantro - chopped parsley
- broccoli, spinach or asparagus GF 16
sautéed - sea salt - shaved parmesan
- sautéed wild mushrooms GF 17
seasonal variety - garlic - parsley - thyme
- sugar snap peas GF 13
sautéed - olive oil - sea salt - cracked pepper