

\*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 15 / 19  
prime beef + pork - family recipe

chef's cut hanging bacon 29  
truffle honey - togarashi - minnesota farms

yellowtail hamachi\* 38  
crispy shallot - yuzu ponzu - chive - heart of palm

fresh burrata 28  
tomato jam - smoked sea salt - pickled onion

torched scallops 46  
yuzu ponzu - truffle crème - siberian osetra caviar

crispy shrimp 29  
sweet thai chili - garlic aioli

braised pork belly 23  
local honey - sweet thai chili - sautéed spinach

dungeness crab cocktail GF 55  
house-made cocktail sauce - atomic horseradish - creamy mustard

wagyu beef tartare\* 41  
deviled egg mousse - grilled soft bread

king crab + avocado stack 41  
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato

sautéed shrimp vince 45  
chardonnay - garlic butter - parmesan herb toast

rhode island calamari & shrimp 25  
cherry peppers - buttermilk - seasoned flour

crispy shrimp deviled eggs 22  
deviled eggs - parmesan - crispy shrimp

chicken fried lobster tails 52  
crispy - chesapeake bay seasoning - green chili aioli

## salads

roasted beet GF 15  
ruby + golden beets - goat cheese - pistachios

chopped napa GF 17  
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  
bacon lardon - heirloom cherry tomato

dominick's caesar with warm poached egg\* 19  
romaine - poached farm fresh egg - warm croutons

superfood GF 18  
baby lettuce - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

heirloom tomato GF 18  
champagne vinaigrette - feta crumbles - micro arugula - sea salt

boursin cheese whipped potatoes GF 15  
yukon + russets - classic fine herb garlic boursin - sweet cream

whipped praline sweet potato 17  
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

dominick's potatoes GF 23  
caramelized onion - gouda - mozzarella

asparagus fries 18  
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

creamed spinach 17  
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 12 each  
house-made cocktail sauce - atomic horseradish

chef's daily selection of fresh oysters\* GF mp  
east coast + west coast - champagne mignonette

iced norwegian 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	62
grass fed ny strip* GF	12oz	62
petite filet mignon* GF	8oz	64
bone-in filet mignon* GF	12oz	78
steak farina* our bone-in filet with an egg	12oz	79
australian tajima wagyu filet* GF	8oz limited availability	mp
A5 kobe wine fed* GF hikami farm	3oz available in 3oz portions	120

### regular

ny strip* GF	16oz	75
filet mignon* GF	12oz	78
bone-in kc strip* GF	18oz	79
bone-in ribeye* GF	22oz	81
bone-in filet mignon* GF	18oz	92
45 day dry aged bone-in ribeye* GF	22oz	99
australian tajima wagyu filet* GF	12oz limited availability	mp
bone-in wagyu tomahawk* GF snake river farms	46oz	285

### enhancements

sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 24  
chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 56

## sides matter

### shells + cheese 17

boursin cheese + 9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized

### crispy hasselback potato 18

smoked sea salt - truffle butter - chive cream cheese sauce

### loaded baked potato GF 15

wisconsin cheddar - bacon lardon - chives - sour cream

### truffled & salted crispy fries 16

maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk

### pure osetra sturgeon

our caviar is sustainably and ethically raised in poland & italy

caviar cones 75 / 150  
2 pcs or 4 pcs - siberian osetra  
horseradish crème fraîche - gold leaf

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\* 48  
braised GF or spiedini - scottish coast

chilean sea bass\* 64  
braised GF or spiedini - chardonnay - sea salt - cracked pepper

new bedford sea scallops\* GF 59  
lemon butter - sea salt - chardonnay

ahi fillet\* 59  
chili aioli - togarashi - signature spice rub

maryland style lump crab cakes\* 58  
jumbo lump crab - old bay seasoning - buttered bread crumbs

whole jumbo norwegian king crab legs\* GF mp  
split - drawn butter

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 56  
crab cake "oscar" 24

## more than steak

bone-in iberico pork chops\* GF 59  
double cut - heritage breed southern spain

bone-in veal chop\* GF 79  
broiled - northern midwest farms

australian heritage whole rack of lamb\* GF mp  
all natural - ranch raised

sautéed sweet corn GF 15  
cilantro - chopped parsley

broccoli, spinach or asparagus GF 17  
sautéed - sea salt - shaved parmesan

sautéed wild mushrooms GF 18  
seasonal variety - garlic - parsley - thyme

king crab + shrimp + shells + cheese 49  
boursin cheese + 9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized

fire roasted cauliflower GF 19  
caramelized - smoked basil aioli - aged pecorino