

*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

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

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

torched scallops + caviar* 38
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 + artichoke 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
australian tajima 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

loaded baked potato ^{GF} 15
wisconsin cheddar - bacon lardon - chives - sour cream

crisp french fries 16
pecorino - white truffle oil - rosemary

crispy hasselback potato 18
smoked sea salt - truffle butter - chive cream cheese sauce

caviar

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 - tradiional 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

wild caught hokkaido island sea scallops* ^{GF} 59
chardonnay lemon butter - sea salt

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

king crab + shrimp + shells + cheese 49
boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction

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

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