

*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 16 / 20
prime beef + pork - family recipe
- chef’s cut hanging bacon 29
local honey - togarashi - colorado farms
- pacific yellowtail hamachi* 39
crispy shallot - yuzu ponzu - chive - heart of palm
- fresh burrata 31
tomato jam - smoked sea salt - pickled onion
- torched scallops + caviar* 39
yuzu ponzu - truffle crème - siberian osetra caviar
- crispy shrimp 31
sweet thai chili - garlic aioli
- braised pork belly 24
local honey - sweet thai chili - sautéed spinach
- wagyu beef tartare* 43
deviled egg mousse - grilled soft bread
- A5 kobe “wine fed” ny strip* ^{GF} 135
sliced - 3oz portions - seared
- king crab + avocado stack 43
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- rhode island calamari & shrimp 27
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 24
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 56
crispy - chesapeake bay seasoning - green chili aioli
- salads
- roasted beet ^{GF} 16
ruby + golden beets - goat cheese - pistachios
- chopped napa ^{GF} 18
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge ^{GF} 19
baby iceberg head - shaft’s blue cheese CA
bacon lardon - heirloom cherry tomato
- dominick’s caesar with warm poached egg* 20
romaine - poached farm fresh egg - warm croutons
- superfood ^{GF} 19
baby lettuce - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing
- heirloom tomato ^{GF} 19
champagne vinaigrette - feta crumbles - micro arugula - sea salt
- boursin cheese whipped potatoes ^{GF} 16
yukon + russets - classic fine herb garlic boursin - sweet cream
- whipped praline sweet potato 19
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- dominick’s potatoes ^{GF} 24
caramelized onion - gouda - mozzarella
- asparagus fries 19
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- creamed spinach + artichoke 18
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:

- daily fresh oysters* ^{GF} mp
cucumber mignonette - champagne mignonette
- colossal shrimp cocktail ^{GF} 13 each
house-made cocktail sauce - atomic horseradish
- dungeness crab cocktail ^{GF} 58
house-made cocktail sauce - atomic horseradish - creamy mustard
- iced norwegian king crab legs ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- maine lobster cocktail ^{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 65
- grass fed ny strip* ^{GF} 12oz 65
grass run ranch
- petite filet mignon* ^{GF} 8oz 68
- bone-in filet mignon* ^{GF} 12oz 82
- steak farina* 12oz 83
our bone-in filet with an egg
- australian tajima wagyu filet* ^{GF} 8oz mp
limited availability
- A5 kobe wine fed* ^{GF} 3oz 135
hikami farm
available in 3oz portions

regular

- ny strip* ^{GF} 16oz 79
- filet mignon* ^{GF} 12oz 82
- bone-in kc strip* ^{GF} 18oz 82
- bone-in ribeye* ^{GF} 22oz 85
- bone-in filet mignon* ^{GF} 18oz 95
- 45 day dry aged bone-in ribeye* ^{GF} 22oz 105
- australian tajima wagyu filet* ^{GF} 12oz mp
limited availability
- bone-in wagyu tomahawk* ^{GF} 46oz 295
snake river farms

enhancements

- sautéed blue cheese ^{GF} 8 - black truffle green peppercorn 4 - truffle butter ^{GF} 9 - crab cake “oscar” 26
- chef style burrata ^{GF} 10 - crispy shrimp 12 - black truffle sautéed maine lobster ^{GF} 58

sides matter

- shells + cheese 18
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- loaded baked potato ^{GF} 16
wisconsin cheddar - bacon lardon - chives - sour cream
- crisp french fries 16
pecorino - white truffle oil - rosemary
- crispy hasselback potato 19
smoked sea salt - truffle butter - chive cream cheese sauce
- double baked truffle potato 35
shaved black truffle - fontina + gouda + boursin cheeses
- corn crème brûlée 21
sweet corn - cream - turbinado sugar
- roasted brussels sprouts ^{GF} 19
sea salt - bacon lardon - get these!
- blistered shishito peppers 16
charred lemon aioli - smoked garlic - crispy shallots
- sugar snap peas ^{GF} 15
sautéed - olive oil - sea salt - cracked pepper

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 - 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* 51
braised ^{GF} or spiedini - scottish coast
- chilean sea bass* 67
braised ^{GF} or spiedini - chardonnay - sea salt - cracked pepper
- new bedford sea scallops* ^{GF} 62
chardonnay lemon butter - sea salt
- ahi fillet* 63
chili aioli - togarashi - signature spice rub
- maryland style lump crab cakes* 61
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} 58
- crab cake “oscar” 26

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

superior farms colorado rack of lamb* ^{GF} mp
pasture raised - 4th generation ranch

king crab + shrimp + shells + cheese 52
boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction

sautéed sweet corn ^{GF} 16
cilantro - chopped parsley

broccoli, spinach or asparagus ^{GF} 18
sautéed - sea salt - shaved parmesan

sautéed wild mushrooms ^{GF} 19
seasonal variety - garlic - parsley - thyme

fire roasted cauliflower ^{GF} 21
caramelized - smoked basil aioli - aged pecorino