



EASTER MENU

APPETIZERS

WAGYU CROSTINI

Sliced American Wagyu, served over grilled artisan toast, finished with chimichurri and spicy mayo. \$24

LAMB LOLLIPOPS

12 hour marinate, char grilled, dijon vinaigrette, pea tendrils. \$22

JUMBO LUMP CRAB CAKE

Panko encrusted, oven baked crispy, served with roasted pepper coulis, basil oil. \$19

SHRIMP AND POLENTA

Marinated grilled colossal shrimp, creamy polenta, smoked pork belly, maple glaze. \$18

SMOKED ROSCOE TROUT

Crispy scallion potato pancake, pickled onion, frizzled capers, horseradish crème fraîche. \$17

SWEDISH WAGYU MEATBALLS

Served with crème fraîche, lingonberry preserve. \$19

GRILLED OCTOPUS

Served over a warm cannellini bean salad, with olives, celery, citrus, charred lemon, topped with chimichurri. \$22

FRITO MISTO

Tender calamari, shrimp, cherry peppers, artichoke hearts, tomato fondue, chipotle aioli. \$24

BURRATA PRIMAVERA

Sliced heirloom tomatoes, roasted red peppers, pesto, grilled prosciutto, aged balsamico, torn basil. \$17

FILET MIGNON EMPANADAS

Medallions of prime filet mignon, fresh mozzarella, sweet & hot peppers, aromatics, served crispy with a Thai chili glaze & balsamic reduction. \$19

SOUPS & SALADS

EASTER LENTIL SOUP \$10

LOBSTER BISQUE \$16

FRENCH ONION

Caramelized Pine Island onions in a rich beef broth, topped with toasted brioche & melted Gruyère. \$14

DORO COB SALAD \$15

CLASSIC CAESAR

Farm-fresh romaine with brioche croutons, Parmigiano-Reggiano, & Caesar dressing. \$13

STEAKHOUSE WEDGE

Fresh baby bib lettuce topped with applewood-smoked bacon, cherry tomatoes, and crumbled Moody Blue, finished with a creamy buttermilk blue cheese dressing. \$15

ENTREES

BROWN SUGAR AND BOURBON COWBOY

22oz prime bone in ribeye, caramelized black dirt onions, brown butter bourbon brûlée, whipped scallion potatoes, seasonal farmed vegetables. \$82

RAGU OF FILET MIGNON

Slow braised tips of prime filet, aromatics, mirepoix, San Marazano tomato, served over homemade pasta. \$32

TAGLIATELLE ARAGOSTA

Shucked whole main lobster, Calabrian chili, saffron cream, toasted citrus panko, handmade squid ink noodles. \$53

STUFFED QUAIL

Char grilled, stuffed with figs, sweet and hot sausage, fennel. Accompanied with a fig and rosemary bordelaise, and parsnip puree. \$36

D'ORO SPICY RIGATONI

Homemade rigatoni in a spicy pink cream sauce, topped with homemade shredded burrata. \$30

POLLO E FICHI

Pan roasted free ranged chicken, sliced figs, prosciutto do Parma, fontina, roasted shallot sherry wine Demi glaze, cherry peppers hash, wilted spinach. \$32

VEALCHOP CAPRICHIOSO

Thinly pounded 16oz vealchop, topped with grilled prosciutto, spinach, Gruyère cheese, served with guanciale, and date Demi glaze, scallion whipped potatoes. \$48

EASTER FILET

Pan seared 8oz filet mignon, served with a black truffle a jus, grilled prosciutto, artisan toast, Gorgonzola cream. \$56

CHILEAN SEA BASS

3 citrus encrusted, oven baked, served over cauliflower cus cus, roasted red pepper coulis, and orange segment garnish. \$52

SURF & TURF

8 oz center-cut filet with a 6 oz citrus-crust Maine lobster tail, finished with cracked pink peppercorn cognac demi-glace, citrus-drawn butter, broccoli rabe, & whipped potatoes. \$72

RACK OF LAMB

Char-grilled with a Dijon-citrus panko crust, served with scallion whipped potatoes and broccoli rabe, accompanied by a lemon and rosemary au jus. \$58

D'ORO PRIME SELECTION



22oz 42 DAY DRY AGED KANSAS CITY STRIP \$95
52oz 42 DAY DRY AGED PORTERHOUSE STEAK \$165
42oz LONG BONE TOMAHAWK STEAK \$145
16oz AMERICAN WAGYU STRIP \$89
6oz A5 JAPANESE WAGYU FILET \$125
8oz TWIN CRAB STUFFED LOBSTER TAILS \$72