



ANTIPASTO

THREE CHEESE ARANCINI - VG	12
Fried cheese risotto served with spicy Italian marinara	
DOMINION MEATBALLS	14
Three italian style meatballs rustic tomato sauce parmesan cheese served with house made focaccia	
CAPRESE TOWER	15
Fresh Mozzarella Heirloom Tomatoes Basil Leaves Balsamic Reduction Basil Oil	
CALAMARI FRITTI	18
Semolina Breading Lemon Sea Salt	
DOMINION CHARCUTERIE BOARD	24
House Marinated Olives Roasted Mixed Nuts Parmigiano Reggiano Prosciutto Genoa Salami Focaccia	

PASTA

SPINACH-MUSHROOM RAVIOLI - VG	24
Arugula Pesto Oyster Mushrooms Balsamic Glaze Shaved Parmesan	
GORGONZOLA CREAM GNOCCHI	24
Tri Colored Gnocchi Gorgonzola Sauce Herb Grilled Chicken Parmesan	
PASTA BOLOGNESE	25
Pappardelle Pasta Pork & Beef Ragu Shaved Parmesan Micro Basil	
LOBSTER RISOTTO	35
Lobster Claws & Knuckles Parmesan Risotto Cream Lemon Oil Micro Greens	

SIDES

FRESH FRUIT - V	5
FRENCH FRIES - V	3
SWEET POTATO FRIES - V	4
MASHED POTATO - VG	5
LEMON RICE - V	5
CUCUMBER-TOMATO SALAD - V	5
CHARRED TRI COLORED CAULIFLOWER - V	5
SAUTE GREEN BEANS & CARROTS	5

DRESSINGS

HOUSE BLUE CHEESE	DIJON VINAIGRETTE
HOUSE CREAMY BALSAMIC	CITRUS VINAIGRETTE
HOUSE CAESAR	HOUSE RANCH

ALL DAY BREAKFAST

No changes, additions, or substitutions to tacos,

BACON & EGG TACO	3
Add Cheddar or Swiss 1 for \$3 or 3 for \$7	
SAUSAGE & EGG TACO	3
Add Cheddar or Swiss 1 for \$3 or 3 for \$7	
BREAKFAST SANDWICH	14
Brioche Bun Sliced Ham Scrambled Eggs Cheddar Arugula Salad	

LA ZUPPA & INSALATA

SOUP DU JOUR	
Ask Your Server For The Soup of the Day Bowl 7 Cup 5	
TORTILLA SOUP	
House Made Tortilla Soup Bowl 7 Cup 5	
ELOTE CORN SOUP - VG	
Sour Cream Jalapeno Paprika Bowl 7 Cup 5	
DOMINION CAESAR SALAD - VG	8
Romaine-Kale Focaccia Croutons Crispy Chickpeas Shaved Parmesan House Caesar Dressing	
HOUSE SALAD	8
Mesclun Greens Shaved Carrots Shaved Cucumber Focaccia Croutons Choice of Dressing	
ITALIAN SALAD	10
Romaine-Arugula Mix Blistered Heirloom Tomatoes Banana Peppers Shaved Red Onion Fresh Mozzarella Focaccia Croutons Balsamic Vinaigrette	

BALANCED BITES

ROASTED SQUASH SALAD - V	17
Spaghetti Squash Blistered Heirloom Arugula Toasted Pine Nuts	
SEARED TUNA STEAK SALAD	26
Sesame Crusted Tuna Tomato-olive caper Arugula Whole Grain Mustard Vinaigrette	

FRUTTI DI MARE

GRILLED SALMON	28
Cucumber-Tomato Salad Lemon Rice Chimichurri	
CRAB CAKES	28
Served with Cucumber-Tomato Salad	
FLOUNDER PICCATA	56
Lightly Breaded Capers Parsley White Wine-Lemon Butter Haricot Vert Wild Faro Pilaf	
ROASTED RED SNAPPER	58
Roasted Radish Roasted Leeks Gochujang Lemon Oil	

POULTRY & MEAT

CHICKEN FRIED STEAK	23
Cream Gravy Jalapeno Cornbread Mashed Potato Green Beans & Carrots	
DOMINION MEATLOAF	23
Mashed Potato Green Beans & Carrots Jalapeno Cornbread Ketchup Glaze	
HERB CRUSTED CHICKEN	24
Grilled Charred Tri Color Cauliflower Lemon Rice	
BRAISED SHORT RIB	28
Beef Rib Brown Gravy Mashed Potatoes	
GOCHUJANG AGED STEAK	56
Crisp Rosemary Fingerlings Pea Puree Pea-Radish Salad Shallot-Herb Butter Rosemary Demi Glace 12oz NY Strip 14oz Ribeye	
FILET OSCAR	68
10 ounce Filet Sous Vide Bearnaise Sauce Crab Crisp Rosemary Fingerlings Charred Tri Color Cauliflower	

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



BEER

BOTTLED BEER

Miller Lite **5**
Firemans 4 Blonde **6**
High Noon **7**
New Belgium Fat Tire Belgian White **6**

Corona Extra **5**
Blue Moon Belgian White **5**
Corona Light **5**
White Claw Hard Seltzer **7**

DRAFT BEER

Dos XX Lager **6**
Modelo Especial **5**

Michelob Ultra **4.75**
Coors Light **5**
Voodoo Ranger Juicy Haze IPA **6**

SIGNATURE COCKTAILS

SPICY PALOMA 13
Reposado Tequila | Grapefruit | Lime | Fresh Jalapenos | Club Soda | Chile Rim

SMOKING GUN 14
Mezcal | Creme de Vilette | Lemon | Luxardo | Vault Ice

THE CHOSEN ONE 14
Reposado Tequila | Licor 43 | Espresso Licor | Homemade Vanilla Bean Syrup

DONT BLINK 15
Bulleit Bourbon | Lemon Grapefruit | Egg White Foam | Topped with Club Soda

YOUR MAKER 13
Makers Mark Bourbon | Lillet Blanc | Aperol | Vault Ice

RUBY HAZE 13
Tanqueray Gin | Aperol | Grapefruit

BLUEBERRY DREAM 14
Blueberry Vodka | Fresh Blueberries | Lemon | Black Sugar Rim

BERRY-LICIOUS 14
Tanqueray Gin | Fresh Strawberry | Lemon | Lime | Fresh Basil | Topped with Bubbles

MEZCALITA DE PINA 13
Mezcal | Cointreau | Pineapple | Topped with Ginger Beer

WINE

WHITE

UNSHACKLED 13 50
Sauvignon Blanc

KIM CRAWFORD 11 42
Sauvignon Blanc

CANYON ROAD 7.50 42
Chardonnay

J VINEYARDS 42
Pinot Gris

CANYON ROAD 7.50 30
Pinot Grigio

SIMI SONOMA 60
Chardonnay

TALBOTT KALI HART 13 50
Chardonnay

POGGIO AL TESORRO SOLOSOLE VERMENTINO 11 42
Pinot Grigio

RED

FRANCISCAN 17 75
Cabernet Sauvignon

MY FAVORITE NEIGHBOR 100
Cabernet

FREI BROTHERS 12 46
Merlot

MEIOMI 13 50
Pinot Noir

ESTANCIA 10 38
Pinot Noir

ESTANCIA 10 38
Pinot Noir

CANYON ROAD 30
Cabernet Sauvignon

BLENDS

LA JOLIE FLEUR 8.5 32
Rosé

POGGIO AL TESORRO SOLOSOLE VERMENTINO 11 42
Vermentino

WYCLIFF 13 50
Rose

MEIOMI 13 50
Rosé

HARVEY & HARRIET 18 70
Blend

MEDITERRA IL POGGIONE 14 54
Blend