

**Certified Angus Steaks are aged 28 days, Hand Cut In-house, lightly seasoned and Char-grilled.**

**New York Strip**

10 ounce \$18 14 ounce \$25

**Texas Rib-Eye**

10 ounce \$20 14 ounce \$27

**Filet Mignon**

8 ounce \$27 12 ounce butterfly \$35

**Bacon Wrapped Sirloin**

8 ounce \$16

**Premium Natural Beef is certified steroid, hormone and antibiotic free.**

\*These USDA Top Choice Steaks are as good as they are good for you

**Rib-Eye**

10 ounce \$23 14 ounce \$30

**Filet Mignon**

8 ounce \$30 12 ounce butterfly \$38

**Iowa Chop**

Pork Porterhouse with Cider Demi-Glace \$20

**Grilled Halibut**

Fresh Halibut Filet \$27

**Atlantic Salmon**

Grilled Atlantic Salmon filet \$18

**Roast Half Chicken**

Roasted Herb Seasoned Semi-Boneless Half Chicken \$15

**Fresh Catch of the Day**

Please ask your server for today's seasonal selection- *market price*

**All Chophouse selections come with two sides and choice of accompanying sauce**

**Dominion Signature Entrées are Member Favorites from past Wine Dinners and Member Events**

No substitutions please

**Halibut with Peppers**

Garlic and Herb Marinated Halibut Filet Baked with Lemon and Peppers served over Saffron Rice with Sautéed Spinach and Basil Oil \$28

**Pistachio Crusted Salmon**

Fresh Butter Glazed Atlantic Salmon Filet dusted with Pistachio and served with Lemon Artichoke Mashed Potatoes, Baby Spinach, and Roasted Pepper Coulis \$26

**Stuffed Pheasant**

Roasted Pheasant stuffed with wild rice, apricot cornbread dressing and served with Fig Glaze \$28

**Smoked Duck Tamales**

Smoked Duck Confit and Masa Tamales with Tomatillo Grits, Sweet Potato Relleno and Pasilla Chili Sauce \$28

**Vegetable Strudel**

Stewed Lentils and Vegetable baked in Filo with Chick Pea Ragout and Spiced Carrot Coulis \$18

**SIDES AND SEASONAL VEGETABLES**

Baked Potato

Steamed Asparagus

Spinach and Zucchini Casserole

Saffron Rice

Steamed Broccoli

Creamy Mashed Potatoes

Steamed Herb New Potatoes

Sauteed Spinach

Au Gratin Potato Casserole

Sweet Potato Mash

Lemon Artichoke Mashed Potatoes

Tomatillo Grits

**Sauce Accompaniments**

Herb Chicken Veloute

Hollandaise

Lemon Beurre Blanc

Red Wine Steak Sauce

Fig Glaze

Reduced Cider Glaze

Achiote Chili Sauce

Mango-Peach BBQ

Red Wine Demi Glace

*The*  
**DOMINION**  
*Country Club*

Menu last revised Oct 15, 2009