

Beverages

Fountain Drinks

Coke, Diet Coke, Dr Pepper, Sprite,
Country Time Lemonade \$2

Coffee and Tea

Freshly Brewed Iced Tea \$2
Flavored Iced Tea \$2.50
Hot Tea \$2
Arnold Palmer \$2
French Press Coffee Service \$4
Coffee \$2
Espresso \$2
Cappuccino \$3.50

From the Bar

Domestic Beer \$2.75
Budweiser, Bud Light, Miller Lite,
Coors Light, Michelob Ultra

Specialty Beer \$3.25

Shiner, Shiner Light, Samuel Adams,
Michelob Ultra,

Imported Beer \$4

Heineken, Heineken Light, Corona,
Corona Light, Amstel Light, Dos XX
(Amber & Lager), Tecate, Tecate Light

Imported Specialty Beer \$4.25

Paulaner, Guinness

Seasonal Brews \$4

Paulaner Oktoberfest
Strongbow Cider
Pyramid Apricot Weizen
Woodchuck Cider Pear Draft



Appetizers and Fall Specialties

Cochinita

Spicy Marinated Pulled Pork with Homemade Flour Tostada, Tomatillo Salsa, and Achiote drizzle \$6

Santa Fe Egg Rolls

Stuffed with Chicken and Black Beans served with Salsa,
Sour Cream and Guacamole. \$6

Fall Squash Minestrone

Topped with Asiago Crouton \$5

Sweet Potato Relleno

Roasted Poblano Pepper stuffed with Pepper Jack Cheese and
Sweet Potato with Red Chili Sauce \$6

Escargot

An Old Classic of French Snails in Garlic and Herb Compound Butter topped
with Shaved Provolone \$8

Bacon Wrapped Quail

Grilled Apple Wood Smoked Bacon Wrapped Quail with Apricot Fig Glaze \$10

Tomato Caprese

Seasoned Tomato with Fresh Mozzarella and Basil, drizzled with ten year aged
Balsamic \$8

Shrimp Spring Rolls

Marinated Tiger Shrimp with Cabbage and Ginger, served
with Sweet and Sour and Teriyaki Dipping Sauces \$10

House Starter Salads

Warm Red Beet Salad

Roasted diced Red Beets with Baby Spinach and Sautéed Fennel
with Light Citrus Vinaigrette \$6

Chop Salad

Chopped Tomato, Cucumber, Red Onion, Julienne Carrot, and Bell Pepper with
choice of Dressing \$5

Iceberg Wedge

Crisp Iceberg Lettuce with Crumbled Bleu Cheese, Julienne Apples and Walnut
Dressing \$6

Fall Salad

Baby Greens with Julienne Apples, Dried Cranberries, Candied Pecans, and
Crumbled Apricot Stilton tossed with Apple-Cranberry Vinaigrette \$6
Entrée portion \$9

Spinach Salad

Baby Spinach tossed with sautéed Shitake Mushrooms, Radicchio, Red Onion,
and toasted Pine Nuts with Red Wine Vinaigrette \$6 Entrée portion \$8

Clubhouse Favorites

Onion Soup Gratin

Classic French onion soup with gruyere gratinee \$5

Dominion Tortilla Soup or Soup Du Jour

Cup \$4 Bowl \$5

Quesadillas

Your choice of smoked paprika marinated chicken or charred grilled beef, layered with pepper-jack cheese, griddled poblano chili and red onion. Served with guacamole, sour cream, pico de gallo and salsa \$8

Soup and Sandwich

Enjoy a cup of soup and half of a Deli Sandwich. \$7
With half Turkey Asada or Dominion Club \$8

Avocado Salad

Ripe avocado filled with your choice of chicken salad or tuna salad with citrus vinaigrette tossed baby greens and fresh seasonal fruit \$10

Traditional Cobb Salad

Marinated grilled chicken breast, chopped bacon, avocado, hard cooked egg, and cherry tomato with mixed greens and crumbled bleu cheese, herb vinaigrette on the side \$11 petite \$8

The Dominion Club

Lean sliced ham, smoked turkey, crisp apple wood bacon, smoked cheddar cheese, lettuce, tomato, and cilantro aioli on jalapeno sour dough bun. Also available With white or wheat toast \$9

Turkey Asada

Shaved smoked turkey breast griddled with jalapenos and jack cheese on jalapeno sour dough \$8

Angus Burger

Half pound Angus beef char grilled and served with lettuce, tomato, and onion on a sour dough bun. Additions: Sauteed mushrooms, jalapenos, bacon, avocado, grilled onion, Swiss, American, Cheddar, Provolone or Monterrey Jack cheese. \$9

Chicken Fried Steak

Hand breaded "Texas style" chicken fried steak with cream gravy \$9

Meatloaf

House recipe meatloaf with brown gravy, mashed potatoes and vegetables \$9

Sandwiches served with choice of fries, chips, sweet potato fries, coleslaw, fresh fruit, or cottage cheese

Daily Specials

Tuesday

Tacos- Chili and cumin seasoned chicken tacos with charro beans, Mexican rice and fixins \$8

Wednesday

Chopped steak- Fresh ground 12 ounce chopped steak with mashed potatoes or fries, vegetable and brown gravy on the side \$12

Thursday

King Ranch enchiladas-Chicken enchiladas red chili sauce and cheese, refried beans and Spanish rice \$8

Friday

Fish and Chips- Batter fried cod filet with homemade chips and slaw, served with tartar and malt vinegar on the side \$9

Lighter Fare

Served with your choice of petite size grilled salmon, chicken, or mahi

Fitness Plate

Fresh fruit, steamed asparagus, and lightly seasoned sliced tomato \$9

Sun Up Salad

Crisp romaine with avocado, sun dried tomato, and choice of dressing \$8

Petite Greek Salad

Romaine lettuce, cucumber, olive, tomato and crumbled feta with feta vinaigrette \$8

Lentil Salad

Radicchio and baby spinach with lentils and goat cheese quenelles \$8

*Jay K. Nash
Executive Chef*

Menu last revised Oct 1, 2009