

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

Texas Rib-Eye

10 ounce \$22 14 ounce \$30

Filet Mignon

8 ounce \$30

N.Y. Strip Steak

10 ounce \$21 14 oz \$28

Grilled Halibut

Fresh Halibut Filet \$28

Surf and Turf

Five ounce Filet Mignon with Four Tempura Fried Shrimp \$38

Atlantic Salmon

Grilled Atlantic Salmon filet \$24

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 Grouper Filet Baked with Lemon and Peppers served
over Saffron Rice with Sautéed Spinach and Basil Oil \$30

Pistachio Crusted Salmon

Fresh Butter Glazed Atlantic Salmon Filet Dusted with Pistachio and served with
Mashed Potatoes, Baby Spinach, and Roasted Pepper Coulis \$30

**SIDES AND
SEASONAL
VEGETABLES**

Baked Potato

Steamed Asparagus

Saffron Rice

Steamed Broccoli

Creamy Mashed Potatoes

Sauteed Spinach

Au Gratin Potato Casserole

Sauce Accompaniments

Hollandaise

Lemon Beurre Blanc

Reduced Cider Glace

Achiote Chili Sauce

Mango-Peach BBQ

Red Wine Demi Glace

The
DOMINION
Country Club

Menu last revised March, 2010