

## 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

### Martinis

The Dirty Martini, Grey Goose  
Cosmopolitan, Absolut Mandarin &  
Cointreau  
Lemon Drop, Grey Goose Le Citron

### Classic Cocktails

Manhattan, Maker's Mark  
Top Shelf Margarita, Herradura Silver,  
Gran Mariner  
Bloody Mary, Absolut Peppar  
Vodka & Tonic, Ketel One Vodka  
Gin & Tonic, Bombay Sapphire



## Appetizers

### Santa Fe Egg Rolls

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

### Shrimp Spring Rolls

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

### Quesadillas

Your choice of Smoked Paprika Marinated Chicken or Char Grilled Beef,  
layered with Pepper-Jack Cheese, Griddled Poblano Chili, and Red Onion.  
Served with Guacamole, Sour Cream, Pico de Gallo and Salsa. \$8

### Cochinita

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

## Soups and Salads

### Onion Soup Gratin

Classic French Onion Soup with Gruyere gratin \$6

### Fall Squash Minestrone

Topped with Asiago Croustade \$6

### Dominion Tortilla Soup or Soup Du Jour

Cup \$4 Bowl \$5

### Avocado Salad

Ripe Avocado filled with your choice of Chicken Salad or Tuna Salad served  
with Citrus Vinaigrette tossed Baby Greens and Fresh Seasonal Fruit. \$10

### Fall Salad

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

### Caesar Salad

Crisp Romaine Hearts with Shredded Parmesan and Asiago Croutons.  
\$7 / petite \$4. Add Grilled Chicken or Sirloin Steak \$3

### 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

### Spinach Salad

Baby Spinach tossed with sautéed Shitake Mushrooms, Radicchio, Red Onion,  
and Toasted Pine Nuts with Red Wine Vinaigrette \$8

## Clubhouse Sandwiches

*Served with your choice of fries, sweet potato fries, chips, coleslaw, fresh fruit or cottage cheese*

### The Dominion Club

Lean sliced ham, smoked turkey, crisp apple wood bacon, smoked cheddar cheese, lettuce, ripe tomato, and cilantro aioli on a jalapeño sour dough bun. Available on white or wheat toast if desired. \$9

### Turkey Asada Sandwich

A Dominion Members' favorite, shaved smoked turkey breast griddled with jalapeños and Jack cheese on our grilled jalapeño bun. \$8

### Angus Burger

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

### Pulled Pork

Chipotle roasted pork with mango peach bbq sauce stacked with spicy slaw on a jalapeno sour dough bun \$8

### Soup and Sandwich

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

### Texas Red Frito Pie

Spicy all steak tip Texas style chili served over griddled corn bread and topped with Fritos, smoked cheddar, diced onion and tomato \$9

### Chicken Polpette

Fresh ground chicken burger topped with fresh mozzarella, baby spinach and tomato on a griddled brioche bun with herb ratatouille relish \$9

### Deli Sandwich

Build your own sandwich, turkey, ham, chicken salad, tuna salad, or apple wood smoked bacon with cheddar, swiss, or provolone on white, wheat, or rye. \$8

## Entrée Selections

*Add a side salad or cup of soup for \$2*

### Meatloaf

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

### Chicken Fried Steak

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

### Grilled Mahi

Served with pineapple pico and fresh greens tossed with mango dressing \$12.50

## Daily Specials

*Add a side salad or cup of soup for \$2*

### 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 \$8

### Sun Up Salad

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

### Petite Greek Salad

Romaine, cucumbers, olives, and tomato with crumbled feta and feta vinaigrette \$8

### Lentil Salad

Radicchio and baby spinach with lentils, herb vinaigrette and goat cheese quenelle \$8

*Jay K. Nash  
Executive Chef*

Menu last revised Oct 15, 2009