

## 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. \$7

### Shrimp Cocktail

Five Poached and Chilled Shrimp with Horseradish Cocktail Sauce \$9

### Quesadillas

Your choice of 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

### Waldorf Salad

Diced Apples and Celery with Toasted Walnuts Tossed with a Light Lemon  
Mayonaise Served with Iceberg Lettuce \$7

### Coconut Shrimp

Five Coconut Breaded Fried Shrimp served with Mango Pico \$10

## Soups and Salads

### Gazpacho

Classic Chilled Tomato and Cucumber Soup \$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

### Watermelon Salad

Juicy Watermelon with Sweet Shaved Red Onion, Feta Cheese, Fresh Mint  
and a Hint of Lime \$8

### Caesar Salad

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

### Chef Salad

Hand Shredded Iceberg Lettuce with Diced Gruyere, Tomato, Hard Cooked  
Egg, Julienne Ham and Turkey with Your Choice of Dressing \$9 / Petite \$7.95

## 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

### Cuban

Marinated Shaved Pork Loin and Ham with Swiss Cheese, Pickles, and Creole Dijon Spread on a Griddled Cuban Roll \$9

### Soup and Sandwich

Enjoy a Cup of Soup and Half of a Deli Sandwich. \$7  
With Half Turkey Asada or Dominion Club \$8

### 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

## Specialties

### 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 \$10

### Fish and Chips

Batter Fried Cod Filet with Homemade Chips and Slaw, Served with Tartar and Malt Vinegar \$9

### Cajun Chicken

Grilled Cajun Seasoned Chicken Breast atop Grilled Pineapple-Mango Salad \$11

### Chevre Omelet

A Two Egg Cherve and Herb Omelet with a Spinach and Mushroom Stuffed English Muffin \$9

## Wednesday Special

Chopped Steak- Fresh Ground 12 ounce Chopped Steak with Mashed Potatoes or Fries, Vegetable and Brown Gravy on the side \$12

## Friday Special

Fish Cakes- Panko Crusted Fish Cakes Served Golden Brown with Lemon Butter and Citrus Cucumber Salad \$9

## Lighter Fare

*Served with your choice of Petite size Grilled Salmon or Chicken*

## 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

## Refreshing Beverages

Raspberry Lemonade	\$3
Strawberry Agua Fresca	\$3
Watermelon Agua Fresca	\$3

### Sangria

Red wine and fresh fruit juices with a hint of Peach Brandy \$6

Tequila Sunrise \$6

Fresh Mint Mojito \$6

*Jay K. Nash*  
*Executive Chef*

Menu last revised July 1, 2010