

Breakfast Classics

Dominion Eggs Benedict **\$10.75**

Poached Eggs, thick sliced Canadian-Bacon over a toasted English-Muffin topped with Hollandaise Sauce and served with Fresh Fruit and Hash Browns

Buttermilk Pancakes **\$8.75**

A Trio of Griddle Cakes, with Warm Maple Syrup, Fresh Strawberries, with your choice of Bacon, Ham, or Sausage

French Toast **\$9.00**

Thick cut Sourdough Bread, Batter Dipped and served hot from the Griddle dusted with Powdered Sugar, served with Fresh Strawberries with your choice of choice of Bacon, Ham or Sausage

Malted Belgium Waffle **\$8.75**

Prepared fresh to order and served with Sweet Creamery Butter, Fresh Strawberries, and your choice of Bacon, Ham or Sausage

Fresh Fruit Mosaic **\$8.50**

Sliced Fresh Seasonal Fruits and Berries, served with Yogurt

Bagel with Smoked Salmon **\$9.75**

Classic presentation with, Cream Cheese, Capers, diced Onion and chopped Egg

Egg Specialties

(Egg Beaters can be substituted upon request)

The "Works" Omelet **\$7.75**

A three eggs Omelet with your choice of: Mushrooms, Green Onion, Bell Pepper, Tomato, Bacon, Ham or Sausage and your choice of Swiss, Cheddar or Monterrey Jack Cheese, served with Hash Browns and Fresh Fruit and Choice of White, Wheat or Rye Toast

Eggs Your Way **\$8.50**

Two eggs cooked any style and served with Hash Browns, White, Wheat or Rye Toast, and choice of Bacon, Ham, or Sausage

Breakfast Tacos **\$6.25**

A pair of Warm Flour Tortillas stuffed with Freshly Scrambled Eggs and your choice of Bacon, Sausage, Potatoes, or Cheese.

Migas **\$8.75**

Three eggs scrambled with Sautéed Onion, Tomato, Chorizo, Corn Tortilla Strips and Cheddar Cheese wrapped in a warm Flour Tortillas and Fresh Salsa.

Huevos Rancheros **\$9.50**

Two Eggs, your Style, topped with Spicy Ranchero Sauce, served with Refried Beans, Hash Browns, and Corn Tortillas.

Starter Plates

Santa Fe Egg Rolls

\$8.25

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

Quesadillas

Chicken \$9.75

Beef \$10.25

Layers of your favorites, Pepper-Jack Cheese, Roasted Poblano Chili and Red Onion, Served Tomatillo Chipotle Dip, Guacamole, Sour Cream, and Salsa

Nachos Grande

Chicken \$9.75

Beef \$10.25

Refried Beans, Ancho Roasted Chicken and Jack Cheese or Steak and Cheddar, Broiled on Crispy Tostadas Served with Guacamole, Pico, Sour Cream and Jalapenos

Coconut Shrimp

\$10.95

Five Coconut Breaded and Deep Fried Shrimp served with a Pineapple Salsa and Sweet n Sour Dipping Sauce

Texas Chips

\$7.75

House-made Chips drizzled with a Tangy-BBQ Sauce, smothered in Sharp Cheddar Cheese and Baked, Topped with Crumbled Bacon, and Chopped Spicy Pickles

Chipotle Queso & Chips

\$8.95

A spicy combination of Smoked Cheddar and Pepper Jack Cheese with Roasted Corn and Chipotle Peppers served with Homemade Salsa and Tortilla chips

Escargot

\$8.25

Classic French preparation with Lemon-Garlic butter and served with Asiago Croutons

Shrimp Cocktail

\$10

Five Poached and Chilled Shrimp with Horseradish Cocktail Sauce

Chop Steak Sliders

\$9.50

A trio of Bleu Cheese filled sliders griddled with Caramelized Onions and drizzled with House Recipe Steak Sauce

Feta Cheese Croquettes

\$8.50

Deep fried Feta Cheese and Potato Croquettes with Cucumber-Dill dip

Homemade Soups

Add a ½ Sandwich: Deli \$4.75 – Turkey Asada \$5.25 – Dominion Club \$5.50

French Onion Soup

\$6.50

Classic Onion Beef Broth with Asiago Cheese Crouton and melted Swiss Cheese

Dominion Tortilla Cup

Cup \$4.50

Bowl \$5.50

Soup or Soup Du Jour

Cup \$4.50

Bowl \$5.00

Small Plate Salad

Add Grilled Chicken \$3.50 or Grilled Salmon \$6.00 to any Small Plate Salad

Simple Green Salad **\$2.95**
Mixed Greens, Tomato, Cucumber, Onion with choice of dressing

Fitness Plate **\$5.75**
Fresh Fruit, Steamed Asparagus and lightly Seasoned Sliced Tomato and Cucumber

Sun-Up Salad **\$5.75**
Crisp Romaine with Avocado, Sun Dried Tomato, and choice of dressing

Greek Salad **\$5.75**
Romaine, Cucumbers, Olives, and Tomato with Crumbled Feta and Feta Vinaigrette

Entree Salads

Traditional Cobb Salad **Full \$11.75 Petite \$8.75**
Grilled Chicken Breast, Bacon, Avocado, Hard Cooked Egg, and Cherry Tomato atop Mixed Greens with Crumbled Bleu Cheese and Herb-Vinaigrette Dressing

Fall Salad **Full \$10.50 Petite \$7.50**
Baby Mixed Greens Tossed with Apple-Cranberry Vinaigrette, Julienne Apple, Candied Pecans, Apricot Stilton, and Dried Cranberries

Avocado Salad **Full \$12.75 Petite \$9.75**
Avocado filled with your choice of Chicken Salad or Tuna Salad served with Citrus Vinaigrette tossed Baby Greens and Fresh Seasonal Fruit

Caesar Salad **Full \$7.25 Petite \$5.25**
Crisp Romaine Hearts with Shredded Parmesan and Asiago Croutons

Steak & Iceberg Wedge **\$7.25** **with 6 oz. of NY Strip \$14.75**
Ice Cold Iceberg Lettuce with Apple wood Smoked Bacon, Red Onion, Granny Smith Apple and Bleu Cheese Dressing

Buffalo Chicken Salad **\$9.75**
Chicken Fried Chicken tossed in Buffalo Style Sauce and served over Iceberg Lettuce with Julienne Carrots, Cherry Tomato, crumbled Bleu cheese and Bleu cheese dressing on the side

Berry Spinach Salad **\$9.50**
Fresh Baby Spinach tossed with Raspberry Vinaigrette with fresh Seasonal Berries, Shaved Red Onion, and Feta Cheese

Mid-Day Features

*Served with your choice of Fries, Sweet Potato Fries, Chips, Coleslaw,
Substitute: Fresh Fruit or Cup of Soup for \$1.00*

The Dominion Club **\$9.75**

Black Forest Ham, Smoked Turkey, Apple Wood Smoked Bacon, Smoked Cheddar, Lettuce, Tomato, and Cilantro Aioli on a Jalapeño Sour Dough Bun

Available on White or Wheat Bread upon request

Turkey Asada Sandwich **\$9.25**

A Dominion Member Favorite... Shaved Smoked Turkey Breast griddled with Jalapeños and Jack Cheese on our Grilled Jalapeño Bun

½ lb. Angus Burger **\$ 9.50**

Build your Burger: Sautéed Mushrooms and/or Onions, Jalapenos, and choice of cheese

Add: Applewood Smoked Bacon or Avocado for .75 each

Reuben **\$9.25**

Piles of Thinly Sliced Braised Corn Beef Brisket with Sauerkraut, melted Swiss Cheese and Dominion Dressing on Deli Cut Marble Rye

N.Y. Steak Sandwich **\$10.25**

Grilled 6oz. N.Y. Strip Steak with Caramelized White Onion, House recipe steak sauce and Horseradish Mayo on the side

Roast Turkey Wrap **\$9.75**

Sage Marinated Roast Turkey Filet with Lettuce, Apple-Cranberry Vinaigrette, Apricot Stilton, Julienne Apple, and Dried Cranberries Wrapped in a Multi Grain Tortilla

Cuban **\$9.25**

Marinated Shaved Pork Loin, Ham and Swiss cheese served with Pickles, and Creole Dijon Spread on a Griddled Cuban Roll

Deli Sandwich **\$8.25**

Build your own Sandwich: Hickory Smoked Turkey Breast, Black Forest Ham, Chicken Salad, Tuna Salad with choice of: Cheddar, Swiss, or Provolone on White, Wheat, or Rye Bread

Fish & Chips **\$9.50**

Deep Fried Hand-Batter Cod Filets with Homemade Chips and Coleslaw, Tartar Sauce and Malt Vinegar

Fish Tacos **\$10.75**

Yellow Corn Tortillas Filled with Blacken Seasoned Flounder and Jicama Slaw topped with Cilantro Aioli

Meatloaf **\$10.95**

House Recipe Meatloaf with Brown Gravy, Mashed Potatoes and Vegetables

Chicken Fried Steak **\$10.25**

Hand Breaded "Texas Style" Chicken Fried Steak with Pepper Gravy

Steaks, Chops and Entrees

The Dominion proudly serves only 28 Day Dry Aged Certified Angus Beef

Texas Rib-Eye **10 oz. \$21.95** **14 oz. \$29.75**

The most marbled of the steak cuts for maximum flavor

N.Y Strip Steak **10 oz. \$20.75** **14 oz. \$27.95**

Hand trimmed to provide a lean but flavorful classic steak

Chop Steak **12 oz. \$14.95**

Bleu Cheese and House-ground Angus Beef with Caramelized Onion

Filet Mignon **8 oz. \$29.75**

Center Cut Angus Filet

Grilled Salmon **\$23.95**

Filet of Pacific Wild Salmon

Lamb Rack **Two Double Bone Chops** **\$35**

Charbroiled, Australian Lamb **Three Double Bone Chops** **\$49.95**

Skillet Fried Flounder **\$27.95**

Fresh Flounder Filet May be Pan Fried or Broiled

Chilean Sea Bass **\$32**

Fresh Sea Bass Filet Pan Seared and Roasted

Roast Chicken **\$22**

Pan seared Airline Chicken breast roasted golden brown with pan ju

Pork Ribs **\$23**

Half rack of Dr. Pepper Bbq glazed Pork ribs

Steaks, Chops and Entrées are offered with a choice of accompaniment and Sauce

Accompaniments

Baked Potato – Asparagus – Broccoli – Mashed Potato – Spinach – Potato Au Gratin

Panchetta Sauteed Mushrooms and Onions

Jalapeno Sausage Charro Beans

Sauces

Hollandaise – Lemon Beurre-Blanc – Béarnaise – Burgundy Demi-Glace- Dr.Pepper Bbq

House Recipe Steak Sauce

Chimichurri