

Dominion Patio Menu

THE BOX

"Cauli Buff" - Buffalo Cauliflower — 6
Flash Fried, Dominion Buffalo Sauce, served w/ Old Bay Blue Cheese Sauce

"The Beets" - Roasted Beets w/ Herbed Goat Cheese — 7
Thyme, Raspberry Vinaigrette, Arugula, Herbed Chevre

"DSW"—Dominion Smoked Wings — 9
7 Drums and Flats Marinated 48hrs then smoked. Choice of Plain, Pineapple/Chipotle BBQ, or House Buffalo served with Old Bay Blue Cheese sauce.

"Campari" - Campari Tomato Panzanella Salad — 11
Campari Tomato, Brioche Croutons, Cucumbers, Shaved Red Onions, Olives, Feta, Red Wine Vinaigrette

"3ft Peeler"- South Padre Island Grilled Shrimp Salad — 16
Marinated and Grilled Jumbo Shrimp, Roasted Corn, Shredded Jicama, Cherry Tomatoes, Shaved Red Onion, Avocado, Queso Fresco, Cilantro Citrus Vinaigrette

"Louie's Girl" - Shrimp Louie Salad Wrap — 14
Rosé Poached Shrimp, Romaine, Arugula, Tomatoes, Red Onion, Avocado, Louie Dressing, Artisan Spinach Tortilla

"El Gallo Negro" - BBQ Chicken Sandwich — 13
Marinated and Smoked Chicken Breast, Slaw, Pickles, Red Onion, Cheddar, Pineapple Chipotle BBQ Sauce, Brioche

"IL Zio" - Porchetta Style Roast Pork Sandwich — 13
Italian Herb/Garlic Rubbed Roasted Pork, Roasted Red Peppers, Grilled Red Onions, Provolone, Mayo, Torta Bread

SHAREABLE PLATES

Pommes Frites — 7
Frites with Rosemary, Garlic, Sea Salt, and Parmesan. Served with a Trio of Sauces.

Brussel Sprouts — 8
Fried Brussel Sprouts with a Honey Balsamic Vinaigrette Glaze Topped with Parmesan Cheese. Add Bacon \$2.

Hummus Platter — 10
Homemade Hummus Served with Toasted Pita Bread & Veggies.

Hank's Bavarian Craft Pretzel — 11
Das Pretzel Haus's 10oz Pretzel Lightly Brushed with Butter Served w/ Beer Cheese Sauce & a Parmesan Sprinkle

Dragon Shrimp — 12
Panko crusted and tossed in a sweet chili sauce. Topped with green onion

Dominion Sliders — \$9, \$18, \$27
Your Choice of 3, 6 or 9 Sliders. "Hot" Chicken or Cheeseburgers

Sliced New York Strip * — 28
28 day aged certified black angus NY Strip cooked in Garlic, Thyme, and Butter. Sliced and Served with pomme frites and your choice of our Chimichurri or Blue Cheese Whipped Butter. Try both sauces for \$3.

SALADS

~ Add Grilled Chicken \$5, Or Colossal Shrimp \$9 ~

Classic Caesar * — 11
Brioche Croutons, Black Pepper, Shaved Parmesan & Lemon.

"LL Berries"— Berries and Goat Cheese Salad — 13
Strawberries, Black Berries, Blueberries, Mesclun tossed in a Raspberry Vinaigrette w/ toasted Almonds and Fried Goat Cheese Medallions.

Hanger Black & Blue * — 18
6 oz. Hanger Steak, Blended Greens, Tomatoes, Bacon Bits, Croutons, Red Onions, Red Peppers with Blue Cheese Dressing.

SANDWICHES & ENTRÉES

*Burgers & Sandwiches Come with Choice of Frites or House Salad. Add Nueske Bacon \$2, Avocado \$2 or Fried Egg * \$1*

Dominion Burger — 14
Two 3.5 oz. Pat LaFrieda Burger Patties with Cabot Cheddar, Red Onion, Pickle & House Sauce on a Brioche Bun.

Ribeye Steak & Cheese — 15
7 oz Certified Black Angus Wet Aged Ribeye Steak with Provolone, Grilled Onions & Mayonnaise on a Roll. - Add Hot Peppers \$.50

Spicy Chicken Sandwich — 13
Buttermilk Fried Chicken Thigh with Lettuce, Tomato & Spicy Aioli on a Brioche Bun.

"Baba Black Sheep" Smoked Lamb Sandwich — 14
Roasted Garlic & Cumin Aioli, LTO, Herbed Feta & Parmesean

Smoked Turkey Sandwich — 13
Maple Lawn Farm Smoked Turkey, Avocado, Lettuce, Tomatoes, Havarti & Herb Mayo on Multigrain Bread.

"Watch Yourself" Turkey Club — 11
Smoked Turkey, Black Forest Ham, Bacon, Havarti Cheese, Avocado, LTM on Multigrain bread.

Shrimp Linguine — 19
Jumbo Shrimp, Cherry Tomatoes, Creamy Rosé Sauce. Served with Garlic Bread.

Creamy Pesto Linguine — 17
Grilled Chicken Breast, Red Pepper, Cherry Tomatoes, Red Onion & Pine Nuts. Served with Garlic Bread.

**Items are served raw, or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*