

# DOMINICK'S STEAKHOUSE



## — tray passed hors d'oeuvres —

(three pieces per order)

sliced ny strip 15  
on hash brown - truffle butter

sliced ny strip & maine lobster 36  
on hash brown - black truffle

mini steakhouse meatballs 10  
prime beef - pork

hudson valley foie gras 19  
truffled shortbread - sour cherry compote

fresh burrata crostini 11  
tomato jam - smoked sea salt - pickled onion

mushroom crostini 9  
sautéed wild mushroom - steakhouse seasoning

shetland island salmon 15  
chive cream cheese - yukon gold blini - caviar

mini crab cakes 13  
jumbo lump crab - toasted baguette

crispy shrimp deviled egg 10  
parmesan crisp - mild thai chili

tuna poke 19  
cucumber - thai chili - togarashi sauce

duck and foie gras sausage <sup>GF</sup> 19  
crispy polenta - tomato jam

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*GF - Gluten Friendly* - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

# DOMINICK'S STEAKHOUSE



city menu – \$95 per person

## — appetizers —

(pre-select one item)  
SERVED FOR THE TABLE

rhode island  
calamari & shrimp  
cherry peppers - buttermilk  
seasoned flour

crispy shrimp  
sweet thai chili - garlic aioli

prime steakhouse  
meatballs  
prime beef + pork - family recipe

fresh burrata  
tomato jam - smoked sea salt  
pickled onion

## — salads —

chopped <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

## — entrées —

ny strip (12oz)\* <sup>GF</sup>

shetland island salmon\* <sup>GF</sup>  
braised - scottish coast

tomahawk berkshire pork chops\* <sup>GF</sup>  
seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce

petite filet mignon (8oz)\* <sup>GF</sup>

vegetarian option available

## — sides matter —

(pre-select two items)  
SERVED FOR THE TABLE

buttermilk whipped potatoes <sup>GF</sup>  
idaho potatoes - crème fraîche - chives

corn crème brûlée  
sweet corn - cream - turbinado sugar

sugar snap peas <sup>GF</sup>  
sautéed - olive oil - sea salt  
cracked pepper

## — the sweets —

ultimate  
warm vanilla caramel cake  
vanilla gelato - whipped cream  
homemade toasted brown sugar cinnamon pecans

hot tea and coffee service included <sup>GF</sup>

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# DOMINICK'S STEAKHOUSE



prime menu – \$110 per person

## — appetizers —

(pre-select two items)  
SERVED FOR THE TABLE

rhode island  
calamari & shrimp  
cherry peppers - buttermilk  
seasoned flour

crispy shrimp  
sweet thai chili - garlic aioli

prime steakhouse  
meatballs  
prime beef + pork - family recipe

fresh burrata  
tomato jam - smoked sea salt  
pickled onion

## — salads —

chopped <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

## — entrées —

ny strip (12oz) \* <sup>GF</sup>

petite filet mignon (8oz) \* <sup>GF</sup>

shetland island salmon \* <sup>GF</sup>  
braised - scottish coast

vegetarian option available

tomahawk berkshire pork chops \* <sup>GF</sup>  
seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce

## — sides matter —

(pre-select two items)  
SERVED FOR THE TABLE

buttermilk whipped potatoes <sup>GF</sup>  
idaho potatoes - crème fraîche - chives

sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley

corn crème brûlée  
sweet corn - cream - turbinado sugar

sautéed broccoli <sup>GF</sup>  
olive oil - sea salt - shaved parmesan

sugar snap peas <sup>GF</sup>  
sautéed - olive oil - sea salt  
cracked pepper

## — the sweets —

ultimate  
warm vanilla caramel cake  
vanilla gelato - whipped cream  
homemade toasted brown sugar cinnamon pecans

hot tea and coffee service included <sup>GF</sup>

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# DOMINICK'S STEAKHOUSE



dominick's menu – \$120 per person

## — appetizers —

(pre-select two items)  
SERVED FOR THE TABLE

rhode island calamari & shrimp  
cherry peppers - buttermilk - seasoned flour

prime steakhouse meatballs  
prime beef + pork - family recipe

crispy shrimp  
sweet thai chili - garlic aioli

fresh burrata  
tomato jam - smoked sea salt - pickled onion

## — salads —

chopped <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

roasted beet <sup>GF</sup>  
ruby + golden beets - goat cheese - pistachios

## — entrées —

ny strip (12oz)\* <sup>GF</sup>

shetland island salmon\* <sup>GF</sup>  
braised - scottish coast

tomahawk berkshire pork chops\* <sup>GF</sup>  
seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce

filet mignon (12oz)\* <sup>GF</sup>

colorado half rack of lamb\* <sup>GF</sup>  
authentic colorado heritage lamb - mountain prairie raised

vegetarian option available

## — sides matter —

(pre-select three items)  
SERVED FOR THE TABLE

dominick's potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella

sugar snap peas <sup>GF</sup>  
sautéed - olive oil - sea salt  
cracked pepper

butter milk whipped potatoes <sup>GF</sup>  
idaho potatoes - crème fraîche - chives

sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley

roasted brussels sprouts <sup>GF</sup>  
sea salt - crispy bacon - get these

corn crème brûlée  
sweet corn - cream - turbinado sugar

## — the sweets —

ultimate  
warm vanilla caramel cake  
vanilla gelato - whipped cream  
homemade toasted brown sugar cinnamon pecans

s'mores in a jar  
toasted marshmallow - double chocolate - graham cracker

hot tea and coffee service included <sup>GF</sup>

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# DOMINICK'S STEAKHOUSE



mid-town menu – \$130 per person

## appetizers

(pre-select three items)  
SERVED FOR THE TABLE

rhode island calamari & shrimp  
cherry peppers - buttermilk - seasoned flour

prime steakhouse meatballs  
prime beef + pork - family recipe

crispy shrimp  
sweet thai chili - garlic aioli

fresh burrata  
tomato jam - smoked sea salt - pickled onion

## salads

(pre-select three items)

chopped <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

steak knife BLT wedge <sup>GF</sup>  
baby iceberg head - shaft's blue cheese (CA)  
crispy bacon - grape tomato

superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

roasted beet <sup>GF</sup>  
ruby + golden beets - goat cheese - pistachios

## entrées

ny strip (12oz) \* <sup>GF</sup>

shetland island salmon \* <sup>GF</sup>  
braised - scottish coast

bone-in ribeye (22oz) \* <sup>GF</sup>

filet mignon (12oz) \* <sup>GF</sup>

ahi fillet\*  
sashimi grade - seared - pepper rub - soy - wasabi

vegetarian option available

tomahawk berkshire pork chops \* <sup>GF</sup>  
seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce

## sides matter

(pre-select three items)  
SERVED FOR THE TABLE

dominick's potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella

sugar snap peas <sup>GF</sup>  
sautéed - olive oil - sea salt  
cracked pepper

buttermilk whipped potatoes <sup>GF</sup>  
idaho potatoes - crème fraîche - chives

creamed spinach  
chopped spinach - smoked garlic  
artichoke hearts - sweet cream

roasted brussels sprouts <sup>GF</sup>  
sea salt - crispy bacon - get these

corn crème brûlée  
sweet corn - cream - turbinado sugar

## the sweets

(pre-select two items)

ultimate warm vanilla caramel cake  
vanilla gelato - whipped cream  
homemade toasted brown sugar cinnamon pecans

s'mores in a jar  
toasted marshmallow - double chocolate - graham cracker

sweet + savory fresh berries <sup>GF</sup>  
acacia honey - oilo verde - grains of paradise

hot tea and coffee service included <sup>GF</sup>

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# DOMINICK'S STEAKHOUSE



chef's menu – \$155 per person

## appetizers

SERVED FOR THE TABLE  
iced seafood platter to include:

colossal shrimp cocktail <sup>GF</sup>

maine lobster cocktail <sup>GF</sup>

daily selection of fresh oysters\* <sup>GF</sup>  
east coast + west coast - champagne mignonette

iced alaskan king crab legs <sup>GF</sup>

served with

house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard

## salads

(pre-select two items)

chopped <sup>GF</sup>

artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

steak knife BLT wedge <sup>GF</sup>

baby iceberg head - shaft's blue cheese (CA)  
crispy bacon - grape tomato

superfood <sup>GF</sup>

baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

roasted beet <sup>GF</sup>

ruby + golden beets - goat cheese - pistachios

## entrées

ny strip (12oz)\* <sup>GF</sup>

tomahawk berkshire pork chops\* <sup>GF</sup>  
seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce

bone-in ribeye (22oz)\* <sup>GF</sup>

filet mignon (12oz)\* <sup>GF</sup>

chilean sea bass\* <sup>GF</sup>  
braised - chardonnay - sea salt - cracked pepper

vegetarian option available

## sides matter

(pre-select three items)

SERVED FOR THE TABLE

dominick's potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella

sugar snap peas <sup>GF</sup>  
sautéed - olive oil - sea salt  
cracked pepper

buttermilk whipped potatoes <sup>GF</sup>  
idaho potatoes - crème fraîche - chives

sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley

roasted brussels sprouts <sup>GF</sup>  
sea salt - crispy bacon - get these!

corn crème brûlée  
sweet corn - cream - turbinado sugar

creamed spinach  
chopped spinach - smoked garlic  
artichoke hearts - sweet cream

sautéed wild mushrooms <sup>GF</sup>  
seasonal variety - garlic  
parsley - thyme

## the sweets

(pre-select two items)

ultimate warm vanilla caramel cake  
vanilla gelato - whipped cream  
homemade toasted brown sugar cinnamon pecans

s'mores in a jar

toasted marshmallow - double chocolate - graham cracker

sweet + savory fresh berries <sup>GF</sup>

acacia honey - oilo verde - grains of paradise

red velvet bread pudding

vanilla gelato - white chocolate - sweet cream cheese

hot tea and coffee service included <sup>GF</sup>

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