

# 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

butter milk 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>

Excludes liquor, tax and gratuity. \*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or under cooked or may contain raw or undercooked ingredients. These items may be cooked to your order.  
<sup>GF</sup> - 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



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

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

## — 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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# 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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