DOMINICK'S STEAKHOUSE

FAMILY EST 2011 OWNED

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

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

entrées

ny strip (12oz)* GF

petite filet mignon (8oz)* GF

shetland island salmon* GF
braised - scottish coast

vegetarian option available

tomahawk berkshire pork chops* GF
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

sides matter

(pre-select two items)
SERVED FOR THE TABLE

buttermilk whipped potatoes GF
idaho potatoes - crème fraîche - chives

corn crème brûlée
sweet corn - cream - turbinado sugar

sugar snap peas GF
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 GF

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.
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.

DRev 08-19-22

DOMINICK'S STEAKHOUSE

FAMILY EST 2011 OWNED

prime menu – $115 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 GF
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

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

entrées

ny strip (12oz)* GF

petite filet mignon (8oz)* GF

shetland island salmon* GF
braised - scottish coast

vegetarian option available

tomahawk berkshire pork chops* GF
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

sides matter

(pre-select two items)
SERVED FOR THE TABLE

buttermilk whipped potatoes GF
idaho potatoes - crème fraîche - chives

corn crème brûlée
sweet corn - cream - turbinado sugar

sautéed sweet corn GF
cilantro - chopped parsley

sautéed broccoli GF
olive oil - sea salt - shaved parmesan

sugar snap peas GF
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 GF

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DOMINICK'S STEAKHOUSE

FAMILY EST 2011 OWNED

dominick's menu – $125 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 GF
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

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

roasted beet GF
ruby + golden beets - goat cheese - pistachios

entrées

ny strip (12oz)* GF

shetland island salmon* GF
braised - scottish coast

tomahawk berkshire pork chops* GF
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

filet mignon (12oz)* GF

colorado half rack of lamb* GF
authentic colorado heritage lamb - mountain prairie raised

vegetarian option available

sides matter

(pre-select three items)
SERVED FOR THE TABLE

dominick's potatoes GF
caramelized onion - gouda
mozzarella

buttermilk whipped potatoes GF
idaho potatoes - crème fraîche - chives

roasted brussels sprouts GF
sea salt - crispy bacon - get these

sugar snap peas GF
sautéed - olive oil - sea salt
cracked pepper

sautéed sweet corn GF
cilantro - chopped parsley

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 GF

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DOMINICK'S STEAKHOUSE

FAMILY EST 2011 OWNED

mid-town menu – $135 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 GF
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

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

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

roasted beet GF
ruby + golden beets - goat cheese - pistachios

entrées

ny strip (12oz)* GF

shetland island salmon* GF
braised - scottish coast

bone-in ribeye (22oz)* GF

filet mignon (12oz)* GF

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

vegetarian option available

tomahawk berkshire pork chops* GF
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

sides matter

(pre-select three items)
SERVED FOR THE TABLE

dominick's potatoes GF
caramelized onion - gouda
mozzarella

buttermilk whipped potatoes GF
idaho potatoes - crème fraîche - chives

roasted brussels sprouts GF
sea salt - crispy bacon - get these

sugar snap peas GF
sautéed - olive oil - sea salt
cracked pepper

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

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 GF
acacia honey - oilo verde - grains of paradise

hot tea and coffee service included GF

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DOMINICK'S STEAKHOUSE

FAMILY EST 2011 OWNED

chef's menu – $160 per person

appetizers

SERVED FOR THE TABLE
iced seafood platter to include:

colossal shrimp cocktail GF

maine lobster cocktail GF

daily selection of fresh oysters* GF
east coast + west coast - champagne mignonette

iced alaskan king crab legs GF

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

salads

(pre-select two items)

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

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

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

roasted beet GF
ruby + golden beets - goat cheese - pistachios

entrées

ny strip (12oz)* GF

tomahawk berkshire pork chops* GF
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

bone-in ribeye (22oz)* GF

filet mignon (12oz)* GF

chilean sea bass* GF
braised - chardonnay - sea salt - cracked pepper

vegetarian option available

sides matter

(pre-select three items)
SERVED FOR THE TABLE

dominick's potatoes GF
caramelized onion - gouda
mozzarella

buttermilk whipped potatoes GF
idaho potatoes - crème fraîche - chives

roasted brussels sprouts GF
sea salt - crispy bacon - get these!

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

sugar snap peas GF
sautéed - olive oil - sea salt
cracked pepper

sautéed sweet corn GF
cilantro - chopped parsley

corn crème brûlée
sweet corn - cream - turbinado sugar

sautéed wild mushrooms GF
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 GF
acacia honey - oilo verde - grains of paradise

red velvet bread pudding
vanilla gelato - white chocolate - sweet cream cheese

hot tea and coffee service included GF

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DOMINICK'S STEAKHOUSE

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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 GF 19
crispy polenta - tomato jam

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