

Dominick's

FOOD + SPIRITS

LUNCH / DINNER MENU

SHAREABLES

- Crab Cakes** \$20
Golden-brown, pan-seared crab cakes made with lump crabmeat, seasoned with a blend of spices, and lightly breaded. Served with a side of tangy remoulade.
- Chicken Wings** \$12
Juicy, crispy chicken wings tossed in your choice of sauce—Buffalo, BBQ, garlic Parmesan, or sweet and spicy. Served with crunchy celery sticks and your choice of ranch or blue cheese dressing for dipping.
- Jumbo Shrimp Cocktail (Served grilled or chilled)** \$18
Perfectly prepared, tender jumbo shrimp served with a zesty house-made cocktail sauce, garnished with a wedge of fresh lemon wedge.
- Italian Meatballs** \$15
Succulent, hand-rolled beef meatballs, seasoned with fresh herbs, garlic, and a hint of crushed red pepper. Each meatball is slowly cooked in a rich marinara sauce.
- Southwest Eggrolls** \$12
Crispy, golden eggrolls stuffed with a flavorful blend of seasoned grilled chicken, black beans, corn, red bell peppers, and melted cheese.

SOUP & SALADS

- Soup of The Day** Cup \$5 Bowl \$10
- House Salad** \$10
A refreshing mix of crisp romaine and iceberg lettuce, juicy cherry tomatoes, thinly sliced red onions, cucumbers, and pepperoncini peppers. Tossed with Salami, Kalamata olives, shaved Parmesan, and a zesty Italian vinaigrette. Garnished with crunchy croutons.
- Classic Wedge Salad** \$12
A crisp iceberg lettuce wedge topped with crumbled blue cheese, smoky bacon bits, diced tomatoes, and red onions. Drizzled with creamy blue cheese dressing.
- Classic Caesar Salad** \$10
Crisp romaine lettuce tossed in a creamy Caesar dressing, topped with shaved Parmesan cheese, crunchy garlic croutons, and a sprinkle of freshly ground black pepper. Finished with a hint of lemon.
Add chicken \$8, Add shrimp \$12

HANDHELDS

- BLT Sandwich** \$12
A classic favorite! Crispy applewood-smoked bacon, fresh lettuce, and ripe tomatoes, all layered on toasted bread with a spread of creamy mayo.
- Hamburger** \$18
Our classic 1/2 lb. burger is grilled to perfection and served on a toasted bun with lettuce, tomato and onion.
Add cheese \$1, Add bacon \$2
- Chicken Breast Sandwich** \$12
A juicy chicken breast, seasoned and grilled or deep fried to crispy perfection, served on a toasted bun with lettuce and tomato.
- Southern Fried Catfish Sandwich** \$15
Crispy, golden-brown catfish fillet, fried to perfection and served on a toasted bun with fresh lettuce, vine-ripened tomatoes, and tangy remoulade.
- Meatball Sandwich** \$18
Juicy, house-made Italian meatballs smothered in rich marinara sauce, topped with melted Mozzarella and Parmesan, and served on a toasted Italian roll.
- Fried Bologna Sandwich** \$12
Indulge in a nostalgic classic with our fried Bologna sandwich. Featuring thick slices of savory bologna, pan-fried until golden and crispy, this sandwich is served on toasted bread with a spread of creamy mayo or tangy mustard. Topped with crisp lettuce, and fresh tomato slices.

ENTRÉES

Entrées are available daily at 4pm | all entrees come with your choice of 1 side dish.

Prime Rib	Queen Cut \$40 King Cut \$50
Friday and Saturday • Starting at 4pm (While supplies last)	
A succulent, slow-roasted cut of prime beef, seasoned with a blend of herbs and spices to enhance its rich, natural flavor. Served with a side of creamy horseradish sauce and au jus for dipping.	

- Ribeye Steak 14oz** \$60
A juicy and tender ribeye steak, perfectly marbled with a rich flavor grilled to perfection and seasoned with a blend of salt, pepper, and herbs.
- Filet Mignon 10oz** \$60
A tender, melt-in-your-mouth filet mignon, expertly grilled. This premium cut is known for its buttery texture and rich flavor. Finished with a drizzle of red wine reduction and topped with garlic herb butter.
- Porterhouse Pork Chop** \$35
A succulent, bone-in pork chop, grilled to perfection and seasoned with a blend of herbs and spices. Finished with a drizzle of apple cider glaze. A hearty and flavorful option for meat lovers.
- Spaghetti & Meatballs** \$30
Classic spaghetti served with tender, juicy beef meatballs, simmered in a savory marinara sauce. Topped with a sprinkle of Parmesan cheese and fresh basil.
- Fettuccine Alfredo** \$25
Rich and creamy fettuccine pasta tossed in a velvety Alfredo sauce made with butter, heavy cream, and Parmesan cheese. Garnished with freshly cracked black pepper and a sprinkle of chopped parsley. This indulgent dish is a classic favorite, offering a comforting and decadent dining experience. *Add shrimp \$12, Add chicken \$8*
- Baked Ziti** \$25
A hearty dish of tender ziti pasta tossed in rich marinara sauce, layered with creamy Ricotta, Provolone and melted Mozzarella, and Parmesan, then baked to golden perfection.
- Fried Catfish** \$30
Deliciously crispy catfish fillets, seasoned with a blend of Southern spices and lightly breaded. Fried to a golden-brown perfection and served with a side of tangy tartar sauce. Also available blackened or broiled.
- Southern Shrimp and Grits** \$30
Succulent, sautéed shrimp seasoned to perfection, served over creamy, cheddar grits. Topped with a savory blend of smoky Andouille sausage, caramelized onions, and bell peppers, all simmered in a rich, buttery sauce.
- Herb Crusted Salmon** \$30
Featuring a perfectly seared salmon fillet encrusted with a fragrant blend of fresh herbs served with a lemon dill sauce.
- SIDES**
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|----------------------------------|---------------------|
| Garlic Mashed Potatoes \$5 | Baked Potato \$5 |
| Sauteed Mushrooms and Onions \$6 | Side Salad \$6 |
| Collard Greens \$5 | Green Beans \$5 |
| White Cheddar Mac & Cheese \$6 | Fried Okra \$5 |
| French Fries \$5 | Sauteed Spinach \$5 |
| Sweet Potato Fries \$6 | |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or allergies.

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FOOD + SPIRITS

DESSERTS

New York Style Cheesecake \$10

Savor the decadence of our New York Style Cheesecake, a rich creamy dessert that embodies the essence of indulgence.

Hot Skillet Blueberry or Peach Cobbler \$12

A comforting and homemade fruit cobbler, topped with vanilla ice cream.

Bread Pudding \$10

Warm, rich bread pudding soaked in a spiced custard. Baked until golden and served with a drizzle of bourbon sauce or caramel and whipped cream.

Lemon Cake \$12

A moist, zesty lemon cake bursting with fresh citrus flavor, layered with creamy lemon frosting. Topped with a glaze of tangy lemon drizzle and a sprinkle of lemon zest

Chocolate Trilogy \$12

Creamy white, milk and dark chocolate layered mousse on top of a chocolate crust.

BEVERAGES

Coffee \$4

Sweet Tea \$3

Unsweet Tea \$3

Coke \$3

Diet Coke \$3

Fanta Orange \$3

Lemonade \$3

Dr. Pepper \$3

Sprite \$3

Juice \$3

(Orange, Apple, Cranberry)

ABOUT DOMINICK

Some lives shine with an extraordinary brilliance, illuminating the paths we've walked and the stories we've shared. With Dominick's, we celebrate Dominick Scudiero, the father of Fitz's VP/General Manager, Tony Scudiero, whose life journey resonates with dedication, joy, and a boundless love for the things he cherished.

In every corner of his life, Dominick left a mark of excellence and passion. As we honor his memory with the naming of this restaurant, we pay tribute not only to his contributions to the culinary world but also to the legacy of joy, perseverance, and love he instilled in all who knew him.

Welcome to Dominick's, where the warm and welcoming spirit of this legendary personality is embodied in every meal we serve and every drink we pour. "Cheers" to you and to Dominick Scudiero, a man who fully lived life with gusto and shared with all his heart!

Or, as Dominick would say, "Mangia"!

WINE LIST

CABERNET SAUVIGNON

True Grit \$35

This Cabernet Sauvignon bursts with rich aromas of dark cherries, blackberries, and cassis, layered with subtle hints of mocha, leather, and dried herbs.

Smith & Hook \$40

This Cabernet Sauvignon opens with inviting aromas of ripe blackberries, dark cherries, and currants, complemented by hints of vanilla, cedar, and subtle spice.

Franciscan Estate Cabernet Sauvignon \$30

A rich and elegant Cabernet Sauvignon with deep ruby hues, offering bold aromas of dark cherry, blackberry, and cassis.

Kendall-Jackson Cabernet Sauvignon \$45

This full-bodied Cabernet Sauvignon showcases vibrant flavors of blackberry, black cherry, and currant, intertwined with notes of mocha, cedar, and sweet vanilla.

Coppola Diamond Collection Cabernet Sauvignon \$30

The Coppola Diamond Collection Cabernet Sauvignon is a bold and approachable wine that exudes rich flavors of blackberries, dark cherries, and plum. It is well-balanced with soft tannins, offering subtle layers of cocoa, vanilla, and earthy spices from oak aging.

CHARDONNAY

Jordan Chardonnay \$65

Jordan Chardonnay is an elegant, well-balanced wine that showcases the vibrant flavors of fresh green apple, pear, and citrus. A hint of tropical fruit and minerality adds complexity, while the wine's creamy texture comes from its partial aging in French oak barrels.

Kenwood Vineyards Chardonnay \$25

Kenwood Vineyards Chardonnay is a fresh and vibrant wine, offering a delightful mix of bright citrus, green apple, and pear flavors. Hints of tropical fruit such as pineapple and mango add depth, while a touch of vanilla and toasted oak from barrel aging enhances its complexity.

Kendall-Jackson Vintner's Reserve Chardonnay \$35

Kendall-Jackson Vintner's Reserve Chardonnay is a lush and expressive wine, offering vibrant flavors of ripe tropical fruits like pineapple, mango, and papaya, balanced by layers of citrus, green apple, and pear. A rich creaminess, complemented by vanilla and butter notes, comes from oak barrel aging.

SPECIALTY DRINKS

Bourbon Peach Martini \$10

Bourbon, Peach Puree, Lemon Juice, Simple Syrup

Amalfi Sunset \$10

Limoncello, Gin, Aperol, Lemon Juice, Topped with Club Soda

Strawberry Limoncello Margarita \$12

Limoncello, Blanco Tequila, Lemon Juice, Strawberry Puree

Moscow Mule \$12

Vodka, Lime Juice Topped with Ginger Beer

Italian Margarita \$12

Blanco Tequila, Amaretto, Lemon Juice, Lime Juice

Dominick Old Fashioned \$14

Bourbon, Amaretto, Angostura Bitters, Orange Bitters, Sugar Cube

Tequila Sunset \$11

Grapefruit Tequila, Blackberry Brandy, Pineapple Juice

Espresso Martini \$14

Espresso Vodka, Kahlua, White Chocolate Liqueur

Sorrento Lemonade \$10

Gin, Soda, Lemon Juice

Italian 76 \$12

Vodka, Limoncello, Topped with Prosecco

MERLOT

Murphy-Goode Merlot \$30

Murphy-Goode Merlot is a smooth, approachable wine with rich flavors of black cherry, plum, and raspberry. Accents of mocha, vanilla, and a hint of spice from oak aging enhance its depth.

Stag's Leap Merlot \$60

Stag's Leap Merlot is a refined and elegant wine, featuring rich flavors of ripe black cherry, plum, and dark berry fruits, accented by hints of cocoa, espresso, and earthy spices. Aged in French oak, it reveals subtle notes of vanilla, clove, and cedar.

Kendall-Jackson Merlot \$50

Kendall-Jackson Merlot is a beautifully balanced wine with layers of ripe plum, blackberry, and black cherry flavors. Complemented by notes of mocha, dark chocolate, and a touch of vanilla from oak aging.

OTHER REDS & WHITES

Jacob's Creek Moscato \$20

Jacob's Creek Moscato is a delightful and refreshing wine, known for its vibrant sweetness and light effervescence. It features bright flavors of ripe peaches and tropical fruits.

Umberto Fiore Moscato \$30

Umberto Fiore Moscato is a charming and aromatic wine that embodies the essence of fresh fruit and floral notes. With vibrant flavors of ripe peaches, apricots, and honey, it offers a delightful sweetness.

Ruffino Chianti \$25

Ruffino Chianti is a classic expression of the Chianti region, showcasing a medium-bodied profile with vibrant acidity and a harmonious balance of flavors. It features notes of ripe red cherries, plum, and hints of blackberry, complemented by subtle spices and a touch of earthy undertones.

Guntrum Royal Blue Riesling \$25

Guntrum Royal Blue is a distinctive wine known for its vibrant character and rich flavor profile. This exquisite wine showcases aromas of ripe dark berries, cherries, and subtle hints of spice and oak.

Chateau Ste. Michelle Riesling \$25

Chateau Ste. Michelle Riesling is a refreshing and vibrant white wine that showcases the best of Washington State's winemaking. It features enticing aromas of ripe peach, apricot, and honey.

Sutter Home White Zinfandel \$15

Sutter Home White Zinfandel is a popular and approachable rosé wine, known for its refreshing sweetness and bright fruit flavors. It offers enticing aromas of strawberries, watermelon, and cherries, with hints of floral notes.

DOMINICK'S WINES BY THE GLASS

House Pours by Bread & Butter Winery

	Glass
House Cabernet	\$7
House Chardonnay	\$7
House Pinot Noir	\$7
True Grit Cabernet	\$8
Kendall Jackson Chardonnay	\$9
Ste. Michelle Riesling	\$8
Jacob's Creek Moscato	\$7
Sutter Home White Zinfandel	\$7