

APPETIZERS & SMALL PLATES

Chips & Queso
Fresh tortilla chips with our fresh chile con queso
\$3.50

Chicken Fried Oysters
Tender Gulf Oysters lightly fried and served with Jalapeno Remouade
\$6.50

Artichoke Blintzes
Bladed artichoke hearts stuffed with spinach and cheese and served with a spicy mustard dipping sauce.
\$6.50

Sonoran Spring Rolls
Lightly fried flour tortillas stuffed with grilled chicken, poblanos and cabbage stuffing with a light BBQ Vinaigrette.
\$6.50

Spinach Artichoke Dip
Served with homemade croutons. \$4.95

Ceviche
Marinated shrimp, scallops, crab and fresh fish served with Lime Vinaigrette and fresh avocado.
\$9.25

Fried Jalapenos
Thin-sliced pickled jalapenos tossed in our seasoned breading. Served with buttermilk dressing.
\$4.95

Cajun Popcorn
Fried pieces of fresh gulf shrimp served with a Cajun Dipping Sauce.
\$7.25

Dominao Nachos
Individual tortilla chips topped with cheese, choice of steak, chicken or pork carnitas.
\$4.95

SOUP AND SALADS

Dominao Tortilla Soup - our Chef's Signature Soup
Cup \$4.00 Bowl \$5.00

Avocado Salad
Half an avocado filled with your choice of chicken salad or fresh tuna salad and fresh fruit.
\$5.25

Cobb Salad
Crisp romaine topped with grilled chicken, tomato, bleu cheese, bacon, eggs and avocado.
\$10.25 Petite \$7.50

Chicken Flauta Salad
Fried chicken flautas, fresh romaine lettuce, pico de gallo, pepper jack cheese, black beans, tomatoes and fried tortilla strips.
\$7.95 Petite \$5.95

Grilled Steak & Spinach Salad
Baby spinach with marinated tomato, steamed peppers, smoked bacon, blue cheese strawberries and balsamic vinaigrette and topped with seared steak.
\$11.25 Petite \$8.25

Ancho Chicken Salad
Crisp greens topped with Ancho grilled Chicken, avocado and Ruby Red Onions, and dressed with Cilantro and Lime Vinaigrette and Toasted Almonds.
\$10.95 Petite \$7.95

Baby Iceberg Salad
Baby Iceberg lettuce dressed with Bleu Cheese Dressing, chopped bacon and fresh tomatoes.
\$6.95

Chicken Caesar Salad
Grilled marinated chicken served over fresh romaine lettuce, a classic Caesar dressing and Parmesan Cheese.
\$10.50 Petite \$6.95

Citrus Spinach Salad
Baby spinach tossed with mandarin oranges, strawberries, candied pecans, Raspberry vinaigrette and topped with a sliced goat cheese wheel.
\$10.75 Petite \$7.25

CLUB HOUSE SANDWICHES

Served with choice of fries, chips, spicy potatoes or fresh fruit

The Dominao Burger
Cooked just the way you like, either Charbroiled or cooked on our old fashioned Flat Iron. \$7.95

Grilled Chicken Club
Marinated grilled chicken breast topped with Swiss cheese, bacon, lettuce and tomato. \$8.25

Turkey Asada Sandwich
Shaved turkey breast grilled with jalapenos and Monterey Jack cheese and served on our sweet jalapeno bun. \$7.95

Pulled Pork Sandwich
Slow roasted pork served warm on a toasted Colon Hogue Bun with BBQ Vinaigrette, Red Onions. Mamiade. \$7.50

The Double Decker Club
A traditional club sandwich with less bread and more of everything else. Featuring turkey, ham, bacon, cheese, lettuce and tomato. \$8.50

The Deli Croissant
Your choice of turkey, ham or chicken salad served on our light and buttery croissant with mayonnaise, lettuce, tomato and pickle. \$7.25

Salad Wrap
Turn any of our great salads into a wrap with our spinach tortillas. \$8.95

Austin Cheese Steak
Delicious hand-cut steaks served on a toasted roll and topped with Pepper Jack cheese, steamed peppers, onions, mushrooms. \$7.95

CASUAL SPECIALTIES

Grilled Chicken Enchiladas
Grilled chicken and avocado wrapped in fresh tortillas and topped with a creamed corn sauce and chipotle salsa. Served with beans and fresh vegetables.
\$10.25

Soup and Sandwich
A cup of soup and choice of one of our handmade tacos or half a chicken salad or two sandwiches.
\$6.50

Chicken D' Angelo
Lingui's pasta, grilled chicken, hand-diced tomatoes and black olives cooked in a savory Alfredo-basil cream sauce.
\$11.95

Texas Tacos and Tostados
Choose from two freshly cooked flour tortillas or two crisp corn tostados topped with shredded lettuce, pico de gallo, sour cream and cheese. Served with Chipotle salsa and Doracho beans. **Choose from Grilled Chicken, Carnitas, Blackened Fish or Grilled Steak**
\$8.95

Gulf Shrimp
Jumbo gulf shrimp lightly breaded, fried and served with lime, cocktail and a trio of sauces.
\$11.95

Shellfish Guadalupe
Jumbo shrimp and scallops sauteed in a Vodka-Asiate Tomato Sauce. Served with linguini and fried spinach.
\$18.50

B.L.T.¹
Our homemade bread has bacon, lettuce and tomato baked in the dough, then it's topped with oven-roasted tomato, lettuce and tomato, to make it the world's greatest B.L.T.
\$7.95

Fried Catfish
Tender farm-raised catfish dusted in our special seasoned breading and lightly fried. Served with spicy coleslaw and fresh fries.
\$9.50

Jumbo Lump Crab Cakes
Jumbo Lump Blue Crab Meat folded together with seasoned vegetables and pan seared. Accompanied by a light-hearted lemon butter, rice pilaf and fresh vegetables.
one \$12.95 two \$21.95

Grilled Salmon
Grilled North Atlantic Salmon topped with a light butter and herb sauce and served with rice pilaf and fresh vegetables.
\$16.95

Pecan Chicken Breast
Lightly breaded with nutted pecans and sauteed with Maple Butter Biscuits.
\$11.50

CHEF'S SPECIALTIES

Served with fresh baked bread and fresh vegetables *du jour*.

Fresh Catch
An exciting presentation of the freshest fish available.
Market Price

Bleu Cheese Strip
12 oz center cut New York Strip served grilled with a warm Bleu cheese medallion, Dijon jus.
\$21.95

Chickens Delaney
Chicken breast with our spinach stuffing sauteed with artichoke hearts, mushrooms and sweet peppers in a tangy red wine vinegar sauce.
\$15.95

Beef Tenderloin
7-oz of beef tenderloin grilled to your preference and topped with Bearnaise sauce and wild mushrooms.
\$29.95

Beef Chasseur
Two medallions of beef pan seared with and French butter sauce.
\$28.25

Crustacean Creation
Chef's daily creation made from fresh cold water lobster!
Market Price