



MEZZANINE DINNER

APPETIZERS

Barbecue Chicken Tostada 22
crème fraîche, guacamole, micro cilantro

Tuna Avocado Tartare 34
soy ginger dressing, tempura flakes, fried shallots, tobiko, chives

Mediterranean Platter 32 
hummus, baba ghanoush, muhammara, dolmas, olives, crudités, pita bread

Roasted Baby Beets and Arugula Salad 28 
red wine vinaigrette, feta cheese, roasted pine nuts, olives

Caesar Salad 27 
baby gem lettuce, parmigiano reggiano, garlic croutons

Heirloom Tomato and Burrata Salad 28 
balsamic glaze, basil pesto

Butter Garlic Shrimp 32
sourdough toast

French Onion Soup 20 
crostini, gruyere cheese

From the Chef's Pot 20
chef's choice, prepared with hand selected seasonal ingredients

ENTREES

Farm Raised Roasted Chicken 34
broccolini, mashed potato, chicken truffle jus

Grilled Lamb Chops 58 
mushroom sauce, crunchy potatoes, maitake

Organic Salmon 36 
grilled asparagus, beurre blanc, cherry tomatoes

New York Strip 58
potato pave, grilled asparagus, peppercorn sauce

Impossible Burger 34 
lettuce, onion, tomato, vegan cheese, avocado, gluten free bun

The Dominick Cheeseburger 34
cheddar, onion relish, lettuce, tomato, brioche bun
*choice of local mixed greens or french fries

Spiced Beef Meat Balls with Creamy Tomato Sauce 34
creamy tomato cashew-based sauce, garlic naan

Green Thai Curry 28 
jasmine rice, add chicken or shrimp 14

Short Rib Pappardelle 34
ricotta cheese

Spaghetti Carbonara 36
pancetta, pecorino romano, cured egg

SIDES 12

Grilled Asparagus

Sauteed Mushrooms

Balsamic Glazed Brussel Sprouts

House Mix Salad

Garlic Roasted Baby Bok Choy

Mashed Potatoes

French Fries

DESSERTS

Molten Lava Cake 22
vanilla ice cream

The Dominick Cheesecake 22
berry compote

Seasonal Dessert 20
chef's choice prepared with hand selected seasonal ingredients

Selection of Ice Creams 18
choice of chocolate, strawberry, vanilla
choice of lemon, blood orange, raspberry

 gluten free  vegan  vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Service charge of 20% will be automatically added to your check.



BEVERAGES

COCKTAILS

Barrel Aged Manhattan 25

3 weeks oak barrel aged manhattan
rye, byrrh quinquina, vermouth

Older Fashioned 22

bourbon, orange bitter, px sherry

Spring Street Espresso Martini 22

vodka, cazadores coffee tequila, kahlua coffee
liqueur

The Revival 20

gin, dry curacao, cocchi rosa, lemon

Reader's Choice 20

cachaca, pineapple, passion fruit, egg white

Blush and Bubbles 20

sparkling wine, orange juice, pomegranate

WHITE WINE

Mer Soleil 20 | 80

chardonnay, santa lucia, usa

Loveblock 20 | 80

sauvignon blanc, marlborough, new zealand

Hillick & Hobbs 32 | 120

riesling, seneca lake, usa

RED WINE

Postmark 19 | 76

cabernet sauvignon, paso robles, ca, usa

Decoy 20 | 80

merlot, duckhorn vineyards, ca, usa

Catena 20 | 80

malbec, mendoza, argentina

SPARKLING WINE

Sauvage 20 | 80

blanc de blanc, new mexico, usa

Veuve Clicquot 36 | 172

yellow label champagne, france

Luca Paretti, NV 18 | 72

prosecco, treviso, italy

BEER & CIDER

Stella 14

belgium

Lagunitas IPA 14

california, usa

Wolffer Estate No.139 Cider 14

new york, usa

Heineken 0.0% 14

netherlands

FREE SPIRITED

Scarlet Serenity 14

hibiscus, ginger, lemon

Maple Grove 14

apple, orange, lemon, maple syrup

Vinada 18

non alcoholic sparkling wine

LIQUOR

Bombay Sapphire 20

Hendricks 22

Monkey 24

Ron Zacapa 23yr 25

Belvedere 20

Grey Goose 23

Ketel One 23

Tito's 22

Casamigos Blanco 22

Casamigos Reposado 24

Clase Azul Reposado 90

Don Julio Blanco 28

Don Julio 1942 95

Patron Silver 22

Casamigos Mezcal 26

Bulleit Bourbon 21

Angel's Envy Rye 32

Glenfiddich 21yr 60

Johnnie Walker Black Label 18

Macallan 12yr 24

Macallan 18yr 45

Woodford Reserve 23