

The **DOMINICK**

MEZZANINE

Lunch

APPETIZERS

Soup of the season 22
chef's choice. prepared with hand selected seasonal ingredients

French onion soup 22
bread, Swiss cheese

Roasted vegetable bowl 26
butter nut squash, cauliflower, heirloom carrots, brussels sprouts, tri-color quinoa
lemon tahini dressing
add salmon 20, steak 30, chicken 15, shrimp 18

Caesar salad 28
romaine, Parmigiano-Reggiano, garlic croutons

Cobb salad 32
mesclun salad, eggs, bacon, cucumber, avocado, blue cheese, cherry tomatoes, chives,
red onion, red wine vinaigrette

Tomato burrata salad 28
balsamic vinegar, pesto basil

SMALL PLATES

Chilled gulf shrimp 34
cocktail sauce, lime [GF]

Annapolis jumbo lump crab cake 44
orange remoulade, petite salad

Tuna tartare 34
tobiko, shiso leaves, avocado soy ginger dressing [GF]

Chicken bacon avocado sandwich 32
applewood smoked bacon, avocado, tomato, lettuce, herb mayonnaise, sour dough

Classic club sandwich 32
ham, turkey, bacon, lettuce, tomato, mayo

ENTREES

Bell & Evans roast chicken 34
broccolini, mashed potatoes, chicken truffle jus

New York striploin 58
pommes frit, trumpet mushroom, truffle hollandaise [GF]

Organic salmon 36
asparagus, cherry tomato, beurre blanc

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

Penne a la vodka 34
basil, chili flakes, parmesan

SIDES 12

Mashed potato
Quinoa
Broccolini
Sautéed mushroom
Grilled asparagus
Sautéed spinach
French fries
Local mixed greens

DESSERTS

Molten lava cake 22
rhubarb orange compote, vanilla ice cream

The Dominick cheesecake 22
assorted berries

Selection of ice creams 18
chocolate, vanilla, strawberry