

Dominic's
Italian Country Cooking



Dominic's

~ Appetizers ~

Hand-Made Mozzarella Cheese Sticks:

(Baked not fried) with marinara ~ \$7.99

Cheese Bread:

½ loaf with garlic butter, Romano, Provolone and Mozzarella cheeses with marinara ~ \$4.99

Garlic bread: \$2.99

Pepperoni Poppers:

Pepperoni with Mozzarella and Parmesan cheeses baked in bite-sized bread with marinara ~ \$4.99

Stuffed Mini Peppers:

Sweet, small multi-colored peppers stuffed with an herb dip, chilled or cooked ~ \$6.99

Caprese Salad:

Tomato slices, Mozzarella slices, basil, extra virgin olive oil, Balsamic reduction ~ \$7.99

~ Salads ~

Blackened Chicken Caesar:

Blackened chicken, Romaine lettuce, Caesar dressing, grated Parmesan, croutons ~ \$9.59

Greek Salad:

Mixed greens, tomato, cucumber, red onions, red bell pepper, Kalamata olives, parsley, Feta cheese, dried oregano, red wine vinaigrette ~ \$7.99

Antipasto Salad:

Mixed greens, salami, pepperoni, ham, roasted red peppers, red onions, Kalamata olives, artichoke hearts, shredded Mozzarella, Italian dressing ~ \$9.99

Southwestern Salad:

Romaine and iceberg mix, Chipotle ranch, Fajita chicken, black beans, roasted corn, diced tomato, cheddar cheese and topped with tortilla strips. ~ \$9.99

House Salad:

Iceberg/Romaine lettuce, tomato, red onions, cucumber, carrot, shredded cheese, croutons ~ \$2.49

Caesar: Romaine lettuce, tomato, grated Parmesan, croutons ~ \$2.49

Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. We cannot guarantee an allergen free environment.

Dominic's

~ Kids' Menu: 12 & under \$4.99 ~

Katie's Spaghetti and Meatballs with drink
Kambree's Chicken Fingers with one side and drink
Kyndrix's Pizza (cheese or cheese and pepperoni) with drink

Peanut Butter and Jelly on Wheat with drink/chips (Lunch only) \$3.99
Grilled Cheese on Wheat with drink/chips (Lunch only) \$3.99
White Albacore Tuna on wheat on Wheat with drink/chips (Lunch only) \$3.99

~ Kids' Sides ~

Smashed Taters Mac and Cheese Mandarin Oranges Chips Kid Size House Salad

~ Home Made Desserts ~

Cheesecake -Plain or Chocolate. Optional topping Chocolate Ganache, Sea Salt Caramel~ \$5.49

Also seasonal offerings.

Tiramisu- A lighter dessert made with lady fingers brushed with coffee, rum and Kahlua topped with a blend of custard and whipped cream, sprinkled with Cacao powder chocolate shavings ~\$6.49

Chocolate or Vanilla Crème Brule A chocolate or vanilla egg custard topped with sugar glass and whipped cream ~\$6.95

Seasonal Dessert- Various offerings as the seasons change. ~\$ prices vary.

~ Beverages ~

Pepsi Products ~ Pink Lemonade ~ Brewed Iced Tea ~ Coffee ~ 1.95 Free refills

Organic Milk- 1.95 No refills

Organic Apple Juice \$1.95 no refills

Republic of Tea Specialty Tea of the Day 2.50 2 refills only

Our "Personal Teapot" Republic of Tea~ served hot or iced several flavors (ask your server) \$4.95

We serve local Artisan bread with no preservatives or additives.

We strive to use as many locally sourced and organic ingredients as possible.

o taste and see that the LORD is good . . . Psalm 34:8 RSV

Dominic's

LUNCH

Available 11-4- a few are available at dinner marked with *

~ Specialty Sandwiches (served with potato chips) ~

Reuben:

8 oz corned beef, Swiss cheese, sauerkraut, spicy mustard, (or Thousand Island dressing), Rye bread -- Whole \$9.99
~Half \$7.49

Cuban:

Pork tenderloin, ham, Swiss cheese, pickle, mustard, Panini ~ \$7.99

Italian Panini:

Salami, pepperoni, ham, turkey, pepperoncini, Provolone, Mozzarella, basil, mayo, olive-oil brushed Panini ~ \$7.99

*Philly Cheese Steak:

Shaved Beef, Swiss/Provolone, sautéed onions, green peppers, mushrooms baguette ~ \$8.99

*Pot Roast Sandwich (open face):

Shredded roast, carrots, celery, potatoes, brown gravy, on Sourdough bread ~ \$8.99

*Blackened Prime Rib Sandwich (when available)

House Cooked Prime Rib beef, Sautéed onions, peppers, horseradish sauce, Swiss and Provolone cheeses, Sourdough ~ \$9.99

*Meatball or Italian Sausage:

Meatball/Italian sausage, marinara, Provolone/Mozzarella, sautéed onions, peppers, baguette ~ \$8.99

Buffalo Chicken:

Fajita chicken (sliced), buffalo sauce, ranch, red onions, blue cheese crumbles, Panini ~ \$7.99

*Club Sandwich:

Ham, turkey, bacon, lettuce, tomato slices, Cheddar, pickles, mayo, on toasted bread (double decker) ~ \$7.99

*Chicken Salad Sandwich:

White chicken, seedless grapes, celery, pecans, mayo, on toasted bread ~ \$6.99

*Chicken Parmesan sandwich:

Breaded Chicken Breast with parmesan and provolone cheeses, marinara, baguette ~\$7.99

Dominic's

Veggie Panini:

Eggplant, tomato, zucchini, squash, red peppers, red onions, basil, Mozzarella, red wine vinaigrette ~ \$6.99

Fajita Melt:

Chicken, sautéed peppers and onions, Pepper Jack cheese, aioli mayo, Panini ~ \$7.99

Chicken Gyro:

Chicken, Tzatziki sauce, lettuce, tomato, red onions, on flat bread ~ \$7.99

Deluxe Grille Cheese Sandwich:

Cheddar, Bacon or Ham and thinly sliced Granny Smith Apples on focaccia bread ~ \$7.99
Cheese Only \$6.99

Pulled Pork: Slow cooked hand pulled Pork with sweet and sassy sauce on Challah bun. Side Cole slaw. ~ \$6.95

~ Sandwiches to Build (served with potato chips) ~ \$6.99 ~

Protein: Ham (not cured), turkey, roast beef, salami, pepperoni, or White Albacore tuna
Vegetable: Tomatoes, red onions, lettuce, banana peppers
Cheese: Cheddar, Swiss, Provolone, Pepper Jack, Mozzarella
Sauce: Mayo, chipotle mayo, Italian (spicy oil/vinegar), spicy mustard, plain mustard, Marinara

House/Caesar Salad or Soup and 1/2 Sandwich (from Build, no Specialty) ~ \$7.50

Soup of the day: Cup \$2.95 or Bowl ~ \$3.95 Bread Bowl add \$2.95

Lunch Sides ~ \$1.99 Mac and Cheese Cole slaw

We serve several nitrate-free meats. Our ham, turkey, corned beef, and roast beef are prepared in-house. We serve local Artisan bread. We strive to use as many locally sourced and organic ingredients as possible.

O taste and see that the LORD is good . . . Psalm 34:8 KJV

Dominic's

DINNER

Most dinners are available at lunch with the exception of starred items.
Something you want and not on the menu? Ask! If we have the ingredients we can make it.

~ Italian Entrees ~

Spaghetti with Pomodoro Sauce ~ \$8.99 ½ order \$6
With Meatballs or Italian Sausage (or both) ~ \$11.99
½ order \$7.00 (1 meatball or 1 sausage)

Lasagna

Stuffed with Italian sausage/ground beef, 6 cheeses and Marinara ~ Small ~ \$10.95/Medium \$12.95/Large \$17.95

Chicken Cacciatore:

Bite-sized chicken breast pieces with sliced onions, peppers, mushrooms, and tomatoes in an Arrabbiata Sauce (semi spicy red) served over spaghetti ~ \$10.95. You can request spice level.

*Chicken Parmesan:

A large chicken breast coated with seasoned bread crumbs and Parmesan cheese, pan sautéed and topped with Pomodoro sauce and Provolone cheese. Served with a side of pasta. ~ \$12.95

*Chicken Marsala:

A large chicken breast lightly dusted with flour then pan sautéed in butter with sliced mushrooms and Marsala wine. Served with a side of pasta. ~ \$11.95

*Spaghetti Pescatori:

Shrimp, scallops, and mussels served over spaghetti in an Arrabbiata sauce (spicy red). ~ \$16.95
Don't like mussels? We can substitute shrimp. Also available with Alfredo sauce.
Add more seafood? Ask your server. You can request spice level. (Mild, medium, hot)

*Fettuccini Alfredo: Fettuccini noodles with a creamy garlic Parmesan sauce. ~ \$9.95.

With blackened chicken ~ \$12.95 (non-blackened is available upon request)

With blackened shrimp ~ \$15.95. Add chicken \$2.99

Carbonara: Bacon, Peas, Mushrooms ~ \$12.95. Add chicken \$2.99

Miglior della casa: (Best of the house) Lasagna, Chicken Parmesan, and Fettuccini Alfredo for 2. ~ \$27.95

Mahi Mahi:

A firm yet delicate light fish. We serve this various ways ask your server about tonight's flavor, or tell us how you want it prepared. \$16.95. House favorite, blackened with a brandy, mushroom cream sauce.

Cajun Prime Rib Pasta: 8 oz of well-trimmed Prime rib with onions, peppers, penne pasta and Cajun seasoning in a creamy alfredo sauce. You can request spice level. \$13.95
with Chicken \$ 12.95 with Sausage \$12.95

Dominic's

~ Country Entrees ~

Maggie's Chicken Pot Pie:

Tender, bite-sized pieces of chicken breast, peas, and carrots in a rich chicken gravy all hiding under a flakey pastry top. ~ \$9.49

Pot Roast:

Savory beef oven-roasted with baby carrots, red bliss potatoes, celery, and onions with a light brown gravy. ~ 11.95

Meatloaf:

Bits of onion, pepper and tomato in ground beef with a smoky sweet tomato topping. Optional brown gravy. Served with two sides. ~ \$9.95

Center Cut Pork Chops:

1 or 2, 8 Oz. Center Cut pork chop(s) Grilled. Choice of Plain, Apple/ brown sugar cinnamon glaze or Red wine Demi-glaze. Served with two sides. ~ \$9.95. 2 chops \$13.95

Ham Steak:

We cook a whole ham in-house--lightly seasoned and slow-roasted. Not a cured ham. Served with two sides. ~ \$9.49

Grilled Chicken breast:

A lighter fare. Grilled lightly seasoned or you tell us how you want it. EG: white wine garlic. Served with 2 sides. ~ \$9.49

Grilled Salmon:

6 Oz. Wild caught Norwegian salmon Grilled topped with White wine Beurre` Blanc. ~ \$15.95

~ Sides ~

Mac and Cheese \$1.99. Smashed Taters with gravy \$1.59
Green beans (country style with bacon) \$1.59. Corn \$.1.29 Peas \$1.29
Pasta with Pomodoro \$1.59/with Alfredo sauce \$2.59

~ Home Made Desserts ~

Cheesecake -Plain or Chocolate. Optional topping Chocolate Ganache, Sea Salt Caramel~ \$5.49
Also seasonal options.

Tiramisu- A lighter dessert made with lady fingers brushed with coffee, rum and Kahlua topped with a blend of custard and whipped cream, sprinkled with Cacao powder/chocolate shavings ~\$6.49

Chocolate or Vanilla Crème Brule a chocolate/vanilla custard with a sugar glass top finished with whipped cream and chocolate shavings~\$6.95

Seasonal Dessert- Various offerings as the seasons change. ~\$ prices vary.

o taste and see that the LORD is good . . . Psalm 34:8 KJV

Dominic's

About us

Dominic's was born out of the love of food (both eating and cooking it) and seeing a need in our town for a decent sit-down, family-style restaurant.

As a family who was busy and tended to eat out 2-3 times a week, we were tired of the same few options and lack of healthy choices. We saw the need for quality, affordable, and healthy food that a parent could pick up on the way home and not feel bad about feeding their kids. Because of this we embarked on this crazy journey of opening a restaurant.

Scott grew up in the restaurant biz (N.Y. and FL.) and had many years of experience having worked every position from dishwasher to maitre'd. He was taught at a young age how to cook by his Mom (home cooking) and later by his dad (gourmet) and helped him cater weddings at a very early age.

Maggie is the "food nazi". We embarked on learning how to eat "clean" 5-6 years ago, and while we were already eating fairly healthy, Maggie's research brought us to a new level of watching what we put in our mouths. From organic veggies to local beef that's grass fed without hormones and antibiotics, to what spices we use, and even grinding our own wheat.

While we can't do everything here at Dominic's that we do at home (grinding wheat for bread), you can be assured we use no prepackaged, processed, or pre-made foods. When we say fresh and homemade, we are very serious. Even the majority of spices we use are organic and non-irradiated. We strive to use organic when possible, as well as sourcing local grass fed beef without hormones/antibiotics. We also cook our own deli meats so we can avoid nitrates.

Dominic's is named after Scotts Dad.