

Menu Options

Sit-Down Entrées

Filet Mignon

Our finest steak. Had-cut by our chefs and served with a velvety mushroom demi-glaze sauce.

Mixed Grill

An unbeatable trio for the indecisive eater. A 4-ounce Choice Filet, 4-ounce Chicken Marsala and three giant, juicy prawns. All served on one satisfying plate.

Prime Rib

Tender, slow-roasted Prime Rib that's sure to satiate even the heartiest appetite. Served with Au-Jus.

Lamb Chops

Tender Australian Lamb Chops coted with special seasonings and topped with a rich sherry wine reduction.

New York Strip Steak

A mouth-watering favorite. Choice New York Strip Steak, marinated in fresh herbs, garlic and Worcestershire sauce For 24 hours and then expertly grilled.

Baked Salmon

Fresh Atlantic Salmon, baked until it simply melts in your mouth. With a light meuniere butter sauce.

Stuffed Petrale Sole

Petrade Sole stuffed with our original crab and shrimp mix, topped with melted Monterey Jack Cheese And served with a meuniere butter sauce.

Encrusted Mahi-Mahi

Fresh Pacific Mahi-Mahi encrusted in an assortment of breadcrumbs and shredded Asiago Cheese. Served with a fresh, house-made tropical chutney.

A 20% service charge and current California state sales tax will be added to final bill

Dominic's at Oyster Point



Menu Options

Sit-Down Entrées - Continued

Chicken Piccata

Grilled chicken breast topped with a lemon-butter caper sauce.

Stuffed Chicken Medallions

Succulent and generously portioned chicken breast medallions stuffed with a Florentine mixture of spinach and Swiss cheese.

Chicken Marsala

And ever-popular Italian tradition. A large chicken breast sautéed with button mushrooms and the distinctive flavor of sweet Marsala wine.

Eggplant Lasagna

A vegetarian classic. Tender grilled eggplant layered between gourmet flat pasta, Monterey Jack, Ricotta, and Mozzarella cheeses, and traditional marinara sauce.

Fresh Mixed Vegetables en Croûte

A colorful medley of sautéed mushrooms, zucchinis, carrots, onions and assorted peppers. Encased in a delicate puff pastry and baked to perfection.

Stuffed Portobello Mushroom

A large grilled Portobello mushroom stuffed with delectable combination of breadcrumbs and fresh roasted vegetables. Topped with a thin slice of Monterey Jack Cheese and a zesty tomato sauce.

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