DOMELLIE'S

American STEAKHOUSE

CHEF-OWNED. FINE FARE.
CRAFTED COCKTAILS.

By: Chef Matt

APPETIZERS

AHI TUNA **$15**
Blackened & seared with arugula salad.

KUNG PAO CALAMARI **$15**
Fried & tossed with sauteed veggies, peanuts and kung pao sauce.

BRUSSEL SPROUTS **$11**
Tomato, bacon, honey and balsamic glaze.

CHIMICHURRI HUMMUS **$12**
Warm pita bread, assorted veggies.

LAMB CHISLIC **$18**
South Dakota Classic!

LAKESIDE FISH + CHIPS **$14**
Battered walleye and fries served with tartar sauce.

BREADED MUSHROOM STROGANOFF **$13**
Battered mushrooms fried and tossed in rich boursin beef sauce.

PRIME RIB CANAPES **$15**
Topped with fresh mozzarella and roasted tomatoes, served with steak jus.

SEARED PORK BELLY **$16**
8oz of crispy pork belly topped with a bacon-jam cream sauce.

Desserts are homemade and change daily!
Ask your server or walk over to the dessert case next to the bar.

STEAK *Options*

All steaks start with choice of salad or soup, potato and house vegetables.

Braveheart Cuts

FILLET MEDALLIONS (3oz OR 9oz*) $52

TOP SIRLOIN (9oz) $28

NEW YORK STRIP (14oz) $43

RIBEYE (12oz) $38

BONE-IN RIBEYE (12oz) $76

PRIME RIB (10oz OR 16oz) ..... $34/$40

BRAVEHEART

Each cut of Braveheart Black Angus Beef is hand-selected for it's marbling, aged to perfection & served with the pride of America's heartland.

Top it off!

GRILLED ONIONS $2

SAUTEED MUSHROOMS $3

BLACKENED W/ BLEU CHEESE .. $4

HORSERADISH & HOLLANDAISE . $4

Add it on!

3 JUMBO GRILLED SHRIMP ... $12

CRAB OSCAR $10

STEAK *Temps*

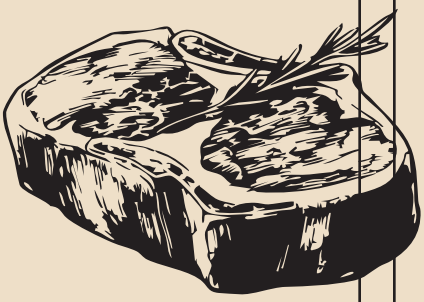
RARE-COOL
Red Center

MEDIUM RARE
Warm, Red Center

MEDIUM
Hot-Pink Center

MEDIUM WELL
Thin Pink Center

***WELL-DONE**
Cooked Through



** Chef does not recommend!*

DINNER *Sides*

ALL DINNER SIDES $5

STEAK BUTTER MASHED

BAKED POTATO

POTATO WEDGES

DOMELLIE'S PAN FRIED MEDLEY

HOUSE VEGGIES

SIDE SALAD
House, Wedge or Caeser

CHEF-INSPIRED *Entrees*

SOCKEYE SALMON **$26**
8oz Grilled Fillet on charred cedar topped with roasted tomatoes and balsamic reduction.

GARLIC ROSEMARY CHICKEN **$24**
Two 5oz grilled chicken breasts smothered in rich garlic rosemary cream sauce.

PARMESAN CRUSTED WALLEYE **$26**
10oz Fillet coated with grated parmesan breading and sauced with lemon beurre blanc.

MAPLE BACON PORK RIB CHOP **$24**
Two 6oz Duroc Pork Rib Chops served with rich maple bacon cream sauce.

THE DOM-BURGER **$13**
7oz Ground Braveheart Beef piled up with thick cut bacon, havarti cheese, lettuce, tomato, onions and dill pickle aioli. Served with crispy potato wedges.

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HAND-CRAFTED *Pasta*

CLASSIC ALFREDO **$20**
Linguine noodles tossed in savory alfredo sauce and topped with your choice of grilled chicken breast or beef chislic.

BLACKENED CHICKEN PENNE **$22**
Sauteed sausage, red peppers and capers tossed with a blushed red sauce topped with blackened chicken.

SHRIMP SCAMPI LINGUINE **$28**
Six jumbo shrimp sauteed in garlic, white wine, lemon juice and tomatoes.

SHAVED PRIME TORTELLINI **$24**
Thin cut prime rib with sauteed onions, peppers and mushrooms all in a rich beef sauce.

CHICKEN CARBONARA **$24**
Classic Italian pasta dish! Sauteed chicken and bacon tossed in a rich cheese and egg based cream sauce.