



BRUNCH MENU

Sunday 7am – 2pm

Classic Breakfast \$12

Two eggs cooked to order, choice of bacon or sausage links, hash browns or grits, and toast or biscuit.

Country Fried Steak & Eggs \$15

Country fried steak topped with gravy, served with two eggs, grits or hash browns, and a biscuit.

Steak and Eggs \$22

5 oz sirloin, 2 eggs cooked to order served with hashbrowns and your choice of toast.

Southern Shrimp and Grits \$30 -o-

Succulent, sautéed shrimp seasoned to perfection, served over creamy, cheddar grits. Topped with a savory blend of smoky Andouille sausage, caramelized onions, and bell peppers, all simmered in a rich, buttery sauce.

Buttermilk Pancakes \$12

3 fluffy buttermilk pancakes served with butter, syrup, and your choice of bacon or sausage

Classic Belgian Waffle \$10

A crisp-on-the-outside, fluffy-on-the-inside Belgian waffle, lightly dusted with powdered sugar. Served with warm maple syrup and whipped butter.

Build Your Own Omelet \$12

Choose 3 items from ham, bacon, sausage, mushrooms, onions, peppers, tomatoes, spinach, and cheese. Served with toast or a biscuit. Additional items \$.50 each

Biscuits & Sausage Gravy \$9

Two biscuits smothered in sausage gravy.

All sandwiches served with choice of one side.

BLT Sandwich \$12

A classic favorite! Crispy applewood-smoked bacon, fresh lettuce, and ripe tomatoes, all layered on toasted bread with a spread of creamy mayo.

Hamburger \$18

Our classic 1/2 lb. burger is grilled to perfection and served on a toasted bun with lettuce, tomato and onion.

Add cheese \$1, Add bacon \$2

Chicken Breast Sandwich \$12

A juicy chicken breast, seasoned and grilled or deep fried to crispy perfection, served on a toasted bun with lettuce and tomato.

Southern Fried Catfish Sandwich \$15 -+-

Crispy, golden-brown catfish fillet, fried to perfection and served on a soft Brioche bun with fresh lettuce, vine-ripened tomatoes, and tangy remoulade.

Meatball Sandwich \$15

Juicy, house-made Italian meatballs smothered in rich marinara sauce, topped with melted Mozzarella and Parmesan, and served on a toasted Italian roll.

Fried Bologna Sandwich \$12

Indulge in a nostalgic classic with our fried Bologna sandwich. Featuring thick slices of savory bologna, pan-fried until golden and crispy, this sandwich is served on toasted bread with a spread of creamy mayonnaise or tangy mustard. Topped with crisp lettuce, fresh tomato slices.

SIDES

White Toast \$2

Wheat Toast \$2

Crispy Bacon (3) \$6

Sausage Links (3) \$4

Cheese Grits \$4

Hash Browns \$4

Buttermilk Biscuits (1) \$3

Pancakes (1) \$3

Small Garden Salad \$6

Sweet Potato Fries \$6

French Fries \$5

House Made Cole Slaw \$5

DESSERTS

New York Style Cheesecake \$10

Savor the decadence of our New York Style Cheesecake, a rich creamy dessert that embodies the essence of indulgence.

Hot Skillet Peach Cobbler \$12

A comforting and homemade fruit cobbler, topped with vanilla ice cream.

Pineapple Upside Down Cake \$14

Moist, buttery cake baked with caramelized pineapple rings and sweet cherries, served warm with a drizzle of golden syrup and a dollop of fresh whipped cream.

Chocolate Lava Cake \$15

Warm, decadent chocolate cake with a soft, gooey center that flows with rich chocolate ganache, served with a scoop of vanilla ice cream and a dusting of powdered sugar.

BEVERAGES

Coffee \$4

Sweet Tea \$3

Unsweet Tea \$3

Coke \$3

Diet Coke \$3

Fanta Orange \$3

Lemonade \$3

Dr. Pepper \$3

Sprite \$3

Juice \$3

(Orange, Apple, Cranberry)

Seafood Orgins
+ = Domestic
o = Import

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or allergies.*



WINE LIST

CABERNET SAUVIGNON

True Grit \$35
This Cabernet Sauvignon bursts with rich aromas of dark cherries, blackberries, and cassis, layered with subtle hints of mocha, leather, and dried herbs.

Franciscan Estate Cabernet Sauvignon \$30
A rich and elegant Cabernet Sauvignon with deep ruby hues, offering bold aromas of dark cherry, blackberry, and cassis.

Kendall-Jackson Cabernet Sauvignon \$45
This full-bodied Cabernet Sauvignon showcases vibrant flavors of blackberry, black cherry, and currant, intertwined with notes of mocha, cedar, and sweet vanilla.

Coppola Diamond Collection Cabernet Sauvignon \$30
The Coppola Diamond Collection Cabernet Sauvignon is a bold and approachable wine that exudes rich flavors of blackberries, dark cherries, and plum. It is well-balanced with soft tannins, offering subtle layers of cocoa, vanilla, and earthy spices from oak aging.

ABOUT DOMINICK

Some lives shine with an extraordinary brilliance, illuminating the paths we've walked and the stories we've shared. With Dominick's, we celebrate Dominick Scudiero, the father of Fitz's VP/General Manager, Tony Scudiero, whose life journey resonates with dedication, joy, and a boundless love for the things he cherished.

In every corner of his life, Dominick left a mark of excellence and passion. As we honor his memory with the naming of this restaurant, we pay tribute not only to his contributions to the culinary world but also to the legacy of joy, perseverance, and love he instilled in all who knew him.

Welcome to Dominick's, where the warm and welcoming spirit of this legendary personality is embodied in every meal we serve and every drink we pour. "Cheers" to you and to Dominick Scudiero, a man who fully lived life with gusto and shared with all his heart!

Or, as Dominick would say, "Mangia"!

CHARDONNAY

Jordan Chardonnay \$65
Jordan Chardonnay is an elegant, well-balanced wine that showcases the vibrant flavors of fresh green apple, pear, and citrus. A hint of tropical fruit and minerality adds complexity, while the wine's creamy texture comes from its partial aging in French oak barrels.

Kenwood Vineyards Chardonnay \$25
Kenwood Vineyards Chardonnay is a fresh and vibrant wine, offering a delightful mix of bright citrus, green apple, and pear flavors. Hints of tropical fruit such as pineapple and mango add depth, while a touch of vanilla and toasted oak from barrel aging enhances its complexity.

Kendall-Jackson Vintner's Reserve Chardonnay \$35
Kendall-Jackson Vintner's Reserve Chardonnay is a lush and expressive wine, offering vibrant flavors of ripe tropical fruits like pineapple, mango, and papaya, balanced by layers of citrus, green apple, and pear. A rich creaminess, complemented by vanilla and butter notes, comes from oak barrel aging.

MERLOT

Murphy-Goode Merlot \$30
Murphy-Goode Merlot is a smooth, approachable wine with rich flavors of black cherry, plum, and raspberry. Accents of mocha, vanilla, and a hint of spice from oak aging enhance its depth.

Stag's Leap Merlot \$60
Stag's Leap Merlot is a refined and elegant wine, featuring rich flavors of ripe black cherry, plum, and dark berry fruits, accented by hints of cocoa, espresso, and earthy spices. Aged in French oak, it reveals subtle notes of vanilla, clove, and cedar.

Kendall-Jackson Merlot \$50
Kendall-Jackson Merlot is a beautifully balanced wine with layers of ripe plum, blackberry, and black cherry flavors. Complemented by notes of mocha, dark chocolate, and a touch of vanilla from oak aging.

SPECIALTY DRINKS

Bourbon Peach Martini \$10
Bourbon, Peach Puree, Lemon Juice, Simple Syrup

Amalfi Sunset \$10
Limoncello, Gin, Aperol, Lemon Juice, Topped with Club Soda

Strawberry Limoncello Margarita \$12
Limoncello, Blanco Tequila, Lemon Juice, Strawberry Puree

Moscow Mule \$12
Vodka, Lime Juice Topped with Ginger Beer

Italian Margarita \$12
Blanco Tequila, Amaretto, Lemon Juice, Lime Juice

Dominick Old Fashioned \$14
Bourbon, Amaretto, Angostura Bitters, Orange Bitters, Sugar Cube

Tequila Sunset \$11
Grapefruit Tequila, Blackberry Brandy, Pineapple Juice

Espresso Martini \$14
Espresso Vodka, Kahlua, White Chocolate Liqueur

Sorrento Lemonade \$10
Gin, Soda, Lemon Juice

Italian 76 \$12
Vodka, Limoncello, Topped with Prosecco

OTHER REDS & WHITES

Jacob's Creek Moscato \$20
Jacob's Creek Moscato is a delightful and refreshing wine, known for its vibrant sweetness and light effervescence. It features bright flavors of ripe peaches and tropical fruits.

Umberto Fiore Moscato \$30
Umberto Fiore Moscato is a charming and aromatic wine that embodies the essence of fresh fruit and floral notes. With vibrant flavors of ripe peaches, apricots, and honey, it offers a delightful sweetness.

Ruffino Chianti \$25
Ruffino Chianti is a classic expression of the Chianti region, showcasing a medium-bodied profile with vibrant acidity and a harmonious balance of flavors. It features notes of ripe red cherries, plum, and hints of blackberry, complemented by subtle spices and a touch of earthy undertones.

Guntrum Royal Blue Riesling \$25
Guntrum Royal Blue is a distinctive wine known for its vibrant character and rich flavor profile. This exquisite wine showcases aromas of ripe dark berries, cherries, and subtle hints of spice and oak.

Chateau Ste. Michelle Riesling \$25
Chateau Ste. Michelle Riesling is a refreshing and vibrant white wine that showcases the best of Washington State's winemaking. It features enticing aromas of ripe peach, apricot, and honey.

Sutter Home White Zinfandel \$15
Sutter Home White Zinfandel is a popular and approachable rosé wine, known for its refreshing sweetness and bright fruit flavors. It offers enticing aromas of strawberries, watermelon, and cherries, with hints of floral notes.

DOMINICK'S WINES BY THE GLASS

House Pours by Bread & Butter Winery	Glass
House Cabernet	\$7
House Chardonnay	\$7
House Pinot Noir	\$7
True Grit Cabernet	\$8
Kendall Jackson Chardonnay	\$9
Ste. Michelle Riesling	\$8
Jacob's Creek Moscato	\$7
Sutter Home White Zinfandel	\$7

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