



Mr. Dominic's at the Lake

ESTABLISHED 1976

Antipasto

Little Neck Clams

Steamed (12ea.) 13 Zuppa (12ea.) 14
Clams Casino (6ea.) 14

Calamari

Fried 16 Fried Sicilian Style 18
In Sauce 14

Tripe 14

Arancini (beef or spinach) 12

Homemade Meatballs 11

With ricotta cheese & tomato sauce

Escarole

Sauteed 11 With Beans 13
With Sausage & Beans 15

Cold Antipasto

Salami, Italian ham, provolone,
olives, pepperoncini, tomatoes, hard
boiled egg & artichoke hearts

Small 15 Large 18

Stuffed Peppers 11

Hot cubanelle pepper with ricotta
cheese filling

Hot Antipasto 19

Shrimp Scampi (2) Clams Casino (2)
Artichoke French (2) &
Fried Calamari

Artichoke Hearts French 14

Egg battered, sautéed in a lemon
butter Sherry wine sauce

Portobello Mushrooms 12

Sautéed in garlic, butter & white wine

Eggplant Parmigiana 13

Zuppa & Insalata

Soup of the Day Cup 6 Bowl 7

The Dominic mixed greens,
artichoke hearts, olives, roasted red
peppers, red onion, tomato and croutons
served with our house dressing and
topped with crumbled blue cheese 16

The Wedge iceberg wedge, crispy bacon,
tomatoes, creamy blue cheese dressing, topped
with crumbled blue cheese and balsamic
drizzle 14

Classic Caesar chopped romaine, croutons
and topped with shaved parmesan cheese 9

House Salad 7

Choice of Dressing - Italian, Ranch, Russian,
Peppercorn Parmigiana, Poppy Seed, Caesar,
Raspberry Vinaigrette

Creamy or Crumbled Blue Cheese add 1.50

Homemade Pasta

Gnocchi 22

Homemade ricotta dumplings

Asiago Stuffed Gnocchi 22

With asiago & ricotta cheese
filling in a Rosé Sauce

Lasagna 22

With four cheeses & ground beef

Ravioli

Four Cheese 21

Lobster served in a Rosé Sauce 25

Manicotti 23

With four cheese filling & baked
with mozzarella

Manicotti Elizabeth 25

Baked with mozzarella cheese &
mushrooms

Pasta Dinners *Choice of Capellini, Linguine, Penne or Rigatoni

Sauces*

Tomato Sauce 16

Marinara (on the spicy side) 16

Rosé Sauce 20

Meat Sauce 21

Add (1) Meatball 2.50 (1) Sausage 3

Fettuccini Alfredo 22

With Broccoli 23 With Chicken 25

With Shrimp 26

Stuffed Shells

Cheese 16

With Meat Sauce 19

Baked Penne 18

With mozzarella cheese

Penne 21

With broccoli, olives, garlic & oil

Tortellini 20

Cheese filled in a light cream sauce

Eggplant Parmigiana* 23

Eggplant breaded with tomato sauce &
baked with mozzarella

Calvaruso* 23

Egg whites, ricotta cheese, peas &
light cream

Clam Sauce* 23

Chopped clams in a red or white sauce

Pesto Sauce* 21

Fresh basil, pine nuts, garlic & oil

Puttanesca* 22

Anchovies, olives, capers & marinara
sauce

Aglio*

Garlic & oil sauce 18

With anchovies 20

Pollo & Vitello Choice of Capellini, Linguine, Penne, Rigatoni, Potato or Vegetable

Cutlet

Breaded with tomato sauce or lemon wedge

Chicken 22 Veal 26

Milanese

Cutlet topped with arugula, shaved parmesan cheese, light vinaigrette & balsamic glaze

Chicken 24 Veal 28

Dominic

Sautéed with mushrooms, black olives, artichoke hearts in a Sherry wine sauce

Chicken 27 Veal 31

Saltimbocca

Sautéed with Greek olives, prosciutto, mushrooms & red wine on a bed of escarole

Chicken 28 Veal 32

Marsala

Sautéed with mushrooms & Marsala wine

Chicken 25 Veal 29

Marciano

Sautéed with prosciutto, mushrooms, artichoke hearts in a Sherry wine sauce

Chicken 27 Veal 31

Parmigiana

With tomato sauce & baked with mozzarella cheese

Chicken 24 Veal 28

Cacciatore

Chicken, peppers, onions, mushrooms in a marinara sauce 26

Iachine

Sautéed with red peppers in a garlic & oil sauce

Chicken 24 Veal 28

topped with Crumbled Blue Cheese add 1.50

Armando

Sautéed with artichoke hearts, red peppers in a Sherry wine sauce & baked with mozzarella cheese

Chicken 27 Veal 31

Soprano

Spicy with chicken, hot cherry peppers, garlic & oil over penne 25

Scampi

Sautéed chicken scampi style on a bed of fettuccini alfredo 28

Piccata

Sautéed with white wine, lemon, capers & broccoli

Chicken 27 Veal 31

French

Egg battered, sautéed in a lemon butter Sherry wine sauce

Chicken (served over broccoli) 26

Veal 30

Theresa

French style & shrimp scampi in a lemon butter Sherry wine sauce

Chicken 30 Veal 34

Joseph

Sautéed with shrimp, greens in a Dijon mustard Sherry wine sauce

Chicken 27 Veal 31

Romano

Sautéed with broccoli, mushrooms in a lemon white wine sauce & baked with mozzarella cheese

Chicken 27 Veal 31

Pesce *Choice of Capellini, Linguine, Penne, Rigatoni, Potato or Vegetable

Haddock (Friday Only)

Fish Fry 17

Beer battered served with french fries & coleslaw

French* 28

Egg battered, sautéed in a lemon butter Sherry wine sauce over broccoli

Scampi* 23

in white wine & garlic butter sauce

Broiled* 22 **Marinara*** 22

Shrimp Fra Diavlo 27

Hot or mild style in marinara sauce over linguine

Soprano 27

Spicy with shrimp, hot cherry peppers, garlic & oil over penne

Pasta Josephine 37

Shrimp, mussels, scallops, fresh & sun-dried tomatoes with garlic & oil over linguine

Pasta Louie 31

Shrimp, little neck clams, sun-dried tomatoes in a basil tomato sauce over linguine

Seafood Plate* 34

Shrimp Scampi, Clams Casino, Broiled Scallops & Fried Calamari

Shrimp Scampi 28

Butterflied shrimp in a white wine & garlic butter sauce over linguine

Beer Battered Shrimp* 26

Calamari 23

in marinara sauce over linguine

PEI Mussels 27

Garlic & oil or marinara sauce over linguine

Sautéed Frog Legs* 29

With peppers & mushrooms

Salmon* 32 **Swordfish*** 28

Grilled, Blackened or Cajun

Sea Scallops* 33

Broiled or Blackened

Lobster Tail (Market Price)

Broiled*

Fra Diavlo with clams over linguine

French* with (2) artichoke french

Bistecca Choice of Capellini, Linguine, Penne, Rigatoni, Potato or Vegetable

Angus Strip Steak (16 oz.) 39

Braciola 26

Rolled pork tenderloin filled with egg, Italian ham, provolone cheese, topped with tomato sauce & mozzarella

Angus Filet Mignon (10 oz.) 43

Sliced Tenderloin 45

Sautéed with mushrooms & Marsala wine

topped with Crumbled Blue Cheese add 1.50

Pork Chop

Grilled 28

Marsala 31

Saltimbocca 34

20% gratuity will be added to parties of 6 or more — Outside desserts will be subject to a \$10 fee

Please Note: We offer a discount when guests pay with cash