

OLDSCHOOL

STEAKHOUSE NIGHT

Appetizers

Coconut "Shrimp"

Coconut crusted, tropical sweet + sour sauce

Oysters Rockefeller

Shiitake tops, spinach "cream" herbs, bread crumbs

Tomato + Onion Salad

Eli and Ali's heirloom tomatoes, vidalia onions, champagne vinaigrette

Classic Caesar Salad -For Two-

Prepared table side, romaine, garlic, anchovy, egg yolk, "parmigiano"

Collasal Crab Cake

Sea bass, salmon, classic remoulade

Roasted Bone Marrow Flambé

Parsley salad, toasted focaccia

Dessert

20 Layer Chocolate Cake

New York Cheesecake

Bananas Foster

Classic Sauces

Perigueux

Brandy Cream

Red Wine Reduction

Diable

Prime Steaks + Mains

Dry-Aged Ribeye

Served with black garlic "butter"

Bone-in new york strip

Served with foie gras "butter"

"Filet Mignon" Egg Raviglio

Center-cut filet, ricotta + egg yolk

Surf + Turf

Chateaubriand, enoki "scallops", potato terrine

English Cut Prime Rib

Tablesides, served with au jus + creamy horseradish

Halibut T-Bone

Horseradish meunière, tournée potatoes + carrots

Side Dishes

Mac N "Cheese"

Crispy Hash Browns

Grilled Asparagus

Onion Rings

Shoestring Fries

May 4 2026

reservations available on
www.domalandsea.com

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— LAND + SEA —