



domenicos

an Arcobosso family tradition continues...

STEAKS

we use only aged, USDA choice grade beef

Missouri Beef Council Voted Domenico's "The Best Steak Restaurant" in the Jefferson City Area!

New York Strip - 14 oz. Center Cut ~ 26.95

Filet Mignon - 8 oz. Center Cut ~ 28.95

Prime Rib - Available **Friday** and **Saturday** only.

King Cut ~ 27.95 Queen Cut ~ 25.95

Petite Filet Mignon - 6 oz. Center Cut ~ 26.95

Filet & King Crab Legs ~ Petite filet mignon and 8 oz.

Alaskan king crab legs ~ Market Price

Steak Arcobosso ~ Beef tenderloin lightly breaded and charbroiled, topped with provol cheese, fresh mushrooms and our white wine, lemon and butter sauce ~ 26.95

Lemon Pepper Filet ~ 8 oz. filet mignon, rolled in black peppercorns and charbroiled to your liking, topped with a light white wine and lemon sauce with fresh mushrooms ~ 28.95

Asiago Filet ~ 6 oz. filet topped with sauteed mushrooms and asiago cheese ~ 27.95

House recommends steaks cooked rare to medium.

Not responsible for steaks ordered medium well or well done.

Bleu Cheese Peppered Filet ~ 6 oz. filet rolled in black peppercorns, charbroiled and topped with our bleu cheese cream sauce, fresh mushrooms and crumbled bleu cheese ~ 27.95

Steak & Breaded Shrimp ~ Petite filet mignon served with breaded shrimp ~ 27.95

Steak & Shrimp Scampi ~ Petite filet mignon served with our delicious shrimp scampi ~ 30.95

Steak Marsala ~ Beef tenderloin lightly breaded, charbroiled, topped with fresh mushrooms and Marsala wine sauce ~ 26.95

Beef Medega ~ 14 oz. strip steak lightly breaded and charbroiled topped with provol cheese, fresh mushrooms, white wine, lemon and butter sauce ~ 27.95

Add 8 oz. Alaskan King Crab Leg with any steak entree ~ Market Price

SEAFOOD

Alaskan King Crab Legs ~ One full pound steamed to perfection, served with drawn butter ~ Market Price

Shrimp Scampi ~ Jumbo shrimp, butterflied, basted with drawn butter and sprinkled with Italian bread crumbs, oven broiled and topped with drawn butter and fresh garlic ~ 23.95

♥ **Orange Roughy** ~ Select fillet of roughy basted with drawn butter and topped with Italian bread crumbs, oven broiled ~ 17.95

Horseradish Encrusted Salmon ~ Salmon fillet topped with a combination of panko, parmesan and horseradish oven broiled and served over a dill cream sauce ~ 21.95

Almond Roughy ~ Select fillet of roughy basted with drawn butter and topped with toasted almonds and white wine lemon and butter sauce ~ 18.95

Breaded Shrimp ~ Six butterflied shrimp, hand breaded and deep fried ~ 14.95

Blackened Yellow Fin Tuna ~ Rolled in our special blackening spice and seared in clarified butter ~ 23.95

Lemon Peppered Tuna ~ Yellowfin tuna coated with black peppercorns, pan seared and topped with white wine, lemon and butter sauce with capers ~ 24.95

Dinner/Catering & Banquets

www.DomenicosJeffCity.com

ALL PRICES AND ITEMS ARE A REPRESENTATION AND ARE SUBJECT TO CHANGE.

PASTA

Spaghetti or Mostaccioli with your choice of salad

♥ Plain Sauce ~ 8.95

Meat Sauce or Meatball ~ 9.95

Italian Sausage ~ 10.25

Baked Spaghetti or Mostaccioli ~ 11.75

Lasagna ~ 11.75

Cannelloni ~ Two tubular noodles stuffed with beef, chicken and veal, topped with red sauce and provol cheese ~ 11.50

Tortellini ~ Donut-shaped pasta stuffed with Ricotta cheese in a cream sauce with snowcrab meat and peas ~ 11.50

Carrillini ~ A variety of fresh vegetables sauteed in olive oil with fresh garlic, and basil tossed with cheese filled tortellini. Carrie D's favorite! ~ 11.50

Linguine with clams ~ With Olive oil and fresh garlic or red clam sauce ~ 11.50

Portobello Mushroom Ravioli ~ Mushroom filled ravioli served in an asiago cream sauce with proscuitto, tomato and scallions ~ 14.75

Spinach Artichoke Lasagna ~ Layers of pasta with spinach, artichokes, and basil cream sauce topped with two cheeses ~ 12.25

Carriage House Pasta ~ Fettuccine tossed with artichoke hearts, black olives and chicken breast sauteed in olive oil finished with cream and seasoned with oregano, basil and fresh garlic ~ 13.50

Fettuccine ~ In a cream sauce with a touch of garlic ~ 10.50

Chicken Fettuccine ~ Charbroiled chicken breast served on a bed of fettuccine in a rich white cream sauce ~ 13.50

Pasta Con Broccoli ~ Mostaccioli and broccoli in a cream sauce with a touch of garlic ~ 10.50

Mannicotti ~ Two tubular noodles stuffed with seasoned ricotta cheese and baked in a bed of our red sauce and topped with provol cheese ~ 11.50

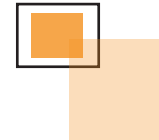
♥ **Hallie Special** ~ Linguine noodles topped with a variety of vegetables and our red wine tomato sauce ~ 11.50

Shrimp Fettuccine ~ Our Fettuccine in a rich cream sauce with sauteed shrimp, seasoned with garlic and sweet basil ~ 14.75

Above served with dinner salad add 2.95



VEAL



Lightly breaded and sauteed in olive oil.

Veal Parmigiano ~ Topped with our rich tomato sauce, provol and parmesan cheeses, then baked ~ 17.50

Veal Picata ~ Topped with fresh mushrooms, provol cheese and our white wine, lemon and butter sauce ~ 17.50

Veal Marsala ~ Topped with fresh mushrooms, simmered in a Marsala wine sauce ~ 17.50

Veal Marco ~ Topped with provol cheese, fresh mushrooms, broccoli and our white wine, lemon and butter sauce, seasoned with a hint of garlic and cracked red pepper ~ 17.50

Above served with soup or salad and side dish.



CHICKEN



♥ **Charbroiled Breast of Chicken** ~ 12.95

Chicken Parmigiano ~ Lightly breaded or charbroiled and topped with our rich tomato sauce, parmesan and provol cheeses, then baked ~ 16.25

Chicken Marsala ~ Charbroiled, topped with fresh mushrooms and Marsala wine sauce ~ 16.25

Chicken Piccata ~ Lightly breaded or charbroiled and topped with fresh mushrooms, provol cheese and our white wine, lemon and butter sauce ~ 16.25

Chicken Tomas ~ Charbroiled, topped with provol cheese, fresh mushrooms, broccoli and our white wine, lemon and butter sauce, seasoned with a hint of garlic and cracked red pepper ~ 16.25

Chicken Daniel ~ A house favorite. Lightly breaded or charbroiled, topped with a rich cream sauce, fresh mushrooms and broccoli ~ 16.25

Chicken Alexander ~ Charbroiled chicken breast served in a cream sauce with fresh mushrooms, broccoli, green pepper and red onion ~ 16.50

Parmesan Encrusted Chicken ~ Chicken breast topped with parmesan, basil and garlic served over a rich cream sauce and topped with thinly sliced onion rings ~ 16.75

***Domenico's Stir Fry** ~ A medley of fresh vegetables and chicken sauteed in olive oil with fresh garlic and sweet basil, served on a bed of linguine ~ 16.50

***Hawaiian Chicken** ~ Charbroiled chicken breast served on a bed of wild rice, topped with pineapple, vegetables and our tangy sweet n' sour sauce ~ 16.50

***Chicken Milano** ~ Charbroiled, topped with fresh mushrooms broccoli and peas in a rich cream sauce, served on a bed of mostaccioli ~ 16.50

*Above entrees served with soup or salad and choice of potato, rice pilaf or pasta. * Served with soup or salad.*

DOMENICO'S RESTAURANT & LOUNGE - (573) 893-5454, 3702 West Truman Blvd. - Hwy 50 West, Exit Truman Blvd. to Capitol Plaza West.
HOURS: Mon. - Sat., 4pm-10pm; **LOUNGE:** "Happy Hour" Mon. - Fri. 4pm-7pm. **RESERVATIONS:** Parties of 5 or more is suggested. Lunch banquet facilities and catering is available. **CREDIT CARDS:** All Major. **SPECIALTIES:** Steaks, Seafood, Chicken, Veal & Pasta. Dinner/Catering & Banquets available all day.

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