

DOMENICO'S *on the Lake*

Check out our Sunday Brunch
from 10AM to 2PM

APPETIZERS

CLASSIC FRIED CALAMARI 16/19
Garlic aioli & marinara

GIANT MEATBALLS 15
Two handmade meatballs, with marinara, tomato cream, or basil cream sauce

MOZZARELLA LOGS 15
Four giant hand-breaded mozzarella sticks with marinara sauce

PEPPERONI MAC & CHEESE 13
House made mac & cheese topped with our famous ground pepperoni

SHRIMP COCKTAIL 24
Five jumbo prawns, lemon, cocktail sauce

BRUSCHETTA WITH BURRATA 17
Marinated tomatoes, onion, herbs, crostini

ITALIAN CHARCUTERIE 25
For the table - assorted meats, cheeses, nuts, olives, crostini, chutney

BRUSSEL SPROUTS 13
Bacon, garlic infusion

CAULIFLOWER FRITTI 13
Garlic aioli

SAUTEED MUSHROOMS 13

SIDES

GARLIC PARMESAN FRIES 6
LEMON RISOTTO 6
REDSKIN MASH 6
SIDE PASTA 6
GARLIC BREAD 6
CAULIFLOWER RICE 6
ASPARAGUS, or BROCCOLINI 6
FRIED ONION STRAWS 6

SALAD PLATES

DOMENICO'S SPECIAL SALAD 9
Romaine, tomato, black olive, garlic dressing

GARDEN SALAD 8
Mixed greens, grape tomatoes, cucumbers, carrots, vinaigrette dressing

CAESAR SALAD PLATE 10
Romaine hearts, croutons, shaved parmesan. Caesar dressing.

SIGNATURE SALAD ENTREES

SALMON SALAD 25
Salmon, orange marmalade glaze, grapefruit segments, feta, candied walnuts, greens, roasted peppers, apple cider vinaigrette

APPLE WALNUT CRANBERRY SALAD 18
Candied walnuts, cranberries, feta, crisp apple, romaine, bleu cheese vinaigrette
ADD CHICKEN 6 ADD SHRIMP 8

ANTIPASTO 17
Lettuce, Italian deli meats, cheeses, fresh tomato, black olives, pepperoncini, peppers, pimento, scallions, Italian dressing

CAPRESE SALAD 16
Vine-ripe heirloom tomatoes, buffalo mozzarella, fresh basil, olive oil, salt & pepper

ARTISAN CAESAR SALAD BOWL 17
Entrée portion, romaine hearts, croutons, shaved parmesan, Caesar Dressing
ADD CHICKEN 6 ADD SHRIMP 8
ADD SALMON 10

SOUPS

TOMATO BISQUE 4/7
MINISTRONE 4/7

PASTA

SAUSAGE TOMATO CREAM 24
Rigatoni pasta, sliced Italian sausage, fresh basil, tomato cream sauce

CHICKEN BASIL CREAM 24
Penne pasta, sliced mushroom, chicken breast chunks, basil cream pesto sauce

ANGEL HAIR SHRIMP FRESCO 29
Angel hair pasta, shrimp, fresh tomatoes, in a zesty fresco sauce

CLASSIC CLAMS LINGUINE 29
Linguine, white wine, clams in shells, finely chopped onions, herbs, lemon, garlic, and choice of red or white sauce

SPAGHETTI AND GIANT MEATBALLS 23
Spaghetti, house-made giant meatballs, marinara or meat sauce

PORTABELLO MUSHROOM RAVIOLI 25
Portobello mushroom stuffed ravioli, tomato cream sauce

HOUSE-MADE GNOCCHI 25
Scratch made potato dumplings, choice of tomato cream or basil cream sauce
ADD CHICKEN 6 ADD SHRIMP 8

CHICKEN FETTUCCINE ALFREDO 26
Fettuccine pasta, chicken breast chunks, creamy Alfredo sauce

DOMENICO'S LASAGNA 25
Ground beef, Italian sausage, spinach, ricotta, mozzarella, garlic & spices, meat sauce

MEDITERRANEAN PENNE 23
Whole wheat penne, fresh tomatoes, sun-dried tomatoes, red onions, artichoke hearts, black olives, red peppers, garlic

*Substitute gluten-free penne at no extra charge
Parties of 8 or more are subject to 18% gratuity*

SPECIALTIES of the HOUSE

FILET MIGNON 49
8 oz. filet mignon, peppercorn sauce, redskin mashed potatoes, grilled asparagus, onion straws

NEW YORK STRIP WITH GREMOLATA 49
14 oz. New York steak, gremolata sauce, redskin mashed potatoes, grilled asparagus, onion straws

BRAISED SHORT RIB 36
Red wine reduction sauce, lemon risotto, broccolini

RACK OF LAMB 49
Roasted New Zealand lamb, red wine reduction sauce, lemon risotto, grilled asparagus

LOBSTER SPAGHETTINI 46
Five ounce lobster tail, garlic butter sauce, heirloom tomatoes, fresh basil

CHICKEN PICCATA 27
Sautéed chicken breast, capers, angel hair pasta, lemon, piccata sauce, broccolini

CHICKEN MARSALA 27
Marsala wine sauce, mushrooms, garlic, chopped onion, angel hair pasta, broccolini

WILD SHRIMP SCAMPI 33
Jumbo prawns, scampi sauce, cauliflower rice, broccolini

PARMESAN CRUSTED SAND DABS 31
Lemon piccata sauce, cauliflower rice, grilled asparagus

ORANGE MARMALADE GLAZED SALMON 33
Jack Daniels infused orange marmalade glazed salmon, cauliflower rice, broccolini

ORANGE ROUGHY OVER CIOPPINO 35
New Zealand Orange Roughy over a seafood stew including shrimp, salmon, mussels, and clams

ROASTED SALMON OVER RATATOUILLE 31
Roasted salmon atop ratatouille sautéed vegetables

CHICKEN OR EGGPLANT PARMESAN 25
Marinara sauce, mozzarella, angel hair pasta

THE "DOM BURGER" 19
9 ounce hand-made beef patty, brioche bun, greens, tomato, pickles, mozzarella, house garlic dressing, garlic parmesan fries **ADD FRIED EGG 2**

PIZZA

Domenico's pizza was first created by Domenico Spano at the original Domenico's in 1954 in Belmont Shore, Long Beach, California. We start by layering fresh mozzarella slices on the crust, then we use our own marinara as pizza sauce atop the cheese. We then add the toppings, including our famous ground meats, and hand-chopped vegetables. The result is a unique pizza experience that is unlike any other.

DOMENICO'S SIGNATURE PIZZAS

(small 10", medium 14", large 16")

- DOMENICO'S SPECIAL** Ground sausage, ground pepperoni, ground salami, fresh mushrooms, black olives, onions, green peppers 19/30/38
DOMENICO'S SUPREME Sliced pepperoni, sliced salami, sliced capicola, ground sausage, mushrooms, olives, onions, green peppers 19/30/38
MARGHERITA Tomato slices, garlic, fresh basil, mozzarella & marinara 17/25/30
GROUND PEPPERONI A thick layer of our ground pepperoni atop mozzarella and marinara sauce – uniquely Domenico's 16/26/32
CHICKEN ALFREDO Marinated chicken breast chunks on our garlic butter crust, with Alfredo sauce, mozzarella and chopped parsley 19/30/38
VEGETARIAN Mushrooms, black olives, onions, green peppers, fresh diced tomatoes 18/25/30
DOM'S HAWAIIAN Canadian bacon, pineapple, sliced mushrooms, and black olive. 18/25/30
BBQ CHICKEN Boneless chicken breast chunks, feta, cilantro, slivers of fresh red onion and a tangy BBQ sauce 19/30/38

BUILD YOUR OWN PIZZA

Choose your ingredients on top of our Cheese Pizza 13/19/21

MEATS, ANCHOVY, PINEAPPLE OR EXTRA CHEESE (s/m/l) 3/7/11 SECOND OR MORE INGREDIENTS (s/m/l) 2/3/4
GROUND SAUSAGE, CAPICOLA, SLICED PEPPERONI, GROUND PEPPERONI, CHICKEN BREAST CHUNKS, SLICED SALAMI, GROUND SALAMI, SLICED MEATBALL, CANADIAN BACON, EXTRA CHEESE, ANCHOVY, PINEAPPLE

VEGETABLES (s/m/l) 1/2/3 SECOND OR MORE VEGETABLE INGREDIENTS (s/m/l) .50/1/1.50
FRESH TOMATOES, ONION, GREEN PEPPER, BLACK OLIVE, FRESH MUSHROOMS, JALAPENO

*Gluten free pizza crust available in small and medium sizes. Pizzas may contain some gluten as our kitchen is not gluten free.

WINE LIST

WHITES (glass/bottle)

- Chardonnay, Angeline, California 11/38**
Chardonnay, Daou, Paso Robles, CA 13/46
Chardonnay, Ferrari Carano, Alexander Valley, CA 15/54
Chardonnay, Rombauer, Napa Valley, CA 22/78
Pinot Grigio, Santa Cristina, Italy 10/36
Pinot Grigio, Terlato, Russian River 13/46
Prosecco, Zonin, Split 10
Sauvignon Blanc, Matua, New Zealand 10/34
Sauvignon Blanc, Kim Crawford, New Zealand 12/38
Reisling, Chateau Ste. Michelle, Washington 10/34
Rose', Juliette, France 11/38
Sparkling Wine, Anna Codorniu 10/38

BY THE BOTTLE ONLY

- Champagne, Brut Nicolas Feuillatte, France 95**
Champagne, Beau Joie Brut, France 130
Chardonnay, Far Niente, Napa Valley, CA 95
Sauvignon Blanc, Groth, Napa Valley, CA 48
Toscana Bianco Ca'Marcanda by Gaja, Italy 65

PORTS

- Tawny Port, Sandeman, "10 Year" Portugal 13/glass**
Tawny Port, Sandeman, "20 Year" Portugal 18/glass

Sangria Rossa GLASS 10, CARAFE 30

BEER ON TAP

- STELLA ARTOIS 9**
ASK ABOUT OUR 3 ROTATING TAPS

BEER IN BOTTLES

- BUD LIGHT 8**
COORS LIGHT 8
MODELO ESPECIAL 8
PERONI 8
GUINNESS 8
BUCKLER (NON-ALCOHOLIC) 8

REDS (glass/bottle)

- Barbera, Marchesi di Barolo, Italy 13/46**
Cabernet Sauvignon, Poppy, Paso Robles, CA 11/38
Cabernet Sauvignon, Daou, Paso Robles, CA 16/56
Cabernet Sauvignon, Justin, Paso Robles, CA 18/65
Cabernet Sauvignon, Quilt, Napa, CA 19/70
Cabernet Sauvignon, Austin Hope, Paso Robles, CA 21/78
Chianti, Banfi, Italy 10/36
Chianti, Santa Cristina, Italy 12/42
Malbec, Corazon del Sol, Argentina 15/54
Merlot, Oberon, Napa Valley 13/50
Montepulciano, Masciarelli d'Abruzzo, Italy 13/46
Pinot Noir, Summerland, California 11/38
Pinot Noir, Meomi, California, 13/46
Pinot Noir, Mer Soleil by Caymus, Santa Lucia Highlands, CA 19/70
Zinfandel, Bonterra, Mendocino, CA 13/46

BY THE BOTTLE ONLY

- Barolo, Arnaldo Rivera, Italy 65**
Bordeaux Blend, Justin, Isosceles, Paso Robles, CA 122
Cabernet Sauvignon, Caymus, Napa, CA 128
Cabernet Sauvignon, Nickel & Nickel, Napa Valley, CA 180
Cabernet Sauvignon Blend, Daou, Soul of the Lion, Paso Robles 150
Cabernet Sauvignon Blend, Joseph Phelps Insignia, Napa Valley, CA 320
Cabernet Sauvignon Blend, Opus One, Napa Valley, CA 375
Malbec, Schooner Voyage 9 by Caymus, Argentina 90
Pinot Noir, Belle Glos, Clark & Telephone, Santa Maria, CA 74
Sangiovese, Libero Brunello di Montalcino, Tuscany, Italy 80
Super Tuscan, Ca'Marcanda, Gaja Promis, Tuscany, Italy 65
Zinfandel, Rombauer, Napa Valley, CA 65

SIGNATURE CRAFT COCKTAILS

- SALT N PEPPER** Ketel One Vodka, lime juice, cucumber, sea salt, black pepper 16
APEROL SPRITZ Aperol, sparkling water, Codorniu Anna Blanc de Blanc Brut Reserva. orange wedge 16
LITTLE ITALY OLD FASHIONED Piggyback Rye, Cynar & Cinzano Sweet Vermouth, lemon twist, cherry 16
BLACKBERRY MARGARITA Milagro Silver Tequila, Orange Liquor, blackberries, lime, Agave Nectar 16
PASSION SPRITZ Tito's Vodka, Aperol, Passion Fruit, lemon juice, Codorniu Anna Blanc de Blanc Brut Reserva, orange wedge 16
THE ROYAL TREATMENT Empress Gin, lemon, cucumber, soda, 16
AMALFI MULE Aperol, Fresh Lemon, Mint, Ginger Beer, Elderflower 16
FALL FOR BOURBON, Knob Creek, Liquor 43, Fresh Lemon, Lime 16

DOMENICO'S

on the Lake

DESSERT MENU

VANILLA BERRY CHAMBORD 12

Vanilla ice cream, mixed berries, Chambord liqueur (over 21 only!)

HOUSE-MADE TIRAMISU 8

Our own version of an Italian classic. Big enough to share. 8

DOM'S BUTTERCAKE 9

Our own recipe of warm buttercake topped with a scoop of vanilla ice cream, whipped cream and caramel sauce.

CHOCOLATE LAVA CAKE 9

Molten lava cake, hot and topped with vanilla ice cream, whipped cream and chocolate sauce

SPUMONI ICE CREAM CAKE 8

Layers of spumoni ice cream stacked in a cake with whipped cream and raspberry sauce

AFTER DINNER DRINKS

COFFEE 4.5

ESPRESSO 6

CAPPUCCINO 6

MOCHA 6

LATTE 6

HOT CHOCOLATE 5

HOT TEA 4.5

ESPRESSO MARTINI 16

HAPPY HOUR MENU

3 - 6 pm Daily

FOOD

LAMB LOLLIPOPS 17

Redskin mashed potatoes, mint gastrique

GIANT MEATBALLS 12

Two giant house-made meatballs smothered in your choice of sauce

SHORT RIB SLIDERS 12

Two sliders with garlic parmesan fries

MOZZARELLA LOGS 7

Two huge hand-breaded mozzarella sticks with marinara sauce

BRUSSEL SPROUTS 8

Bacon, garlic infusion, balsamic glaze

CLASSIC FRIED CALAMARI 8

Marinara, garlic aioli, lemon

CAULIFLOWER FRITTI 7

Garlic aioli

BRUSCHETTA WITH BURRATA 8

Marinated tomatoes, burrata, onion, herbs, crostini, balsamic glaze

MINI PIZZA 7

Choose any two toppings

PARMESAN GARLIC FRIES 6

LIBATIONS & WINES BY THE GLASS

All Well Drinks: \$7

Draft Beer: \$1 off a glass

Pinot Grigio, Santa Cristina, Italy 8

Chardonnay, Angeline, California 8

Sauvignon Blanc, Matua, New Zealand 8

Pinot Noir, Summerland, California 9

Cabernet Sauvignon, Poppy, Paso Robles 9

Prosecco, Zonin 8 (split)

BRUNCH MENU

CRÈME BRULÉE FRENCH TOAST 15
With mixed berries. Add ham, bacon or sausage 6

BANANA & NUTELLA FRENCH TOAST 15
With mixed berries. Add ham, bacon or sausage 6

CLASSIC MONTE CRISTO SANDWICH 18
Battered and fried with ham, turkey and Swiss cheese. Served with mixed berries.

SHORT RIB HASH 22
Our own braised short rib with potatoes, red & green bell pepper, onion, garlic, fried egg, red wine reduction sauce. Served with toast or English muffin.

FRIED CHICKEN & WAFFLE 19
Belgian waffle, fried chicken breast, berries, hot honey glaze and maple syrup.

BENEDICTS

CLASSIC EGGS BENEDICT 22
English muffin, smoked ham, poached eggs, hollandaise, breakfast potatoes

FILET MIGNON BENEDICT 35
With filet mignon steak

SALMON BENEDICT 25
With smoked salmon

SHORT RIB BENEDICT 25
With our braised short rib

NEW YORK STEAK AND EGGS 35
10 oz. New York Strip with breakfast potatoes, eggs any style, plus toast or English muffin

THE TRADITION 19
Link sausage, applewood bacon, or ham, with breakfast potatoes, eggs any style, plus toast or English muffin

OMELETTES 20

With breakfast potatoes & toast or muffin

FLORENTINE spinach, diced tomatoes, & Swiss cheese

BCT bacon, cheese & tomato

CLASSIC HAM & CHEESE

BUILD YOUR OWN
(CHOOSE ANY THREE INGREDIENTS):
Mushrooms, bacon, ham, sausage, onions, bell pepper, tomatoes, cheese

CHICKEN CIABATTA SANDWICH 17
Chicken breast, ciabatta bun, creamy pesto, tomato, Swiss cheese, greens. Choice of soup or small salad.

"THE WEDGE" STEAK SALAD 35
Iceberg wedge, 10 oz. New York Strip, bleu cheese crumbles, red onion, bacon crumbles, heirloom tomatoes, bleu cheese dressing.

SALMON SALAD 25
Salmon, orange marmalade glaze, grapefruit segments, feta cheese, candied walnuts, roasted peppers, mixed greens, apple cider vinaigrette

APPLE WALNUT CRANBERRY SALAD 18
Candied walnuts, crisp apple, cranberries, feta cheese, romaine, bleu cheese vinaigrette dressing
ADD CHICKEN 6 ADD SHRIMP 8

DOM BURGER 19
9 oz. hand-formed beef patty, brioche bun, greens, tomato, pickles, mozzarella, house garlic dressing, garlic parmesan fries
Add a fried egg 2

SHAREABLE EXTRAS

BEIGNETS 12
With our special hazelnut chocolate sauce

SHRIMP COCKTAIL 24
Five jumbo prawns, lemon, cocktail sauce

BRUSCHETTA WITH BURRATA 17
Marinated tomatoes, soft burrata cheese, onion, herbs, crostini, balsamic glaze

ITALIAN CHARCUTERIE 25
For the table – assorted meats, cheese, nuts, olives, crostini, chutney

GIANT MEATBALLS 15
Two handmade meatballs, with choice of marinara, tomato cream or basil cream sauce

BRUNCH DESSERTS

VANILLA BERRY CHAMBORD 12
Vanilla ice cream, fresh berries topped with Chambord liqueur (over 21 only!)

HOUSE-MADE TIRAMISU 8
Our own version of an Italian classic. Big enough to share. 8

DOM'S BUTTERCAKE 9
Our own recipe of warm buttercake topped with a scoop of vanilla ice cream, whipped cream and caramel sauce.

CHOCOLATE LAVA CAKE 9
Molten lava cake, hot and topped with vanilla ice cream, whipped cream and chocolate sauce

SPUMONI ICE CREAM CAKE 8
Layers of spumoni ice cream stacked in a cake with whipped cream and raspberry sauce

BRUNCH BAR SPECIALTIES

SICILIAN SUNRISE Ketel One Orange Blossom Peach vodka, lemon juice, cranberry juice, Codorniu Anna Blanc de Blancs Brut Reserva, lime and orange wedge 16

DOM'S BLOODY MARY Tito's vodka, Dom's special Bloody Mary mix, Tajin & Kosher salt, salami, cucumber, lime and olive 16

MIMOSA Codorniu Anna Blanc de Blanc Brut Reserva served with your choice of juice (orange, cranberry, grapefruit, pineapple or Dom's Passion Fruit) 10

MIMOSAS FOR THE TABLE A bottle of Codorniu Anna Blanc de Blanc Brut Reserva served with your choice of juice (orange, cranberry, grapefruit, pineapple or Dom's Passion Fruit) 30

SANGRIA ROSSA 10 **CARAFE FOR THE TABLE** 30

APEROL SPRITZ Aperol, sparkling water, Codorniu Anna Blanc de Blancs Reserva, orange wedge 16

PASSION SPRITZ Tito's vodka, Aperol, Passion Fruit, lemon juice, Codorniu Anna Blanc de Blancs Brut Reserva, orange wedge 16

ESPRESSO MARTINI Tito's vodka, Kahlua, simple syrup, fresh Espresso 16

CAPPUCCINO 6
ESPRESSO 6

MOCHA 6
LATTE 6

HOT CHOCOLATE 5
HOT TEA/COFFEE 4.5

WINE LIST

WHITES

Chardonnay, Angeline, California 11/38
Chardonnay, Daou, Paso Robles, CA 13/46
Chardonnay, Ferrari Carano, Alexander Valley, CA 15/54
Chardonnay, Rombauer, Napa Valley, CA 22/78
Pinot Grigio, Santa Cristina, Italy 10/36
Pinot Grigio, Terlato, Russian River 13/46
Prosecco, Zonin, Split 10
Sauvignon Blanc, Matua, New Zealand 10/34
Sauvignon Blanc, Kim Crawford, New Zealand 12/38
Reisling, Chateau Ste. Michelle, Washington 10/34
Rose', Juliette, France 11/38
Sparkling Wine, Anna Codorniu 10/38

BY THE BOTTLE ONLY

Champagne, Brut Nicolas Feuillatte, France 95
Champagne, Beau Joie Brut, France 130
Chardonnay, Far Niente, Napa Valley, CA 95
Sauvignon Blanc, Groth, Napa Valley, CA 48
Toscana Bianco Ca'Marcanda by Gaja, Italy 65

PORTS

Tawny Port, Sandeman, "10 Year" Portugal 13/glass
Tawny Port, Sandeman, "20 Year" Portugal 18/glass

Sangria Rossa Glass 10 Carafe 30

REDS

Barbera, Marchesi di Barolo, Italy 13/46
Cabernet Sauvignon, Poppy, Paso Robles, CA 11/38
Cabernet Sauvignon, Daou, Paso Robles, CA 16/56
Cabernet Sauvignon, Justin, Paso Robles, CA 18/65
Cabernet Sauvignon, Quilt, Napa, CA 19/70
Cabernet Sauvignon, Austin Hope, Paso Robles, CA 21/78
Chianti, Banfi, Italy 10/36
Chianti, Santa Cristina, Italy 12/42
Malbec, Corazon del Sol, Argentina 15/54
Merlot, Oberon, Napa Valley 13/50
Montepulciano, Masciarelli d'Abruzzo, Italy 13/46
Pinot Noir, Summerland, California 11/38
Pinot Noir, Meomi, California, 13/46
Pinot Noir, Mer Soleil by Caymus, Santa Lucia Highlands, CA 19/70
Zinfandel, Bonterra, Mendocino, CA 13/46

BY THE BOTTLE ONLY

Barolo, Arnaldo Rivera, Italy 65
Bordeaux Blend, Justin, Isosceles, Paso Robles, CA 122
Cabernet Sauvignon, Caymus, Napa, CA 128
Cabernet Sauvignon, Nickel & Nickel, Napa Valley, CA 180
Cabernet Sauvignon Blend, Daou, Soul of the Lion, Paso Robles 150
Cabernet Sauvignon Blend, Joseph Phelps Insignia, Napa Valley, CA 320
Cabernet Sauvignon Blend, Opus One, Napa Valley, CA 375
Malbec, Schooner Voyage 9 by Caymus, Argentina 90
Pinot Noir, Belle Glos, Clark & Telephone, Santa Maria, CA 74
Sangiovese, Libero Brunello di Montalcino, Tuscany, Italy 80
Super Tuscan, Ca'Marcanda, Gaja Promis, Tuscany, Italy 65
Zinfandel, Rombauer, Napa Valley, CA 65

BEER ON TAP

STELLA ARTOIS 9
ASK ABOUT OUR THREE
ROTATING TAPS

BEER IN BOTTLES

BUD LIGHT 8
COORS LIGHT 8
MODELO ESPECIAL 8
PERONI 8
GUINNESS 8
BUCKLER 8

SIGNATURE CRAFT COCKTAILS

SALT N PEPPER Ketel One Vodka, lime juice, cucumber, sea salt, black pepper 16
LITTLE ITALY OLD FASHIONED Piggyback Rye, Sweet Vermouth, lemon twist, cherry 16
BLACKBERRY MARGARITA Milagro Silver Tequila, Orange Liquor, blackberries, lime, Agave Nectar 16
THE ROYAL TREATMENT Empress Gin, lemon, cucumber, soda, 16
AMALFI MULE Aperol, Fresh Lemon, Mint, Ginger Beer 16
FALL FOR BOURBON, Four Roses Bourbon, Liquor 43, Fresh Lemon, Lime 16

Menu items may contain or come into contact with allergens (including wheat/gluten, milk, eggs, nuts, fish, shellfish, and soy). For more information, speak with a manager. Our kitchen is not allergen-free. 11-22