

## LUNCH MARCH 16, 2010

RHODE ISLAND ROME POINT OYSTERS  
SOUTH GEORGIA FISHERY CHILEAN BASS  
GULF OF MAINE SEA SCALLOPS  
CONNECTICUT BLUE POINT OYSTERS  
MARYLAND BRANNOCK BAY OYSTERS  
BUHL IDAHO RAINBOW TROUT  
MASSACHUSETTS THATCH OYSTERS  
MAINE LITTLENECK CLAMS  
SAN JOSE COSTA RICA TILAPIA  
SEADRIFT TEXAS LUMP BLUE CRAB

### CHEF'S SPECIALS

**St. Brendan's Irish Organic Sea Trout Clonfert, Ireland**  
*Pan Seared and Served over*  
*Wild Rice Pilaf and Topped with a Sautéed Rock Shrimp and*  
*Ponchatrain Sauce. \$10.95*  
*We offer a selection of lunch size desserts for only \$2.95!*

**In a Rush? Ask Your Server about our 45 Minute Lunch Guarantee!**

CORPUS CHRISTI TEXAS RED SNAPPER  
GALVESTON TEXAS OYSTERS  
IRISH ORGANIC SEA TROUT  
LOUISIANA BLACK DRUM  
PALACIOS TEXAS CATFISH  
CANADIAN BLACK MUSSELS  
CANADIAN ATLANTIC SALMON  
MUSTANG ISLAND TEXAS FLOUNDER  
PENGUIN BANKS HAWAII AHI TUNA  
KODIAK ISLAND ALASKA TRUE COD

### SMALL PLATES

Coconut Fried Shrimp with a Sweet Thai Dipping Sauce..... 8.95  
Tempura Shrimp with a Garlic and Ginger Aioli..... 7.95  
Pork Pot Stickers, Szechwan Peanut and Raspberry Hoisen Sauces..... 5.95  
Lump Blue Crab Tower with Avocado, Mango, Orange Vinaigrette..... 9.95  
Thai Chicken Rolls with a Thai Barbeque Sauce ..... 5.95  
Steamed Black Mussels and Clams with Garlic, Wine and Fresh Herbs... 9.95  
Crispy Buttermilk Fried Oysters with Lemon Tabasco Aioli ..... 5.95  
Kobe Beef Carpaccio with a Garlic Parmesan Aioli ..... 7.95  
Fried Calamari with a Fire Roasted Marinara and Parmesan..... 6.95  
Portabella Mushroom Bruschetta with Herbed Goat Cheese Stuffing .... 4.95  
Lump Blue Crab Cake, Southwest Jicama Slaw and Poblano Cream ..... 9.95  
Assorted Dips with Warm Grilled Flat Breads..... 8.95

### OYSTERS AND RAW BAR

Blue Point Oysters ..... Long Island Sound, Connecticut..... 1.75 each  
Brannock Bay Oysters..... Brannock Bay, Maryland..... 1.65 each  
Rome Point Oysters ..... Narragansett Bay, Rhode Island..... 1.85 each  
Thatch Island Oysters..... Barnstable Harbor, Massachusetts..... 1.95 each  
Small Oyster Sampler ..... One Each of Today's Oysters..... 7.95  
Large Oyster Sampler..... Two Each of Today's Oysters..... 14.95  
Citrus Ceviche Martini with Blue Corn Tortilla Chips ..... 6.95  
Ahi Tuna Tartare  
Tossed at your Table with Capers, Chopped Egg, Red Onions and Dijon .. 9.95  
Salmon Lomi Lomi  
Tossed at your Table, Chopped Tomatoes, Pineapple, Onions, Lime Juice . 8.95  
Spiced Seared Ahi Tuna Tostada with a Szechwan Peanut Dressing..... 11.95  
Chilled, Spiced Jumbo Prawns with Traditional Cocktail Sauce..... 1.95 each

### SOUPS AND SMALL SALADS

Seafood and Roasted Corn Chowder..... Cup..... 3.25..... Bowl ..... 5.50  
Crab Bisque..... Bowl ..... 7.55  
Seasonal Mixed Field Greens  
Gorgonzola Cheese, Candied Walnuts, Balsamic Vinaigrette ..... 5.95  
Caesar Salad  
with Hearts of Romaine and Parmesan Garlic Croutons..... 6.95  
Chopped Salad  
With Applewood Smoked Bacon, Blue Cheese, Tomatoes and Olives..... 7.95  
The Wedge Salad  
Iceberg Lettuce, Gorgonzola Cheese, Cucumbers, Roma Tomatoes ..... 6.95  
Roasted Beet with Goat Cheese Salad  
Drizzled with Balsamic and Extra Virgin Olive Oil..... 5.95

### ENTRÉE SALADS

Ancho Chili Rubbed Salmon Salad  
Southwest Lime Vinaigrette, Pepperjack Cheese, Pumpkin Seeds..... 13.95  
Grilled Chicken "Greek" Salad  
Spinach, Artichoke Hearts, Feta Cheese and Kalamata Olives ..... 8.95  
Crab Cake Salad  
Jalapeño Caesar Dressing, Cotija Cheese, and Polenta Croutons..... 13.95  
Avocado and Orange Salad  
Coconut or Grilled Shrimp with an Orange Soy Vinaigrette ..... 12.95  
Lump Blue Crab, Bay Shrimp and Bay Scallop Cobb Salad  
Iceberg Lettuce with Egg, Avocado, Gorgonzola, and Bacon..... 15.95

### SIDE DISHES

Garlic Mashed Potatoes ..... 4.95 Roasted Potatoes ..... 3.95  
Tomato Red Onion Salad ..... 3.95 Sweet Potato Fries..... 5.95  
Creamy Mac & Cheese..... 5.95 Wild Rice Pilaf..... 3.95  
Asparagus with Lemon Butter .... 3.95 Sweet Potato Hash ..... 5.95

### LUNCH ENTREES

Cod Fish and Chips Shiner Bock Battered with Fries and Slaw ..... 11.95  
Salmon Club Applewood Smoked Bacon, Lettuce, Tomato, Onion..... 10.95  
Kobe Burger Roasted Garlic Aioli, Gorgonzola, Caramelized Onions..... 13.95  
Parmesan Crusted Chicken Cherry Tomato Salad, Fettuccini Alfredo..... 10.95  
Flounder Parmesan Crusted with Capers and Lemon Butter ..... 13.95  
McCormick's Half-Pound Cheeseburger with French Fries ..... 8.95  
Crab Cake Sandwich with Cole Slaw and Tartar Sauce ..... 10.95  
Rainbow Trout Almond Crusted and Topped with a Lemon Butter ..... 12.95  
Catfish Skillet Blackened Served with a Fire Roasted Corn Salsa ..... 10.95

### "10 UNDER \$10"

**Sandwiches served with choice of Fries, Chips, Fruit Salad or Cole Slaw**  
**Soup, Salad or Sandwich Combo**

Your Choice of Cup of Soup, Field Green Salad or Caesar Salad with a Crab  
and Shrimp or Southwestern Chicken Salad on a Croissant ..... 8.95

### Turkey Club Panini

Smoked Bacon, Basil Pesto Mayo and Avocado on Sourdough ..... 9.95

### Grilled Chicken and Fresh Mozzarella Sandwich

On Toasted Ciabatta with Basil Pesto Mayo, Roasted Red Peppers ..... 8.95

### BBQ Salmon Sandwich

On Ciabatta with Buttermilk Slaw Dressing and Chipotle BBQ Sauce ..... 9.95

### Shiner Bock Fish Tacos

Fried with a Chipotle Jicama Slaw and a Cilantro Ranch Sauce ..... 9.95

### Sausage and Peppers Penne Pasta

Andouille Sausage and Bell Peppers Tossed in a Creole Tomato Sauce ..... 9.95

### Cajun Chicken Linguini Pasta

Tossed in Cajun Cream with Mushrooms, Peppers and Onions ..... 8.95

### Seafood Mac and Cheese

Rock Shrimp and Blue Crab in a Creamy Four Cheese Sauce ..... 9.95

### Grilled Chicken Greek Salad

Basil Dijon, Kalamata Olives, Cucumbers, Artichokes and Feta Cheese..... 8.95

### Cornmeal Fried Oyster Salad

With Ranch Dressing and a Roasted Corn and Serrano Pepper Relish..... 9.95

### MCCORMICK'S SPECIALTIES

Add our Garden Salad with any Entree for \$2.95

#### Tilapia San Jose, Costa Rica

Cashew Crusted with a Hot Jamaican Rum Butter, Tropical Salsa ..... 12.95

#### Black Drum Cote Blanche, Louisiana

Cajun Spiced and Topped with Lump Blue Crab, Lemon Butter ..... 13.95

#### Salmon Penne Pasta

Artichoke Hearts, Asparagus and Mushrooms in Pesto Cream ..... 9.95

#### Lump Blue Crab Cake Seadrift, Texas

With a Roasted Poblano and Corn Cream Sauce ..... 13.95

#### Seafood Fettuccini Alfredo

Bay Scallops and Gulf Shrimp in a Classic Garlic Cream Sauce ..... 12.95

#### Atlantic Salmon New Brunswick, Canada

Stuffed with Sundried Tomatoes, Baby Swiss Cheese, Bay Shrimp ..... 13.95

#### Fried Shrimp Platter

Served with French Fries, Cole Slaw and Cocktail Sauce ..... 12.95

#### Filet Medallions

Over Orzo with Pan Roasted Mushrooms and Veal Demi..... 13.95

#### Atlantic Salmon New Brunswick, Canada

Cedar Plank Roasted With a Wild Berry Butter Sauce ..... 12.95

THE DOMAIN, 11600 CENTURY OAKS TERRACE SUITE 100 AUSTIN, TEXAS 78758 (512) 836-0500

\*Consumption of Raw or Undercooked Foods Such as Fish, Red Meat, Eggs or Shellfish Can Increase Your Likelihood of Contracting a Food Born Illness\*

# WINE OF THE MONTH

## MacMurray Ranch Pinot Noir, Sonoma County, California

MacMurray Ranch is located in the heart of the stunning Russian River Valley and is the former ranch and home of actor Fred MacMurray from "My Three Sons" fame. This wine is a superb example of cool climate Sonoma Coast Pinot Noir, showing elegant varietal fruit character and expressing rich aromas with flavors of red currant, raspberry, sage and fresh earthy notes. A terrific pairing with fresh salmon.

**Glass:** 5 oz....10 8 oz....14 **Bottle:** 40

### SPARKLING WINES

92 pts.	Taittinger Brut La Francaise, Reims, France.....	88
	Mumm Napa, Brut Rose, Napa Valley, CA.....	48
	Chandon Brut Sparkling, Napa Valley, CA.....	9 36
90 pts.	Schramsberg Vineyards, CA. 2005.....	68
	Moet & Chandon Imperial, Epernay, France.....	15 78

### CRISP, REFRESHING WHITES

	Beringer, White Zinfandel, CA.....	6 8 24
	Chateau Ste Michelle, Riesling, WA.....	6 10 24
	Columbia Winery, Cellar Master Riesling, WA.....	29
	Wente Vineyards, Riverbank Riesling, CA.....	7 9 29
	Saint M, Riesling, Germany.....	30
	Columbia, Gewurtztraminer, WA.....	30
	Conundrum, White Blend, CA.....	48
	Parducci Wine Cellars, "Sustainable White", CA.....	30
	Menage a Trois, White Blend, CA.....	7 10 29
	Indaba Chenin Blanc, Western Cape, South Africa.....	33
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA.....	30
	Peter Lehman, Riesling, Eden Valley, Australia.....	7 9 30
	Loimer Riesling, Austria.....	47
90 pts.	Bonterra Vineyards, Viognier, CA, 2007.....	11 15 44
90 pts.	Martin Codax, Albarino, Rias Biaxas, Spain, 2008.....	30

### SAUVIGNON BLANC

	Brancott, Marlborough, NZ.....	30
91 pts.	Kim Crawford, Marlborough, NZ, 2008.....	38
	Nautilus, Marlborough, NZ.....	9 13 37
	Nobilo, Marlborough, NZ.....	8 11 50
	Voss, Rutherford, Napa Valley, CA.....	44
	Craggy Range Te Muna Road, Marlborough, NZ.....	66
	Nobilo Icon, Marlborough, NZ.....	50
	Haras De Pirque, Maipo Valley.....	7 9 29
92 pts.	Cloudy Bay, Marlborough, NZ, 2008.....	68

### PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy.....	6 8 24
92 pts.	King Estate Signature Pinot Gris, OR, 2007.....	40
	Seven Hills, Willamette Valley, OR.....	38
	Ponzi, Willamette Valley, OR.....	37
	J Vineyards, Russian River Valley, CA.....	10 13 40
	Santa Margherita, Veneto, Italy.....	48
	Sartori, Veneto, Italy.....	34
92 pts.	Swanson, Napa Valley, CA, 2007.....	52

### CHARDONNAY

	Chateau Ste Michelle, Columbia Valley, WA.....	29
	Matanzas Creek, Sonoma Valley, CA.....	56
	A by Acacia, CA.....	7 10 28
92 pts.	Cuvaison, Carneros, CA, 2007.....	56
	La Crema, Sonoma Coast, CA.....	38
	Hess, Su'skol Vineyards, Napa Valley, CA.....	45
	Sonoma Cutrer Russian River Ranches, CA.....	10 14 40
90 pts.	Rodney Strong, Chalk Hill, CA, 2007.....	42
	Chateau St Jean, Sonoma, CA.....	8 11 30
	Jordan, Russian River Valley, CA.....	78
	Hogue, Washington.....	7 9 30
	Stag's Leap Winery, Napa Valley, CA.....	76
90 pts.	Cakebread Cellars, Napa Valley, CA, 2008.....	78

### PINOT NOIR

	Five Rivers, California.....	7 9 29
	MacMurray Ranch, Sonoma Coast, CA.....	40
	Mark West Winery, CA.....	29
	Mirrassou, CA.....	7 10 29
	Erath, OR.....	48
	Wild Horse, Central Coast, CA.....	58
	Kenwood Vineyards, Russian River, CA.....	10 13 38
90 pts.	Ponzi Vineyards, Willamette Valley, OR, 2007.....	78
	Palliser Estate, Martinborough, NZ.....	65
	Crossings, Marlborough, NZ.....	10 14 38
	Willakenzie Estate, Willamette Valley, OR.....	65
	Sonoma Cutrer, Sonoma Coast, CA.....	72

### MERLOT

	Blackstone, CA.....	7 9 28
	Silverado, Napa Valley, CA.....	70
	Kenwood Yalupa, Sonoma, CA.....	29
	Clos du Bois Sonoma Reserve, Alexander Valley, CA.....	49
90 pts.	Franciscan, Napa Valley, CA, 2005.....	58
	14 Hands, WA.....	34
	Coppola Diamond Collection, Sonoma, CA.....	10 13 38
	Charles Krug, Napa Valley, CA.....	45
	Sebastiani, Sonoma, CA.....	40
90 pts.	Vina Montes Alpha, Colchagua Valle, Chile, 2006.....	54
	Northstar, Columbia Valley, WA.....	92

### SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy.....	28
	Peter Lehman Shiraz, Barossa, Australia.....	7 9 29
	Banfi Centine, Rosso di Toscana, Italian Red, Italy.....	30
	Sokol Blosser Medtrina, Red Blend, CA.....	42
	Menage a Trois, Red Blend, CA.....	7 10 29
	Cain Cuvee, Red Blend, Napa, CA.....	75
	Elements by Artesa, Red Blend, Napa/Sonoma, CA.....	48
	Stag's Leap Petite Syrah, Napa Valley, CA.....	86
	Kunde Estate Winery, Zinfandel, Sonoma, CA.....	37
	Rosenblum Cellars Zinfandel CA.....	7 10 29
	Ridge Three Valleys, Zinfandel Blend, Sonoma, CA.....	51
	Spellbound, Petite Sirah, CA.....	9 13 36
	Bonterra Zinfandel, Mendocino County, CA.....	30
	Penfolds Koonunga Hill, Shiraz, Australia.....	6 9 27
90 pts.	Vina Montes Alpha, Syrah, Chile, 2007.....	54
90 pts.	Two Hands "Gnarly Dudes", Shiraz, Australia, 2007.....	80
	Don Miguel Gascon, Malbec, Argentina.....	7 10 29

### CABERNET SAUVIGNON

	Coppola Diamond Collection, Sonoma, CA.....	38
90 pts.	Beringer Knights Valley, Alexander Valley, CA, 2006.....	65
91 pts.	Charles Krug Yountville, Napa Valley, CA, 2006.....	64
	Clos Du Val, Napa Valley, CA.....	74
	J Lohr, "Seven Oaks", Paso Robles, CA.....	30
	Robert Mondavi Winery, Napa Valley, CA.....	68
	14 Hands, WA.....	9 12 34
	Chateau La Freynelle, Bordeaux, FR.....	36
	Murphy Goode, Alexander Valley, CA.....	10 14 40
	Stag's Leap Artemis, CA.....	78
90 pts.	Rodney Strong, Alexander Valley, CA.....	58

Organic or Sustainable

#### ABOUT THE 100-POINT SCALE

Ratings reflect how highly tasters regard each wine relative to other wines.

The rating summarizes a wine's overall quality. (Wine Spectator, 2009)

90 - 100 Outstanding: a wine of superior character and style

#### HALF BOTTLE SELECTIONS

Piper Heidseick.....	32
Conundrum.....	20
Kim Crawford Sauvignon Blanc.....	20
Acacia Chardonnay.....	30
King Estate Pinot Noir.....	24
Duckhorn Merlot.....	43
Ridge Lytton Springs Zinfandel, 2007.....	33
Mt Veeder Cabernet.....	44

#### "THE LIGHT & LIVELY

*Just Like It Sounds*

**Nobilo Sauvignon Blanc, NZ**

*-Flowery Grapefruit*

**Chateau St. Michelle Riesling, WA**

*-White Peach and Apricot with a Kiss of Honeysuckle*

**Bonterra Vineyards Viognier, CA**

*Harvest Peaches, Honeysuckle and Jasmine*

#### "THREE SHADES OF RED" FLIGHT

*From Ruby to Inky Purple*

**Kenwood Pinot Noir, Russian River, CA**

*-Dark Berry and Cherry with a Touch of Spicy Clove*

**Peter Lehman Shiraz, Barossa, Australia**

*-Dark Plums, Black Fruit, and a Hint of Oak*

**Spellbound Petite Sirah, CA**

*-Jammy Berries, Mocha and Coffee*

**CHOOSE A RECOMMENDED FLIGHT OR CREATE YOUR OWN WITH ANY WINE BY THE GLASS \$12**