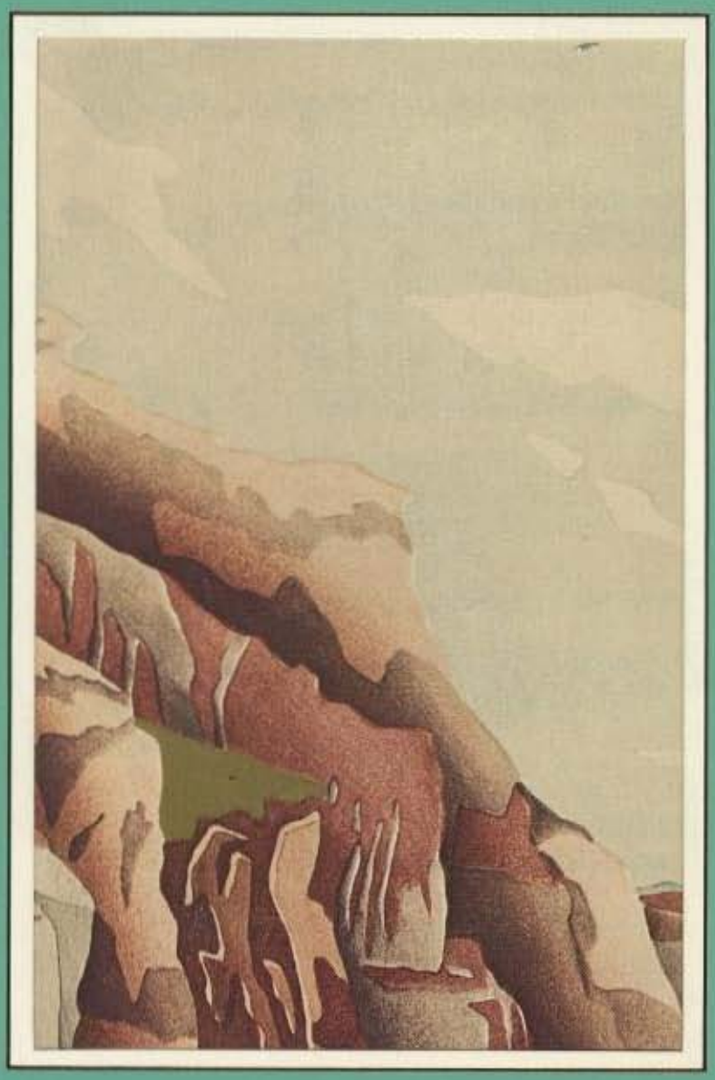
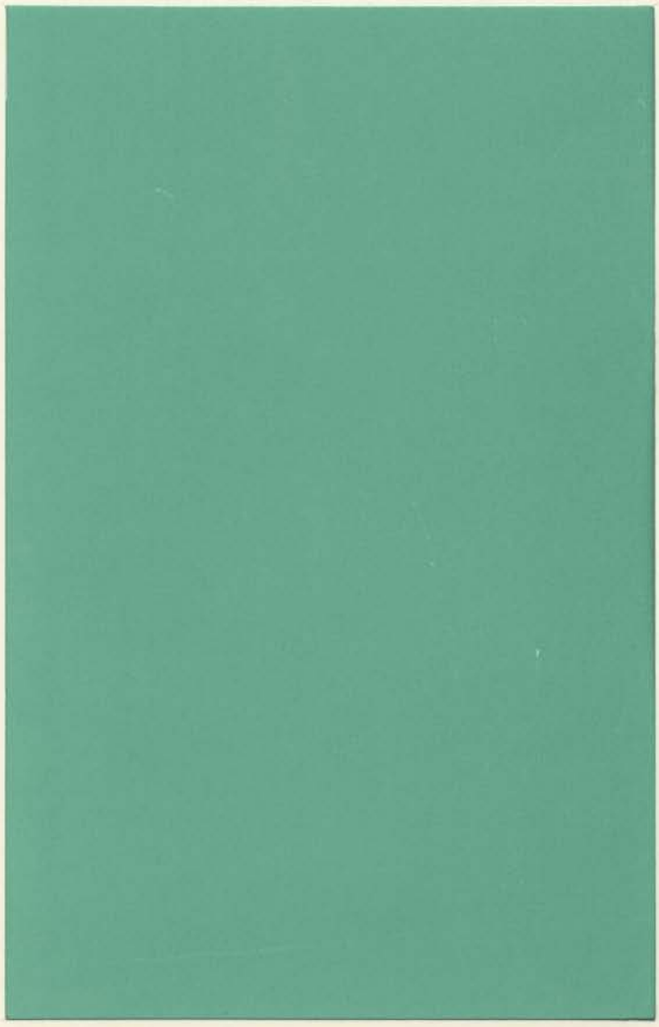
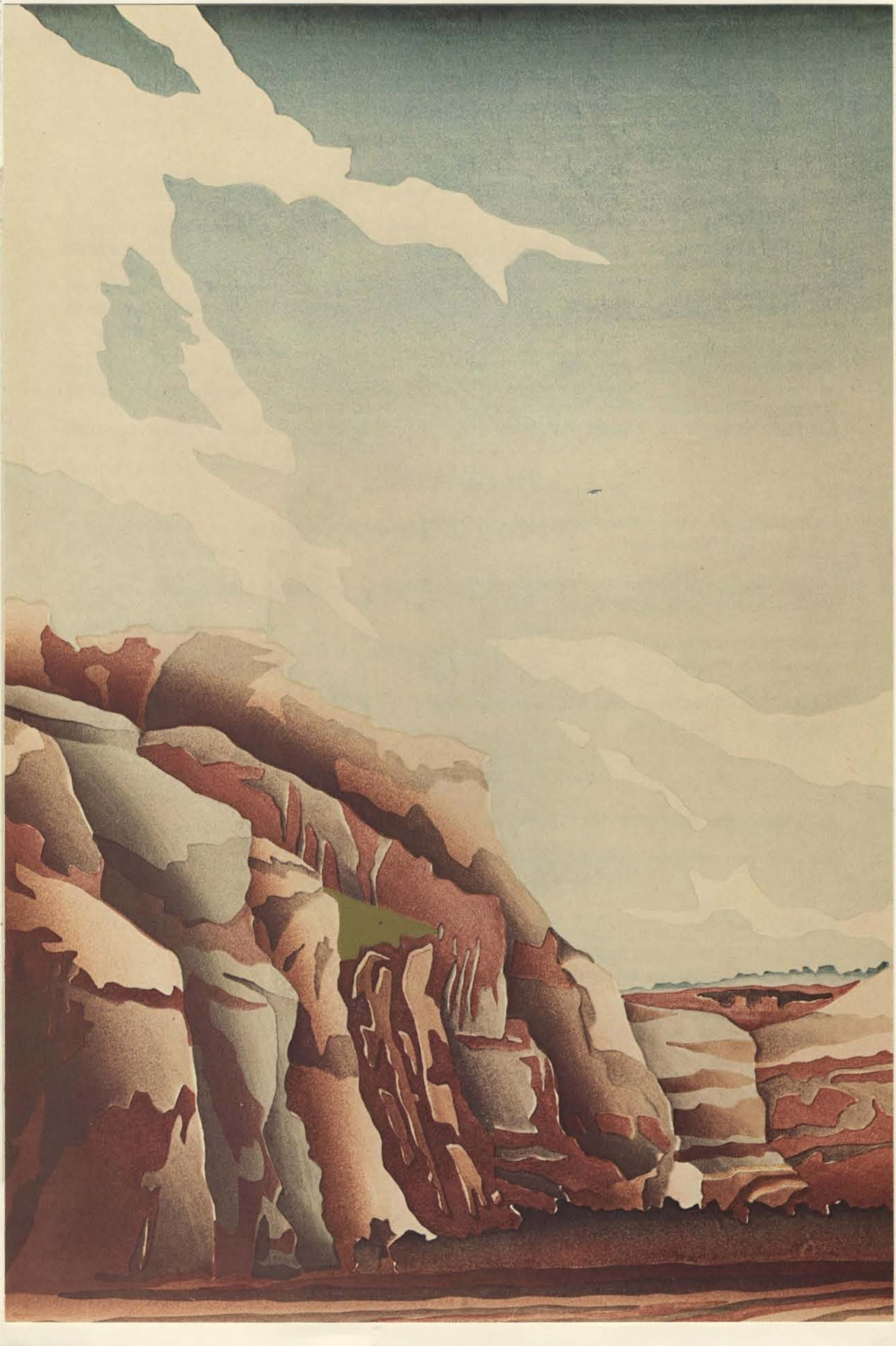
The Dome Grill





Austin artist Daryl Howard, captures the mystique and vastness of the southwest through her ancient oriental technique of woodblock printmaking. Trained in Japan by Japanese master, Hodaka Yosbida, Ms. Howard earned her Bachelor of Fine Arts Degree at Sam Houston State University and her Master of Fine Arts Degree at the University of Texas in Austin. She is currently affiliated with over twenty-eight galleries nationwide.

"Echoes of Shadow Canyon" — a traditional Japanese woodblock print by Daryl Howard. Sketched in Canyon de Chelly in Chinle, Arizona while on a trail ride with the Navajo.



Cold Appetizers

Breast of Quail with Broccoli Mousse
and Balsam Cream Sauce $7.00

Fresh Oysters on the Half Shell
with Cabernet Sauvignon Mignonette $6.95

Terrine of Wild Duck
with Maui Onion and Grapefruit Confit $4.50

Seared Beef Tenderloin, Chicken Breast, Salmon,
and Gulf Shrimp with Plum Sauce and Wasabi $7.50

Hot Appetizers

Escargot Sauteed with Shallots, Garlic, Basil and Brandy
in a Phyllo Dough Sauté Pan $6.25

Lobster Mousse and Homemade Ricotta Cheese filled Ravioli
with Tomato and Lemon Butter Sauce $6.50

Grilled Shrimp and Warm Brie
with Anaheim Peppers $6.50

Ragout of Veal Sweetbreads with Wild Mushrooms and
Artichokes in a Brioche Shell $6.00

Soups

Duck Consommé with Autumn Root Vegetables and Wonton $3.00

Salmon Bisque with Sour Cream and Capers $4.50

Salads

Field Salad of Fresh Greens and Herbs with
Garlic and Dill Dressing or with Herb Tomato Vinaigrette $4.00

Goat Cheese Terrine on Radicchio, Curly Endive
and Boston Lettuce with Blackberry Vinaigrette $5.00

Caesar Salad, Prepared Tableside $4.50

Entrees

Roasted Free Range Chicken with Garlic, Fennel,
Tarragon and Pernod Cream Sauce $14.50

Roast Maple Leaf Duck with your choice of sauces:
Champagne Butter Sauce, Pink Peppercorn Sauce
or Apricot Butter Sauce $17.50

Grilled Filet of Beef Tenderloin and Roasted
Shallots with two sauces $18.50

Roasted Prime Rib of Beef Au Jus, 12 oz cut $19.50

Rack of Lamb with Basil, Garlic and Goat Cheese Crust
with Natural Juice $21.50

Buffalo Brochette on a Bed of Spicy Mexican Rice
with Black Bean Salsa $23.00

Grilled Gulf Shrimp with Creole Sauce $19.50

Baby Lobster Tails and Scallops Stir Fried, with
Tree Oyster Mushrooms, Sweet Peppers and Snow Peas
on a bed of Tri-Colored Pasta $22.00

Grilled Veal Ribeye Steak
with Wild Mushrooms and Cognac Sauce $21.00

Dessert Menu

Phyllo Dough Napoleon, Vanilla Sauce $3.50

Black and White Chocolate Mousse $3.50

Meringue Shell filled with Exotic Fruit
Grand Marnier Sabayon $3.50

Poached Pear stuffed with Ganache
Kirshwasser Raspberry Couli $3.50

Selection of Ice Creams and Sherberts $3.50

N. A. - A. C.
Bar · Grill Menus

THE WESTIN PASO DEL NORTE
El Paso