

DOC'S RESTAURANT

EST. 2018

APPETIZERS

Charcuterie Board - \$16 small - \$30 large

Includes fig marmalade, whole grain mustard & assorted olives; prosciutto di parma, soppressata salami & Oscar's hunter sausage; caramelized onion cheddar cheese, goat cheese & parmigiano reggiano; crostini & crackers

Chicken Wings - \$12

All-natural chicken wings deep fried to perfection with choice of: citrus chipotle, mango habanero, sweet Thai chili, Korean barbeque, or mild buffalo sauce

Shrimp Cocktail - \$15

Classic shrimp cocktail with jumbo shrimp & cocktail sauce

Crab Cakes - \$15

Lump & claw meat crab cakes served with coleslaw & lemon dill aioli

Flatbread Pizza - \$12

Sliced Georgia peaches, goat cheese and chiffonade basil with balsamic reduction

Black Pepper Tuna Tataki - \$14

Seared wild Yellowfin tuna with a black pepper crust, served with Orange Ponzu sauce

Crispy Calamari - \$14

Served with zucchini chips, teardrop peppers & Pomodoro sauce

SOUPS AND SALADS

French Onion Soup - \$7

Lobster Bisque - \$6 cup - \$8 bowl

Soup du Jour - \$4 cup - \$6 bowl

Doc's House Salad - \$6 small - \$11 large

Mixed baby greens, golden raisins, feta cheese & toasted pecans,
served with a Dijon mustard herb vinaigrette

Beet & Clementine Salad - \$8 small - \$12 large

Roasted beets, sliced clementines, toasted pecans and goat cheese
tossed with mixed baby greens and a pomegranate vinaigrette

Pear Salad - \$8 small - \$12 large

Sliced poached pear, candied pecans, gorgonzola cheese, dried cranberries
and mixed greens, finished with apple cider vinaigrette

Chesapeake Crab Cobb Salad - \$14 small - \$18 large

Lump crab, heirloom tomatoes, hard boiled egg, mixed greens &
goat cheese with a white balsamic lemon vinaigrette

Caesar Salad - \$8 small - \$12 large

Fresh Romaine lettuce tossed with garlic croutons, Parmesan cheese and egg,
finished with olive oil, lemon juice, Worcestershire and black pepper

**Add free-range chicken breast (\$6), shrimp (\$10), or salmon fillet (\$10) to any salad*

ENTREES

Braised Short Ribs - 10 oz - \$29

Served over pappardelle pasta with a cabernet demi-glace sauce

Crisp Roasted Duckling - \$28

Maple Leaf Farms duck with Grand Marnier orange demi-glace sauce, roasted fingerling potatoes, cranberry apple raisin stuffing and house vegetable

Sun Dried Tomato Chicken - \$14 single - \$22 double

Pan-fried, free-range chicken with sundried tomato pesto, topped with goat cheese & served with house vegetable and basmati rice.

Chicken Jambalaya - \$14 single - \$22 double

Sautéed chicken breast with Andouille sausage, onions, bell peppers, celery and tomatoes in a spicy brown sauce, served over rice.

Grilled Porterhouse Pork Chop - \$24

14 oz Oscar's smoked pork chop with "More Than Mustard", panko bread crumb topping, roasted fingerling potatoes and house vegetable

Omaha Beef*

Filet Mignon - 8 oz - \$36

Hanger Steak - 9 oz - \$29

All served with roasted fingerling potatoes, house vegetable and choice of: bearnaise, cabernet demi-glace, chimichurri sauce, or caramelized onions & mushrooms

-Oscar Style Sauce (\$8)

-Add broiled scallops or shrimp scampi (\$12)

Creamy Hummus Pasta (Vegan) - \$16

Sun-dried tomatoes, garlic, hummus, spinach, yellow squash, snow peas, yellow peppers, Portobella mushroom, zucchini & red pepper flakes, served over fresh linguini & finished with balsamic reduction

Sea Scallops Piccata - \$22 small - \$29 large

Pan-seared sea scallops in a garlic white wine lemon sauce, with capers & baby spinach, served over fresh linguini

Blood Orange Shrimp Stir-fry - \$22 small - \$29 large

Pan-seared jumbo shrimp with garlic, ginger, sweet yellow peppers, snow peas & sun-dried tomatoes in a honey blood orange pepper flake sauce, served over basmati rice

Maple Peppercorn Salmon - \$28

Pan-seared salmon with a Valley Road Maple Farm maple syrup and cracked black peppercorn glaze, served with basmati rice & house vegetable

Cajun Faroe Island Salmon - \$28

Blackened salmon with a roasted corn cilantro salsa, served with basmati rice & house vegetable

LITE FARE

Chicken Sandwich - \$12

Char-grilled chicken breast, smoked Gouda & caramelized onions served with hand-cut fries

House Burger - \$14

8 oz. char-grilled Braveheart beef burger served with choice of goat cheese, smoked Gouda, feta or cheddar cheese. Lettuce, tomato, pickle and hand-cut fries

Impossible Veggie Burger - \$14

Served on a buttery roll with choice of: smoked Gouda, cheddar, feta, or goat cheese. Lettuce, tomato, pickle and hand-cut fries

Lobster Roll - \$20

Lobster salad served on a buttery brioche roll with house slaw and hand-cut fries

Doc's Grilled Cheese - \$12

Oscar's cheddar cheese on grilled sourdough with roasted mushrooms, asparagus, red pepper & tomato, served with hand-cut fries

**WE ARE PROUD TO SUPPORT OUR LOCAL FARMERS AND OUR
COMMUNITY**

Some of our partners include:

Sunset Farm - Battenkill Dairy - Oscar's Smokehouse - Dancing Ewe Farm - Cabot Creamery

EXECUTIVE CHEF MICHAEL SQUIRES AND TEAM

**New York law requires us to let you know that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*