

# DOC'S RESTAURANT

EST. 2018

OPEN FOR LUNCH at 11:30 AM  
WEDNESDAY TO FRIDAY

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## APPETIZERS

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**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 with choice of: citrus chipotle, mango habanero, sweet Thai chili, Korean barbeque, or mild buffalo sauce

**Shrimp Cocktail - \$15**

Classic shrimp cocktail with 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

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## SOUPS AND SALADS

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**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 & toasted pecans, with 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 sm. - \$18 lg.**

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*

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**VISIT OUR WEBSITE**

**WWW.PARKTHEATERGF.COM**

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## LUNCH MENU

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### Sliders

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*Two per order. Hand cut fries*

### Grilled Filet Mignon - \$16

Served with horseradish slaw

### BBQ Pulled Pork - \$12

With caramelized onions & Oscar's cheddar

### Crab Cakes - \$15

Topped with mixed greens and lemon dill aioli

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### Grilled Cuban - \$12

Pulled pork, sliced ham, Swiss cheese, pickles and yellow mustard on grilled Milano roll

### Vermonster - \$12

Grilled turkey and melba mayo on grilled sourdough with goat cheese and sliced apples

### Soup and Salad - \$12

Cup of our soup du jour, grilled garlic baguette, and choice of Doc's House Salad, Beet & Clementine, or Pear Salad

### Chicken Sandwich - \$12

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

### House Burger - \$14

8 oz. char-grilled Omaha beef burger, with goat cheese, smoked Gouda, feta or cheddar.

### 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

### Doc's Grilled Cheese - \$12

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

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## DESSERT

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### Crème Brûlée (Gluten Free) - \$8

Flavor of the day

### Cheesecake - \$8

Plain or with fresh berries

### Peanut Butter Chocolate Cake - \$8

Fudge brownies, velvety smooth peanut butter mousse, and chocolate cake topped with brownie chunks and peanut butter chips

### Bread Pudding - \$8

With white chocolate chips, cranberries and raisins and pecan Frangelico praline sauce

### Poached Stuffed Pear - \$8

With Amaretto mousse, served with fresh berries

### Battenkill Dairy Ice Cream - \$6

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## BEVERAGES

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### Pepsi, Diet Pepsi, Sprite, Ginger Ale, Iced Tea, Sparkling Water, Tea, Coffee - \$3

*Per New York State law, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*