

DOC WATSON'S

PUB & RESTAURANT

APPETIZERS & BITES

BUFFALO CHICKEN WINGS 14.

Buffalo, Chipotle BBQ or Asian Hot, served with Bleu Cheese & Celery

APPETIZER PLATTER 19.

Chicken Tenders, Buffalo Wings, Beer Battered Fried Mozzarella & Onion Rings

DOC'S NACHOS 16.

Tortilla Chips, Homemade Chili, Melted Cheddar & Jack Cheeses with Sour Cream, Pico de Gallo & Guacamole

3 CHEESE QUESADILLA 11.

Served with Pico de Gallo, Sour Cream & Guacamole
Add Mixed Veggies 3. Chicken 4. Pulled Pork 4. Steak 5.

GOURMET GRILLED CHEESE WITH BLT SOUP 13.

Kerry Gold Cheddar & Gruyere on Pullman White Loaf with Tomato, Kale & Bacon Soup

BONELESS CHICKEN WINGS 12.

Buffalo, Chipotle BBQ or Asian Hot, Served with Blue Cheese & Celery

CHICKEN TENDERS 12.

Honey Dijon & Chipotle BBQ Dipping Sauces

BUFFALO CHICKEN SLIDERS 13.

Hawaiian Sweet Rolls, Blue Cheese, Celery & Carrots

LOADED FRENCH FRIES 11.

Topped with Shredded Cheddar & Jack Cheese, Jalapeños, Scallions & Ranch Dressing
Add Pulled Pork 4. Chili 4.

HAWAIIAN FLATBREAD 11.

Ham, Pineapple, Mozzarella Cheese

SHRIMP TACOS 12.

Grilled Shrimp in Soft Shell Tacos Topped with Cilantro Lime Slaw with a side of Spicy Mayo

MAC & CHEESE 10.

3 Cheese Blend Topped with Breadcrumbs
Add Bacon Bits 2.

BEER BATTERED MOZZARELLA STICKS 11.

Served with San Marzano Marinara

JUMBO BAVARIAN PRETZEL 11.

Served with Mustard & Beer Cheese Dip

DOC'S SPICY TEXAS CHILI 9.

White Onion, Grated Cheddar & Crispy Tortilla

BEER BATTERED ONION RINGS 9.

Homemade Chipotle Aioli

SOUPS & SALADS

Add to any Salad : Chicken 6. Salmon 10. Shrimp 10.

FRENCH ONION 9.

Garlic House Croutons, Gruyere Swiss & Mozzarella cheeses

BLT SOUP 8.**SOUP OF THE DAY 8.****CLASSIC CAESAR SALAD 12.**

Freshly Chopped Romaine with Croutons, Black Olives & Homemade Caesar Dressing

CHOPPED ORGANIC SALAD 14.

Hot House Cucumbers, Olives, Tomatoes, Red Onion, Mushroom & Parmesan Dressing

BABY KALE & GOAT CHEESE SALAD 17.

Fresh Roasted Beets, Goat Cheese Crema, Candied Walnuts, Green Apple & Cherry Tomatoes

HERB OLIVE OIL ROASTED PORTOBELLO 15.

Baby Arugula, Grape Tomatoes, Red Onion & Shaved Parmesan

HOUSE SALAD 10.

Organic Mixed Greens, Sliced Cucumber & Grape Tomatoes

TACO SALAD 17.

Grilled Chicken, Romaine, Shredded Cheddar and Jack, Pico de Gallo & Guacamole Served in a Hard Taco Shell

BURGERS & SANDWICHES

Served with Lettuce, Tomato, Onion & Pickle with your choice of French Fries or Salad

Substitute Cottage Fries 2. Sweet Potato Fries 3.

Add to any Burger: Cheese 1. Bacon 2. Chili 4.

CLASSIC HAMBURGER 15.

Angus Beef Blend Sirloin on a Sesame Brioche Bun

DOC'S SUNRISE BURGER 18.

Bacon, Fried Egg & Melted Cheddar Cheese

ALL AMERICAN BURGER 16.

American Cheese & Onion Rings on a toasted Sesame Seed Bun

HAWAIIAN BURGER 17.

Topped with Ham, Pineapple & Mozzarella on a Toasted Brioche Bun

TURKEY BURGER 15.

Fresh Ground Lean Turkey on a Toasted Sesame Bun

HOMEMADE VEGGIE BURGER 14.

Veggie Patty with Carrots, Squash, Onions, Egg & Breadcrumbs on a Toasted Sesame Bun

BEER BATTERED FISH BURGER 15.

Crispy Battered Cod Fish & Chipotle Tartar Sauce on a Toasted Sesame Bun

GRILLED PORTOBELLO BURGER 14.

Fresh Rosemary Aioli & Melted Swiss Served on a Toasted Brioche Bun

TRADITIONAL BLT CIABATTA 14.

Bacon, Lettuce, Tomato & Mayonnaise

BUFFALO CHICKEN WRAP 14.

Grilled Chicken Breast, Slivered Celery, Romaine Lettuce, Tomato & Bleu Cheese Dressing

SPINACH AVOCADO GOAT CHEESE WRAP 15.

Roasted Peppers, Tomato, Arugula, Balsamic & EVOO in a Spinach Wrap

SEARED PRIME NY STEAK CIABATTA 19.

Caramelized Onion, Cheddar Cheese & Pepper Mayonnaise

BLACKENED CHICKEN HOAGIE 15.

Mozzarella, Lettuce, Tomato, Jalapeños & Chipotle Mayonnaise

BBQ PULLED PORK SANDWICH 16.

Smoked Pulled Pork, Homemade BBQ Sauce Topped with Coleslaw on a Sesame Brioche Bun

SIZZLING FAJITAS

Served on a Bed of Sizzling Onions & Peppers with Rice, Pico de Gallo, Guacamole, Sour Cream & Flour Tortillas
Chicken 19. Steak 23. Combo 25.

FISH N' CHIPS 20.

Deep Fried Fresh Cod with French Fries, Tartar Sauce & Fresh Lemon

IRISH BEEF STEW 18.

Prime Chunks of Grass Fed Beef with Carrots, Celery, Onions & Potatoes in a Beef Broth

CHICKEN CURRY HALF & HALF 18.

Sautéed Chicken Curry, Served with Half French Fries, Half Rice, Peppers & Onions

SPAGHETTI BOLOGNESE 18.

Fresh Ground Sirloin in Homemade Tomato Sauce Served with Garlic Bread

ENTREES

SHEPHERD'S PIE 18.

Ground Sirloin & Mixed Vegetables Topped with Creamy Mashed Potato

CITRUS ROASTED ATLANTIC SALMON 25.

Whole Grain Brown Rice, Grilled Asparagus, Light Butter & Sauvignon Blanc

JUMBO LUMP MARYLAND CRABCAKES 20.

Chipotle Remoulade, Organic Green Salad, Balsamic & E.V.O.O.

BLACKENED CHICKEN BREAST 21.

Cajun Coated Chicken Breast Served with Rice and Vegetable of the Day

DEEP FRIED BUTTERMILK CHICKEN 19.

Southern Style Buttermilk Chicken Served with Creamy Mashed Potato and Sautéed Garlic Mushrooms

CHICKEN POT PIE 19.

Free Range Chicken in a Creamy Vegetable & Potato Stew with a Crispy Pastry Crust

SIDES

CREAMY MASHED POTATOES 6.

COTTAGE FRIES 7.

FRENCH FRIES 6.

SIDE SALAD 6.

SAUTÉED GARLIC MUSHROOMS 7.

VEGETABLE OF THE DAY 7.

SWEET POTATO FRIES 8.