

DOC WATSON'S

STARTERS

BEYOND SLIDERS 14.

A TRIO OF PLANT BASED MEATLESS SLIDERS FILLED WITH SPINACH, ONION AND PANKO BREADCRUMBS, SERVED ON HAWAIIAN SWEET BREAD TOPPED WITH MOZZARELLA AND PARMESAN CHESES AND MARINARA SAUCE

SEARED AHI TUNA TACOS 13.

A PAIR OF SOFT SHELL TACOS TOPPED WITH RED CABBAGE, RADDISHES, CILANTRO AND SPICY SIRACHA MAYONNAISE

CHICKEN WINGS 14.

YOUR CHOICE OF BUFFALO, JALEPENO MANGO OR SWEET THAI CHILI SAUCE. SERVED WITH BLEU CHEESE, CARROTS AND CELERY

GOAT CHEESE FLATBREAD 13.

GOAT CHEESE, ARUGULA AND CARAMELIZED ONIONS TOPPED WITH A GOAT CHEESE CREMA

MARGARITA FLATBREAD 12.

FRESH MOZZARELLA, TOMATO, GARLIC AND BASIL WITH A BALSAMIC GLAZE

DOCS NACHOS 17.

TORTILLA CHIPS, HOMEMADE CHILI, MELTED CHEDDAR AND JACK CHEESES, TOPPED WITH SOUR CREAM, PICO DE GALLO AND GUACOMOLE

BUFFALO CHICKEN SLIDERS 13.

TRIO OF SLIDERS SERVED ON HAWAIIAN SWEET BREAD ROLLS WITH BLEU CHEESE, CELERY AND CARROTS

BONELESS CHICKEN WINGS 13.

YOUR CHOICE OF BUFFALO, JALAPENO MANGO OR SWEET THAI CHILI SERVED WITH BLEU CHEESE & CELERY

THREE CHEESE QUESADILLA 11.

SERVED WITH PICO DE GALLO, SOUR CREAM AND GUACOMOLE. ADD MIXED VEGETABLES 4. CHICKEN 4. STEAK 5.

BEER BATTERED MOZZARELLA STICKS 11.

SERVED WITH SAN MARZANO MARINARA SAUCE

CHICKEN TENDERS 13.

YOUR CHOICE OF HONEY MUSTARD OR JALAPEÑO MANGO DIPPING SAUCE

DOC'S SPICY CHILI 10.

ONION, CHEDDER CHEESE AND CRISPY TORTILLA

SOUPS & SALADS

ADDITIONS TO SALADS:

CHICKEN 5. STEAK 8.
SALMON 10.

SOUP OF THE DAY 8

BLT SOUP 8

HOUSE SALAD 10.

ORGANIC MIXED GREENS, SLICED CUCUMBERS, GRAPE TOMATOES AND SHAVED CARROTS

CAESAR SALAD 12.

ROMAINE, PARMESAN CHEESE, SEASONED CROUTONS, BLACK OLIVES AND HOMEMADE DRESSING

BROWN RICE BOWL 13.

BLACK BEANS, AVOCADO, GRAPE TOMATOES, CAULIFLOWER, CUMIN AND LIME VINAIGRETTE

SESAME SEARED AHI TUNA 18.

ZUCCHINI AND CUCUMBER NOODLES, SLICED AVOCADO, SHREDDED CARROTS AND GINGER SOY DRESSING

BURGERS

ALL BURGERS ARE SERVED WITH LETTUCE, TOMATO, PICKLE AND FRENCH FRIES OR SALAD YOUR CHOICE OF SESAME BUN, WHOLE WHEAT BUN OR GLUTEN FREE BUN

SUBSTITUTIONS:

COTTAGE FRIES 2. SWEET POTATO FRIES 3.

ADDITIONS:

CHEESE 1. BACON 2. CHILI 4.

THE DOC BURGER 20.

ANGUS BEEF BLEND SIRLOIN, FRIZZLED ONIONS, EGG, BACON AND BLEU CHEESE CRUMBLE

SUNRISE BURGER 19.

ANGUS BEEF BLEND SIRLOIN TOPPED WITH AMERICAN BACON, EGG, AVOCADO AND MELTED CHEDDAR

CLASSIC HAMBURGER 16.

ANGUS BEEF BLEND SIRLOIN

BEYOND BURGER 17.

PLANT BASED MEATLESS PATTY WITH SWISS CHEESE AND ONION JAM

TURKEY BURGER 16.

FRESH GROUND LEAN TURKEY

SANDWICHES

SERVED WITH FRENCH FRIES OR HOUSE SALAD

SUBSTITUTIONS:

COTTAGE FRIES 2. SWEET POTATO FRIES 3.

GOURMET GRILLED CHEESE 14.

KERRY GOLD CHEDDAR AND GRUYERE ON PULLMAN'S WHITE LOAF WITH TOMATO, KALE AND BACON SOUP

RANCH FRIED CHICKEN COBB SANDWICH 20.

BUTTERMILK SOAKED CHICKEN, BACON, BLEU AND JACK CHEESES, ZESTY RANCH, RUNNY EGG, TOMATO AND ARUGULA ON TOASTED CIABATTA BREAD

NEW YORK STRIP STEAK SANDWICH 20.

AGED CHEDDAR, CARAMELIZED ONIONS, PEPPERED MAYONNAISE ON A DEMI FRENCH BAGUETTE

B. L. A. T. 16.

CRISPY BACON, LETTUCE, AVOCADO, TOMATO AND MAYONNAISE ON CIABATTA BREAD

ENTREES

PAN SEARED BLACKENED MAHI MAHI

25.

SERVED OVER SAUTÉED SPINACH, ROASTED TOMATOES AND A WHITE WINE REDUCTION

CITRUS ROASTED ATLANTIC SALMON

26.

SERVED OVER BROWN RICE WITH ASPARAGUS AND A LEMON GARLIC WHITE WINE BROTH

SIZZLING FAJITAS

SERVED ON A BED OF SIZZLING ONIONS AND PEPPERS. SERVED WITH RICE, PICO DE GALLO, GUACAMOLE, SOUR CREAM AND FLOUR TORTILLAS. CHICKN 20. STEAK 23. COMBO 25.

FISH N' CHIPS 21.

CRISPY ALE BATTERED COD FISH WITH HOMEMADE TARTAR SAUCE AND FRENCH FRIES.

IRISH BEEF STEW 20.

PRIME BEEF, CARROTS, CELERY, ONION AND POTATOES IN A BEEF BROTH

HOMEMADE CHICKEN CURRY 20.

SAUTEED CHICKEN WITH PEPPERS AND ONIONS IN A CURRY SAUCE SERVED WITH RICE AND FRENCH FRIES

VEGETABLE STIR FRY 18.

BROCCOLI, ZUCCHINI, ONION AND CARROT WITH GLUTEN FREE PASTA AND GLUTEN FREE TERIYAKI DRIZZLE

ADD CHICKEN 5.

SHEPHERD PIE 19.

GROUND SIRLOIN AND MIXED VEGETABLES TOPPED WITH CREAMY MASHED POTATO

CHICKEN POT PIE 19.

FREE RANGE CHICKEN IN A CREAMY VEGETABLE AND POTATO STEW WITH A CRISP PASTRY CRUST

SIDES

MASHED POTATO 7.

FRENCH FRIES 7.

COTTAGE FRIES 8.

SEASONAL VEGETABLES 7.

SWEET POTATO FRIES 8.

SIDE SALAD 6.

ROASTED CAULIFLOWER MASH 8.