

NEW YEAR'S EVE

Monday, December 31, 2018 ~ 4:00 - 9:00 pm

Sharable Small Plates

Doherty-Famous Buffalo Chicken Tenders ~ 10.95

Boneless chicken tenders, lightly breaded, deep-fried and smothered in spicy buffalo sauce; served with celery sticks and house-made blue cheese dressing

Shrimp Cocktail ~ 12.95

Six jumbo Gulf shrimp simmered in spices; served on ice with house-made cocktail sauce and fresh lemon

Sampler Platter ~ 12.95

Deep-fried mozzarella, mushrooms, onion rings, potato skins and buffalo chicken tenders; served with house-made ranch dressing

Sorry, no substitutions

Chili, Bacon and Cheese Poutine ~ 9.95

House-cut fries topped with house-made chili, bacon crumbles and white cheddar curds

Spinach Quesadilla ~ 9.50

Flour tortillas grilled and stuffed with fresh spinach, and a blend of Monterey Jack cheese and cheddar cheeses; served with sour cream and fresh salsa Add chicken 2.50

Louisiana Style Shrimp & Corn Fitters (5) ~ 12.95

Gulf shrimp and corn fritter in Louisiana batter, deep-fried and served with red pepper pesto

Blackened Ahi Tuna ~ 13.25

Four-ounce fresh Sashimi-grade Ahi Tuna steak, blackened, sliced, and served with soy sauce and wasabi; prepared medium rare Also available sesame-seared

Meatballs & Marinara ~ 10.95

Five house-made meatballs tossed with marinara sauce and mozzarella cheese; served with panini-grilled bread

Escargot En Croute ~ 10.95

Eight delectable snails wrapped in puff pastry with butter, garlic and fresh sautéed mushrooms

Salads

Served with fresh baked bread and butter
Add cup of navy bean with ham soup ~ 1.50
Add cup of baked French onion soup ~ 2.25

Caesar Salad ~ 11.95

Romaine lettuce tossed with Caesar dressing then topped with croutons and shaved Parmesan cheese

Michigan Salad ~ 12.95

Mixed greens, tomato, walnuts, craisins, red onion, blue cheese crumbles and house-made herb vinaigrette dressing

Calamari Salad ~ 14.95

Lightly breaded and fried calamari with red onion, tomato, Kalamata olive and feta cheese over mixed field greens with basil pesto aioli

SAVORY ADDITIONS FOR PLATED SALADS ~ Available Char-Grilled or Blackened

*8 oz USDA Choice Sirloin Steak ~ add 7.95

*6 oz Atlantic Salmon Fillet ~ add 6.50

4 oz Diced Breast of Chicken ~ add 4.50

*4 oz Sashimi-Grade Ahi Tuna ~ add 9.95

SOUPS

Baked French Onion Soup

House-made French onion soup topped with croutons and provolone cheese and baked cup 4.25

Navy Bean with Ham

cup 3.50

House-made Chili

bowl 6.95



Doherty-Famous Soup & Salad Table ~ \$13.95

Pastas

All pasta dishes are served with fresh-baked bread
and your choice of cup of soup, tossed, spinach or Caesar side salad
Substitute the Soup & Salad Table \$5.00 ~ sorry, the salad bar cannot be shared

Shrimp Scampi ~ 25.95

Seven jumbo Gulf shrimp sautéed in garlic butter; served over angel hair pasta with grilled garlic bread

Southwestern Sauté ~ 18.95

Artichoke, Portobello mushroom, fresh spinach, onion and Parmesan cheese sautéed with tomato, garlic and basil sauce; served over fettuccini
~ add chicken 3.50 ~ add shrimp (4) 7.95

Chicken Parmesan ~ 19.95

Char-grilled breast of chicken topped with provolone cheese and house-made marinara sauce served over fettuccini with garlic toast

Meat Lover's Pasta ~ 19.95

Generous portion of spicy Italian sausage, pepperoni, ham, and homemade meatballs tossed in house-made marinara sauce; served over fettuccini with garlic toast

Baked Macaroni & Cheese ~ 16.95

Traditional recipe, baked with bread crumb topping
add diced chicken, ham, Italian sausage or bacon - 3.00 per item

*Can be cooked to order. Consuming raw/undercooked meats, eggs, seafood or shellfish may increase your risk of food borne illness

Home-Style

Served with your choice of soup, tossed, spinach or Caesar salad
Substitute our Soup & Salad table ~ \$5.00 ~ sorry, the salad bar cannot be shared

English-Style Fish & Chips ~ 16.95

Tempura-battered and deep-fried fillets of Icelandic cod; served with fries, fresh lemon and tartar sauce (malt vinegar available)

Irish Lamb Stew ~ 16.95

Special House Recipe made with locally-raised lamb; served in an Irish soda bread bowl
Matt Kampf Farms ~ Rosebush MI

Pork Osso Bucco ~ 25.95

Pork shank braised with onion, carrot and celery;
served with garlic mashed potatoes

Char Grillers

Served with Soup & Salad Table and Choice of one Classic House-Made Side
Sorry, the soup & salad table cannot be shared

*Lamb Sirloin ~ 24.95

Locally raised, marinated and char-grilled; then topped with feta cheese

*Char-Grilled or Blackened Boneless Sirloin Steak ~ 21.95

Eight-ounce USDA choice; char-grilled to order

*BBQ Ribs & Prime Rib ~ 24.95

Half slab of BBQ pork spare ribs and an eight-ounce cut of slow-roasted prime rib

Doherty's Famous BBQ Ribs

Tender pork spare ribs slow-roasted and
char-grilled for flavor full slab 23.00 half slab 20.00

*Char-Grilled New York Strip ~ 37.95

Fourteen-ounce USDA choice strip steak
served over peppercorn cabernet sauce

Beef Wellington ~ 36.95

Six ounce beef tenderloin with a liver pate and mushroom duxelle,
wrapped in a puff pastry, baked and served over a peppercorn cabernet sauce
recommended medium rare

Add to any Char-Griller Entrée

* GF	6 oz. Salmon	6.50
* GF	8 oz. Sirloin	7.95
GF	1/2 Rack BBQ Ribs	8.95
	4 Deep-Fried shrimp	7.95

HOUSE SPECIALTY

House-seasoned and slow-roasted
Prime Rib of Beef cut to order;
served au jus

14 ounce 28.00 10 ounce 24.00

* also available char-grilled or blackened

Classic House-Made Sides

Garden Vegetable	Spicy Black Beans
Coleslaw	Baked Potato
Fries	Brown Rice
Potato Salad	Hash Brown Potatoes
	Real Mashed Potatoes
	~ additional sides - 2.25 each

Seas & Streams

Served with Soup & Salad Table and
Choice of one Classic House-Made Side

Deep-Fried Shrimp ~ 23.50

Seven jumbo hand-dipped, wild caught Gulf shrimp;
served with cocktail sauce and fresh lemon wedge

*Atlantic Salmon ~ 24.95

Fresh marinated ten-ounce fillet of wild caught salmon; prepared to perfection;
available char-grilled, blackened, or horseradish encrusted

Pan-Fried Ruby Red Rainbow Trout ~ 22.95

Canadian fillet of trout lightly breaded and pan-fried;
served with lemon caper sauce
Also available Blackened

Cod and Shrimp Au Gratin ~ 24.95

Broiled fillet of Icelandic cod topped with shrimp, Parmesan cheese and spices

Lobster Tail ~ 39.95

Eight-ounce North Atlantic cold water tail broiled;
served with drawn butter

Add to any Seas & Streams Entrée

1/2 Rack BBQ Ribs	8.95
4 Deep-Fried Shrimp	7.95
8 oz. Sirloin	7.95

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