

APPETIZERS

~ Add Soup and Salad Table to any Appetizer ~\$9.00

* Blackened Tuna

Four-ounce fresh Sashimi-grade Ahi tuna steak, blackened, sliced and served with soy sauce and wasabi; medium rare 8.50

Also available sesame-seared

Doherty-Famous Buffalo Tenders

Boneless chicken tenders, lightly floured, deep-fried and smothered in spicy buffalo sauce; served with celery sticks and house-made blue cheese dressing 7.75

Sweet Potato Fries

Deep-fried and sprinkled with cinnamon and sugar 4.25

Deep-Fried Mushrooms

Fresh, hand-dipped and beer-battered; served with ranch dressing or cocktail sauce 6.50

Oysters Rockefeller

Five savory oysters broiled with fresh spinach, onion and bacon, then topped with house Béarnaise sauce and Parmesan cheese 9.50

Potato Skins

Four potato halves filled with bacon, onion and cheddar cheese; served with sour cream 6.75

Sampler Platter

Deep-fried mozzarella wedges, mushrooms, onion rings, potato skins and buffalo tenders; served with house-made ranch dressing 9.00

Shrimp Cocktail

Six jumbo tiger shrimp simmered in spices; served with house-made cocktail sauce and fresh lemon 9.95

Deep-Fried Oysters

Five oysters, lightly breaded with Japanese Panko, fried and served over mixed greens with cocktail sauce 9.50

Blue Lump Crab Bake

Blue lump crab meat in a creamy white smoked cheddar cheese and sherry sauce, seasoned to perfection; served with house-made French bread 9.95

Fried Calamari

Tender calamari lightly floured and fried; served with a spinach garnish and basil pesto aioli 9.50

Buffalo Chicken Rolls – house-made

Chicken tossed with celery and buffalo sauce; wrapped in a wonton and fried; served with house-made blue cheese dressing 8.95

Coquille St. Jacques

Sea scallops sautéed in a white wine cream sauce with fresh mushrooms; served with duchess potatoes 9.25

Sea Scallops

Four scallops pan-seared and served with a mixed green garnish, avocado and basil pesto 9.25

Jumbo Lump Crab Cakes

Two grilled Chesapeake Bay Blue Lump crab cakes; served over mixed greens with a spicy Dijon mustard 9.75



– Steamed Mussels Pictured –

Steamed Mussels

One dozen jumbo green points on the half shell; steamed in a garlic white wine sauce; served with toasted wheat points 8.25

Spinach Quesadilla

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 7.25
Add chicken 3.00

Onion Rings

Fresh-cut, hand-dipped and beer-battered; served with ranch dressing or cocktail sauce 5.50

Fried Mozzarella Wedges

Served with marinara sauce 5.50

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

SOUPS

Baked French Onion Soup

House made French onion soup topped with croutons and provolone cheese and baked
cup 3.75 crock 4.25

Navy Bean Soup with Ham or Soup of the Day

cup 3.00 crock 3.50

Doherty-Famous Soup & Salad Table

Monday through Saturday ~ 9.00

Fruit and Pastries included on Sundays ~ 10.00

GREEN PLATES

served with fresh baked bread and butter

Add cup of navy bean soup or soup of the day ~ 1.00

Add cup of baked French onion soup ~ 2.00

Asian Chicken Salad

Mixed greens, chow mein noodles, vine-ripened grape tomato, red onion, slivered almonds, mandarin oranges and crispy chicken with house-made peach poppy seed dressing
full salad 10.50 half: 8.95

San Diego Chicken Salad

Grilled breast of chicken, avocado, tomato, alfalfa sprouts, craisins and goat cheese; served over a bed of mixed greens with house-made vinaigrette dressing
full salad 10.50 half salad 8.95

Caesar Salad

Romaine lettuce tossed with Caesar dressing then topped with croutons, fresh ground pepper and shaved parmesan cheese
full salad 8.75 half salad 6.75
Anchovies (5 fillets) add 1.25

Greek Salad

Mixed greens with feta cheese, beets, red onion, kalamata olives, pepper rings and tomato; served with Aegean dressing
full salad 9.75 half 7.75



Tuna Steak Salad Pictured –

*Tuna Steak Salad

Fresh four-ounce Sashimi-grade Ahi tuna steak pan seared and served on a bed of mixed greens with vine-ripened grape tomato, red onion, capers and house-made herb vinaigrette dressing; served medium rare 12.75

Michigan Salad

Mixed greens topped with vine-ripened grape tomato, walnuts, craisins, red onion, blue cheese crumbles and house-made herb vinaigrette dressing
full salad 9.75 half salad 7.75

Spinach Salad

Fresh spinach, bacon crumbles, vine-ripened grape tomato, red onion, egg and blue cheese crumbles with house-made hot bacon dressing
full salad 9.75 half salad 7.75

Warm Scallop Salad

Five pan-seared scallops tossed with corn, cucumber, radish, red onion, tomato and herb vinaigrette dressing 14.95

SAVORY SALAD ADDITIONS

available Char-grilled or Blackened

4 oz sashimi-grade ahi tuna  4.75

6 oz atlantic salmon fillet  4.75

8 oz usda choice flat iron steak 6.50

5 oz diced breast of chicken  3.00

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

SEAS & STREAMS

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

~Add four Deep-Fried Shrimp to any
Seas & Streams Entree ~ 8.00
~Add ½ slab of BBQ Pork Spare Ribs ~ 10.00 ~

*Atlantic Salmon

Fresh marinated 10oz fillet of wild caught salmon;
prepared to perfection; available char-grilled,
blackened, or horseradish encrusted 21.00

Deep-Fried Shrimp

Seven jumbo tempura-breaded tiger prawns;
served with cocktail sauce and lemon 21.00



– Deep-Fried Shrimp Pictured –

*Pan Seared Tuna Steak

Two four-ounce fresh Sashimi-grade Ahi tuna steaks,
pan-seared and served over a lemon caper sauce;
served medium rare unless otherwise requested
19.00

-also available blackened

Pan-Fried Rainbow Trout

Idaho trout lightly breaded and pan-fried;
served with a lemon caper sauce 18.00

Seafood Newburgh

Sea scallops, jumbo shrimp, langostino lobster and
blue crab meat; in an elegant, creamy Newburgh
sauce; served over brown rice 23.00

CLASSIC HOUSE-MADE SIDES

additional sides- add 1.00 each

Vegetable of the Day	Baked Potato	Potato Salad
Black Beans	Steak Fries	Hash Brown Potatoes
Coleslaw		Brown Rice
	Real Red-skinned Mashed Potatoes	

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CHAR GRILLERS

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

*New York Strip

Fourteen-ounce USDA choice New York strip steak topped with mushroom Cabernet sauce; char-grilled to order 29.00

Doherty's Famous BBQ Ribs

Tender pork spare ribs slow-roasted and char-grilled for flavor
full slab 22.95 half slab 19.95

* BBQ Ribs & Prime Rib

Half slab of BBQ pork spare ribs and an eight-ounce cut of slow-roasted prime rib 23.00

*New Zealand Rack of Lamb

3/4 lb rack of lamb marinated in rosemary olive oil and char-grilled to perfection; served medium rare unless otherwise requested 29.00

*Char-Grilled Ribeye

One pound USDA choice cut, char-grilled to perfection 24.00

*House-marinated Black & Blue Hanger Steak

Char-grilled twelve-ounce butcher's hanger steak topped with blue cheese crumbles; served over a peppercorn cabernet sauce 19.00

*Filet Mignon

Char-grilled eight-ounce USDA choice filet of beef 33.00

*Beef & Blue Tenderloin Tips

One half pound black angus filet tips cooked to perfection; served with Hunter's Sauce (bacon, fresh spinach, onion, walnuts and raisins); topped with blue cheese crumbles 22.00

*Char-Grilled Pork Chops

One pound of center cut French-boned pork chops 18.50

*Char-Grilled or Blackened Flat Iron Steak

Eight-ounce USDA choice flat iron steak; char-grilled to order 15.75



– BBQ Ribs & Prime Rib Dinner Pictured –

HOUSE SPECIALTY

House-seasoned and slow-roasted

Prime Rib of Beef cut to order;
served au jus

14 oz 22.00

10 oz 20.00

*available char-grilled or blackened

~Add four Deep-Fried Shrimp to any
Seas & Streams Entree ~ 8.00

~Add 1/2 slab of BBQ Pork Spare Ribs ~ 10.00 ~

CLASSIC HOUSE-MADE SIDES

additional sides- add 1.00 each

Vegetable of the Day

Baked Potato

Potato Salad

Black Beans

Steak Fries

Hash Brown Potatoes

Coleslaw

Brown Rice

Real Red-skinned Mashed Potatoes

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PASTAS



– Chicken Parmesan Pictured –

Black Angus Stroganoff

Tender tips of black angus filet mignon sautéed with baby bella mushrooms and onion; served over fettuccini with a sour cream sauce 20.00

Baby Sea Scallops with Basil Pesto

1/2 pound of scallops sautéed and served over fettuccini with a basil pesto sauce 20.00

Eggplant or Chicken Parmesan

Vine-ripened eggplant or char-grilled breast of chicken topped with provolone cheese and house-made marinara sauce; served over fettuccini with garlic toast

Eggplant 16.00 Chicken 17.00

Meat Lover's Pasta

Generous portion of Italian sausage, pepperoni, ham, and homemade meatballs tossed in house-made marinara sauce; served over fettuccini with garlic toast 17.00

Trifecta Gorgonzola

Sautéed & diced breast of chicken, ham, Italian sausage and onion tossed with fettuccini in a creamy gorgonzola sauce 18.00

- All pasta dishes are served with fresh-baked bread and your choice of a cup of soup, tossed, spinach or Caesar salad -

substitute the soup and salad table ~ 3.00

Cajun Chicken Cavatappi

Chicken tenders tossed with bacon, red onion, fresh mushroom, Cavatappi pasta and a spicy red pepper sauce 17.00

Southwestern Sauté

Artichoke, Portobello mushroom, fresh spinach, onion and parmesan cheese sautéed with tomato, garlic and basil brodo, served over fettuccini 16.00

add chicken 3.00 add shrimp (4) 8.00

Garden Sauté

Eggplant, red onion, mushroom, zucchini, yellow squash and spinach tossed with basil pesto; topped with goat cheese and served over brown rice; 16.00

add chicken 3.00 add shrimp (4) 8.00



– Southwestern Sauté Pictured –

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HOME - STYLE

Served with your choice of a cup of soup, tossed, spinach or Caesar salad

Substitute our soup and salad table ~3.00

English-Style Fish & Chips

Beer-battered and deep-fried fillets; served with steak fries, fresh lemon and tartar sauce (malt vinegar available)

Tilapia	14.00
North Atlantic cod	16.00

Baked Macaroni & Cheese

Traditional recipe baked with a bread crumb topping 13.00

Rotisserie Chicken

½ tender rotisserie-style chicken served with homemade mashed potatoes and gravy 13.75

Liver & Onions

Tender beef liver lightly floured, grilled and topped with bacon and grilled onions; served with homemade mashed potatoes and gravy 12.00



– Liver & Onions Pictured –

Irish Lamb Stew

Special House Recipe; served in an Irish soda bread bowl 15.00

Polish Hunters' Stew

A savory stew with braised pork, polish kielbasa, ham, sauerkraut and mushroom 13.50

House-made Meatloaf

House Recipe; served with homemade mashed potatoes and gravy 13.50



– Mushroom & Swiss Burger Pictured –

BLACK ANGUS BURGERS

½ pound char-grilled USDA choice black angus ground beef served on a bun with steak fries

Substitute sweet potato fries or onion rings for 2.00

Substitute a cup of macaroni & cheese 2.50

*Classic Burger 7.25

*Classic Cheeseburger 7.75

Black & Blue Burger 8.25

Rolled in fresh peppercorn, topped with house-made blue cheese dressing and American cheese

*Chicago Burger 8.50

Bacon, American cheese and house-made blue cheese dressing

*Mushroom & Swiss burger 8.25

Fresh grilled mushroom and Swiss cheese

*Patty Melt 8.25

Grilled onions and Swiss cheese; served on grilled rye

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SIGNATURE SANDWICHES

Served with your choice of house-made potato chips, potato salad or coleslaw

Bacon Turkey Supreme

Thick-cut bacon, honey-smoked breast of turkey, lettuce, tomato and mayonnaise; served on toasted cranberry walnut bread 8.25

French Dip

Tender sliced prime rib on an oven-baked French batard baguette; served au jus 8.95
add cheese and onion 75 cents

Doherty-Famous Double Reuben

Sliced eye-of-round corned beef, sauerkraut and Swiss cheese served on three slices grilled rye bread with a side of house-made thousand island dressing 8.75

Grilled Turkey Monterey

Smoked breast of turkey, Monterey Jack cheese, avocado, alfalfa sprouts and cranberry mayonnaise; served on cranberry walnut bread 8.75



– Blackened Ahi Tuna Sandwich Pictured –

*Blackened Ahi Tuna Sandwich

Four-ounces blackened Sashimi-grade Ahi tuna, baby greens, tomato, red onion and red pepper mayonnaise; served on grilled rustic house-made white bread; medium rare 8.75

Grilled Salmon BLT

Salmon fillet, thick-cut bacon, lettuce, tomato and cranberry mayonnaise; served on grilled cranberry walnut bread 9.50

With any of our Signature Sandwiches or Wraps

- Substitute Steak Fries or Cottage Cheese ~1.00 -
- Substitute Sweet Potato Fries or Onion Rings ~ 2.00 -
- Substitute cup of Macaroni & Cheese ~2.50 -
- Add Soup and Salad Table ~ 3.00 -



– Chicken Caesar Wrap Pictured –

WRAPS

Fresh ingredients wrapped in a soft flour tortilla; served with your choice of house-made potato chips, potato salad or coleslaw & pickle spear

Irish Reuben Wrap

Grilled corned beef, sauerkraut, Swiss cheese and house-made thousand island dressing 7.75

Grilled Chicken Caesar Wrap

Grilled chicken breast tenders, romaine lettuce, parmesan cheese, crushed black pepper and Caesar dressing 7.75

Hippie Wrap

Hummus, red onion, alfalfa sprouts, feta cheese, tomato, cucumber and spinach with red pepper mayonnaise 7.75

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CHAR-GRILLED CHICKEN SANDWICHES

Herb-marinated and char-grilled breast of chicken; served on a bun with your choice of house-made potato chips, potato salad or coleslaw

Substitute cup of soup, steak fries or cottage cheese ~ 1.00

Substitute baked French onion soup, sweet potato fries or onion rings ~ 2.00

Substitute a cup of macaroni & cheese or tossed salad ~ 2.50

Add soup and salad table ~ 3.00



– Chicken Pesto Sandwich Pictured –

Herb Chicken

Served with side of house-made thousand island dressing 7.95

Chicken Pesto

Topped with avocado and basil pesto 8.25

Ragin' Cajun Chicken

Coated in spicy Cajun seasoning and topped with bacon; served with side of mayonnaise 8.25

Buffalo Chicken

Dipped in Doherty's famous buffalo sauce; topped with bacon, American cheese and house-made blue cheese dressing 8.25

SANDWICH FAVORITES

Home-style Hot Beef, Turkey, or Meatloaf

A classic on your choice of white, wheat or rye bread; served with real mashed potatoes and gravy 7.95

Carved Leg of Lamb Sandwich

Tender roasted leg of lamb shaved, chilled and served on grilled Moroccan olive bread with fresh spinach, red onion, feta cheese and Dijon mustard; served medium rare 8.95

Fish Sandwich

Beer-battered and deep-fried; served on a bun with tartar sauce, lemon wedge and steak fries

Tilapia 7.75

North Atlantic Cod 8.75

*Steak Sandwich

8 oz char-grilled Flat Iron Sirloin steak served open faced on toasted sourdough bread with sliced tomato and steak fries 12.75



– Hot Turkey Sandwich Pictured –

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ALCOHOLIC BEVERAGES

Vodka

Kamchatka
Stolichnaya
Smirnoff
Smirnoff Vanilla
Absolut
Grey Goose

Rum

Mohawk
Captain Morgan Spiced
Malibu Coconut
Bacardi
Myer's Dark

Whiskey

Newport
Powers Irish
Canadian Club
Seagram's Seven
Black Velvet
Jack Daniels
Seagram's VO
Bushmills
Jameson
Crown Royal

Scotch

Grand MacNish
Grants
Dewar's
Cuttysark
J & B
Johnnie Walker Black
Chivas Regal
Glenlivet
Glenfiddich
Macallan 12 Year

Liqueur/Cordial

Jagermeister
Drambuie
Baileys Irish Cream
Grand Marnier
Kahlua
Frangelico
Chambord
Peach Schnapps
Sloe Gin
Cointreau
Amaretto
Apple Pucker
Butter Shots
Hot Damn
Anisette
Benedictine
Patron XO Cafe
Tequila Rose
Southern Comfort
Irish Mist
Chartreuse Green
Peppermint Schnapps
X-Rated Fusion
Godiva White Chocolate
Yukon Jack
Disaronno
Sambuca di Amore

Gin

Calvert
Tanqueray
Bombay Sapphire
Beefeater

Bourbon

Jim Beam
Maker's Mark
Knob Creek
Wild Turkey 101
Woodford Reserve

Brandy/Cognac

Christian Brothers
Ginger
Hennessy
Courvoisier

Tequila

Rosita
Jose Quervo Gold
Patron Silver
Wild Turkey 101

DRAFT BEER PINTS

Bud Light
Michelob Ultra
Harp
Guinness
Labatt Blue
Killians Red
Black & Tan (Guinness & Harp)

*Ask your server about seasonal drafts

DOHERTY TAKE HOMES

<i>House-made Salad Dressing</i>	6.00 (12 oz)
Peach Poppy Seed	Blue Cheese
Ranch	French
1000 Island	Hot Bacon
Herb Vinaigrette	
<i>Fresh Baked Goods</i>	7.50 (6) 13.00 (12)
Muffins	
Cinnamon Biscuits	
<i>Loaf of Bread</i>	5.00
Sourdough	
Cranberry Walnut	
Rustic White or Wheat	
Moroccan Olive	
<i>House-made Soup</i>	8.00 (Quart)
Navy Bean with Ham	
French Onion	
Soup of the Day	
<i>House-made Bloody Mary Mix</i>	25.00 (Gallon)

Doherty-Famous Bloody Mary Recipe

SOFT DRINKS

1.95

Coke (Cherry Available)	
Diet Coke (Cherry Available)	
Sprite	
Mellow Yellow	
Squirt	
Ginger Ale	
<i>Lemonade</i>	2.25
<i>Coffee, Hot Tea, Iced Tea</i>	1.95
<i>Herbal or Green tea</i>	2.50
<i>White Milk (2%)</i>	2.50
<i>Chocolate Milk</i>	3.50
<i>Juice</i>	
	Small 1.75
	Large 3.25
Orange, Tomato, Grapefruit, V-8, Cranberry or Apple	

Free refills on coffee, iced tea, lemonade
and soft drinks

Monday Burger Specials

1/2 pound freshly ground Black Angus Beef,
char-grilled to perfection!

Classic Burger (with cheese add .50) **4.99**

Chicago Burger **6.25**

Topped with bacon, house-made blue
cheese dressing and American Cheese

Black & Blue Burger **5.99**

Rolled in peppercorns, topped with
American cheese and blue cheese dressing

Mushroom Swiss Burger **5.99**

Topped with fresh grilled mushrooms and Swiss
cheese

Low - Carb Burger **4.99**

All the burger - no bun!

Additions for 1.00

Steak fries, potato salad, coleslaw, cup of navy bean
soup or soup of the day

Additions for 2.00

Cottage cheese, beer battered onion rings, sweet pota-
to fries or cup of baked French onion soup

Tuesday Tex-Mex Madness

THREE (3) CHICKEN ENCHILADAS

Served with Black Beans **5.95**

Additions for 1.00

Steak fries, potato salad, coleslaw, cup of navy
bean soup or soup of the day

Additions for 2.00

Cottage cheese, beer battered onion rings,
sweet potato fries or cup of baked French onion
soup

Additions for 3.00

Tossed, spinach or Caesar side salad

Wednesday Fish n' Chips

ALL YOU CAN EAT BEER-BATTERED FISH &
CHIPS **10.95**

Additions for 1.00

Steak fries, potato salad, coleslaw, cup of navy bean
soup or soup of the day

Additions for 2.00

Cottage cheese, beer battered onion rings or sweet
potatoes fries, cup of baked French onion soup

Nightly Specials

Available 5-9 p.m.

Sunday Lotsa Pasta

CREATE YOUR OWN GOURMET PASTA MASTERPIECE

13.95

Served with choice of tossed, spinach or Caesar side salad

Substitute Soup & Salad Table **3.00**

Select one (1) pasta

Cavatappi - Brown Rice - Fettuccini

Select up to two (2) meats

Additional meats 1.75 each

Diced Salami - Chopped Bacon - Diced Chicken

Diced Ham - Italian Sausage - Prime Rib Tips

Shrimp - add 2.99

Select up to three (3) vegetables

Choose up to six (6) without meat selections

Zucchini - Black Olive - Eggplant - Spinach

Greek Olive - Mushrooms - Tomato - Red Onion

Artichoke Heart - Green Pepper - Yellow Squash

Select one sauce

Alfredo Sauce - Marinara Sauce - Garlic & Herb Olive Oil

Gorgonzola Cheese Sauce - Spicy Cajun Cream Sauce

Select one cheese

Crumbled Feta - Shredded Swiss

Shredded Parmesan - Shredded Cheddar

Thursday Prime Rib Night

8 OUNCE OPEN-FACED PRIME RIB SANDWICH ~ **12.50**

House-seasoned and slow-roasted Prime Rib of beef
served over sourdough bread with one classic side

Add grilled onions .50

Add grilled mushrooms 1.00

Add tossed, spinach, Caesar side salad

or soup & salad table 3.00

Classic house-made sides

Vegetable of the day	Black Beans	Coleslaw
Brown Rice	Baked potato	Steak Fries
Real Mashed potatoes	Potato salad	Hash Browns