



## GARDEN & PANTRY

<b>Baked Potato &amp; Leek Soup</b>	<b>\$8</b>
<b>Farmer's Market Salad</b>	<b>\$10</b>
mixed field greens, fresh seasonal veggies served with apple cider vinaigrette	
<b>Classic Iceberg Wedge</b>	<b>\$12</b>
red onions, cherry tomatoes, hickory smoked bacon, spiced pecans, served with buttermilk blue cheese dressing	
<b>Knife &amp; Fork Caesar</b>	<b>\$12</b>
hydro bib lettuce, sourdough croutons, parmesan crisps, black peppercorn caesar dressing	
<b>Doc's Cobb Salad</b>	<b>\$17</b>
smoked chicken & ham, egg, bacon, tomatoes, cucumbers, corn, bell peppers, white cheddar, served with peppercorn ranch	

## A LA CARTE STEAKS

<b>6oz Wagyu Flat Iron</b>	<b>\$26</b>
<b>8oz Filet Mignon</b>	<b>\$41</b>
<b>14oz NY Strip</b>	<b>\$45</b>
<b>22oz Cowboy Ribeye</b>	<b>\$59</b>
<b>22oz Porterhouse</b>	<b>\$67</b>
<b>36oz Dry Aged Tomahawk</b>	<b>\$145</b>

## A LA CARTE SIDES

<b>Loaded Twice Baked Potato</b>	<b>\$11</b>
<b>Candied Brussel Sprouts</b>	<b>\$11</b>
<b>Cauliflower Steak</b>	<b>\$10</b>
<b>Cheddar Mac &amp; Cheese</b>	<b>\$10</b>
<b>Roasted Forest Mushrooms</b>	<b>\$11</b>
<b>Whipped Yukon Golds</b>	<b>\$8</b>

## FOR THE TABLE

<b>Crab Cake</b>	<b>\$20</b>
Lump Gulf Crab, served with remoulade sauce, celery & pepper slaw	
<b>Ahi Tuna Stack</b>	<b>\$16</b>
wakame and red onion salad, wasabi peas, avocado, sriracha honey aioli, wonton crisps & candied shishito peppers	
<b>Wagyu Meatballs</b>	<b>\$14</b>
wagyu grind, pecorino snow, served with ancho chile voodoo sauce	
<b>Grilled Lamb Lollipops</b>	<b>\$26</b>
pastrami rub, mint chimichurri sauce, served with smoked root vegetable puree	
<b>Fried Calamari &amp; Oysters</b>	<b>\$19</b>
lightly battered in rice flour, mini peppers, carrots, served with crispy garlic soy glaze & sriracha aioli	
<b>Tempura Fried Lobster</b>	<b>\$22</b>
Canadian lobster tail, grilled watermelon, tain syrup, warm goat cheese mousse & pickled red jalapeños	
<b>Shrimp Cocktail</b>	<b>\$19</b>
grilled & chilled, horseradish puree, smoked tomato jam, grilled lemon	

## MAIN STREET STANDARDS

<b>Shrimp &amp; Grits</b>	<b>\$32</b>
blackened shrimp, heirloom cheddar grits, New Orleans style BBQ sauce served with celery & pepper slaw	
<b>Rotisserie Spiced Chicken "Not Pie"</b>	<b>\$29</b>
seasonal mixed vegetables, sweet potatoes, tarragon cream sauce, served over fresh biscuit	
<b>Eisenhower's Pot Roast</b>	<b>\$34</b>
red wine braised short rib, smoked root vegetable puree, tomato & shishito pepper relish, tobacco onions	
<b>The Mayor's Cut</b>	<b>\$51</b>
8oz filet mignon, whipped Yukon golds, ancho Chile voodoo sauce	
<b>Ribeye</b>	<b>\$49</b>
16oz center cut boneless Ribeye, served with loaded twice baked potato	
<b>Double Barrel Berkshire Pork Chop</b>	<b>\$34</b>
BBQ rubbed, tasso ham cream sauce, served with candied Brussel sprouts	
<b>Cacio e Pepe</b>	<b>\$19</b>
bucatini pasta, cracked black peppercorn, pecorino romano, parmesan, asiago	
<b>Shrimp \$32 Lobster \$38</b>	
<b>Cajun Blackened Salmon</b>	<b>\$36</b>
coal roasted vegetables, topped with shrimp & crawfish creole sauce	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, soybean, peanuts, tree nuts, fish and shellfish.

# Doc's LOUNGE

## SIGNATURE COCKTAILS

<b>Doc's Old Fashioned</b>	<b>\$16</b>
34 liquid gold bourbon infusion, bitters, amarena cherry, flamed orange twist	
<b>Texoma Mule</b>	<b>\$13</b>
Deep Eddy Ruby Red, elderflower, fresh lime juice ginger beer	
<b>Frozen Big Tex</b>	<b>\$14</b>
homemade sweet and sour, fresh lime juice, blend of blanco and reposado tequila, served with tajin rim	
<b>Lavender Fields</b>	<b>\$16</b>
Empress 1908, Elderflower, lavender infused syrup, fresh lemon juice, thyme	
<b>The Oaxacan</b>	<b>\$16</b>
Illegal Joven, Cointreau, spicy mango infused syrup, fresh lime juice, tajin	
<b>Giggle Water</b>	<b>\$14</b>
Calamity Gin, raspberry preserves, prosecco, cotton candy	
<b>Gold Rush</b>	<b>\$15</b>
Bulleit Rye, egg whites, fresh squeezed lemon juice, honey syrup	
<b>Gunslinger</b>	<b>\$14</b>
Sazerac Rye, Campari, fresh lemon juice, local honey, orange bitters	
<b>Cocktail of the week</b>	<b>\$15</b>
*ask your server for our weekly craft creation	

## DRAFT BEER

<b>903 Cerveza Por Favor</b>	<b>\$6</b>
<b>3 Nations Mango Smash IPA</b>	<b>\$7</b>
<b>Bitter Sister, Busy Blonde</b>	<b>\$6</b>
<b>Dallas Rotator</b>	<b>\$7</b>
<b>Texas Rotator</b>	<b>\$7</b>
<b>The Presidential Rotator</b>	<b>\$7</b>
<b>Tupps Juice Pack</b>	<b>\$7</b>

## BOTTLED BEER

Dallas Blonde	\$7	Bud Light	\$6
Deep Ellum IPA	\$8	Michelob Ultra	\$7
LH Milk Stout	\$8	Miller Lite	\$6
Mosaic IPA	\$7	Modelo	\$7
Blood & Honey	\$7	Corona	\$7
Tupps Juice Pack	\$7	Dos XX	\$7
Local Buzz	\$7	Shiner Bock	\$7
VooDoo IPA	\$9	Stella Artois	\$7
Coors Light	\$6	Heineken 0.0	\$6

## RED WINES

Pinot Noir, Sand Point, California	\$8	\$28
Pinot Noir, Sea Sun, North County	\$10	\$34
Pinot Noir, Love Noir, California	\$12	\$42
Pinot Noir, Siduri, Santa Barbara	\$16	\$58
Pinot Noir, King Estate, Wilamette		\$69
Pinot Noir, Etude, Carneros		\$80
Barbera, Lange Twins, Lodi	\$14	\$52
Red Blend, Troublemaker, California	\$9	\$32
Shiraz, Angove, Australia	\$12	\$42
Malbec, "Vive", Alta Vista, Argentina	\$8	\$32
Malbec, Red Schooner, Napa Valley		\$65
Merlot, Schlumberger, Dry Creek	\$12	\$42
Merlot, Provenance, Napa Valley		\$85
Bordeaux, "The Trilogy", Napa Valley		\$120
Cabernet Franc, Lange Twins, Lodi	\$14	\$52
Cabernet Sauvignon, Sand Point, California	\$8	\$28
Cabernet Sauvignon, Silver Palm, Sonoma	\$13	\$45
Cabernet Sauvignon, Daou, Paso Robles	\$16	\$62
Cabernet Sauvignon, Duckhorn, Napa Valley		\$90
Cabernet Sauvignon, Caymus, Napa Valley		\$150
Cabernet Sauvignon, Silver Oak, Napa Valley		\$215
Cabernet Sauvignon, Cardinale Estate, Napa		\$365
Cabernet Sauvignon, Insignia, Napa Valley		\$465

## WHITE WINES

Moscato, Sand Point, California	\$8	\$28
Riesling, Dr. Loosen, Germany	\$8	\$28
Sauvignon Blanc, Sand Point, California	\$8	\$28
Sauvignon Blanc, Matanzas Creek, Sonoma	\$14	\$42
Sauvignon Blanc, Cakebread, Napa Valley		\$65
Pinot Grigio, Terracotta, Italy	\$9	\$30
Pinot Grigio, Seaglass, California	\$11	\$38
Chardonnay, Sand Point, California	\$8	\$28
Chardonnay, Schlumberger, California	\$10	\$32
Chardonnay, Pams "UnOaked", Sonoma	\$13	\$39
Chardonnay, Stags Leap, Napa Valley	\$21	\$76
Chardonnay, Hartford Court, Russian River		\$60
Chardonnay, Stonestreet, Alexander Valley		\$75

## ROSE & SPARKLING

Prosecco, Benvolio, Italy	\$8	\$26
Rose, Charles & Charles, Washington	\$10	\$32
Rose, Rose Gold, France	\$12	\$37
Brut Prestige, Mumm, Napa Valley	\$13	\$41
Sparkling Rose, Mumm, Napa Valley		\$45
Brut, Argyle Vintage, Oregon		\$52
Champagne, Argyle Vintage, France		\$55
Champagne, Taittinger Reserve, France		\$75
Champagne, Perrier Jouet, "Grand Brut"		\$92