

Welcome to Dosey Doe

Starters, Soups and Salads

<p>PINEAPPLE AND ROCK SHRIMP EGGROLLS 9.00 Two Crunchy Eggrolls with Thai Sweet Chili Dip</p> <p>PAN-FRIED LUMP CRAB AND CORN FRITTERS 16.00 Creole Mustard Butter and Crunchy Shallot Rings</p> <p>FRIED GREEN TOMATOES AND ASPARAGUS 8.00 Beer-Battered Green Tomatoes and Asparagus with Southwestern Buttermilk Ranch Dip</p> <p>TEXAS SIZE APPETIZER PLATTER 16.00 With Fried Green Tomatoes and Asparagus, One Shrimp Eggroll, Portabello Mushrooms, Fried Artichokes, Cajun Crawfish Tails and Dips Galore</p> <p>FRENCH ONION SOUP 4/6 With Sherry and Gruyere Cheese Crouton</p> <p>SOUP DU JOUR 4/6 Ask Your Server for Today's Special Selection</p>	<p>HILL COUNTRY SALAD 8.00 Crisp Greens, Dried Cherries, Sliced Almonds, Toasted Sourdough Croutons, Raspberry-Chipotle Vinaigrette, and Fresh Seasonal Berries Add Chicken or Rock Shrimp: 3.75</p> <p>HOUSE GREEN SALAD 3.50/7.00 Crisp Greens, Cherry Tomatoes, Olives, Red Onions, English Cucumber, and Choice of: Bleu Cheese, House Ranch, Raspberry-Chipotle, Champagne Vinaigrette or Dijon-Honey Mustard Add Chicken or Rock Shrimp: 3.75</p> <p>TEXAS CAESAR SALAD 8.00 Crisp Romaine Hearts, Grilled Corn, Toasted Pumpkin Seeds, Grated Cotija Cheese, Crunchy Parmesan Cracker, and Caesar Vinaigrette Add Chicken or Rock Shrimp: 3.75</p> <p>ARUGULA AND SPINACH 8.00 Fresh Spinach and Arugula with Diced Mango, Spiced Pecans, Blueberries, Crumbled Goat Cheese and Honey-Champagne Vinaigrette Add Chicken or Rock Shrimp: 3.75</p>
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Blue Plate Specials*

<p>BRAISED LAMB FORESHANK Braised in Veal Stock, Aromatic Vegetables, Tomatoes, Bay Leaves, and Newcastle Brown Ale. Served with Honey-Bacon Napa Cabbage and Wisconsin Cheddar Potato Gratin 26.00 (Limited Availability)</p> <p>BLACKENED NEW YORK STRIP 14oz Black Angus Strip with Sweet Shallot Steak Butter, Smoked Gouda Mac 'n Cheese, and Steamed Asparagus 29.00 (add Lump Crab Topping 7.00)</p>	<p>AKAUSHI BEEF FLAT IRON STEAK 8oz Seared Kobe-Style Flat Iron with Forest Mushroom Veal Demi Glace, Black Truffle Potato Croquettes and Balsamic Grilled Vegetable Skewer 44.00 (Chef recommends Rare)</p> <p>PORK TENDERLOIN MEDALLIONS Cilantro Chimichurri Marinated and Grilled with Southern Corn Salsa, Grilled Squash, and Poblano Pepper Risotto 25.00</p>
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Everyday Entrees*

<p>FISH AND CHIPS Made with Beer-Battered Pacific Cod with Fresh Cut Home Fries, Hushpuppies, Creole Remoulade, Malt Vinegar, and Lemon 14.00</p> <p>SPICY BOWTIE PASTA</p>	<p>CASHEW CHICKEN SALAD SANDWICH On Toasted Sourdough with Lettuce, Tomato, and Shaved Onion. Served with Home Fries and Sweet Cherry Peppers 12.00</p> <p>CHICKEN FRIED CHICKEN</p>
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*With Choice of Rock Shrimp or Blackened Chicken,
Red Chili Flakes, Grilled Corn, Red Peppers, Black Beans,
Scallions, Roasted Garlic Alfredo, and Parmesan Cracker*
18.00

**GINORMOUS CHICKEN
FRIED STEAK**

*With Roasted Garlic Mashed Potatoes, French Green Beans, and
Our Delightfully Sinful Pepper Cream Gravy*
10oz Ginormous 16.00
5oz Not-so-Ginormous 12.00

CHEF'S SPECIAL DU JOUR

Ask your Server for Today's Special Selection

* \$5.00 Split Plate Fee

*With Roasted Garlic Mashed Potatoes, Southern Corn
Succotash, and Our Delightfully Sinful Pepper Cream Gravy*
13.00

1/2 POUND ANGUS BURGER

*Chuck Black Angus Patty on a Sweet Sourdough Bun with
Green Leaf Lettuce, Tomatoes, Shaved Onions, Pickles, and
Choice of Cheese. Served with Home Fries*
11.00

GRILLED ATLANTIC SALMON

*Topped with Saffron-Thyme Steak Butter, with
Garlic Spinach and Poblano Pepper Risotto*
24.00

18 % Gratuity will be added to parties of 8 or more

Visit us at DoseyDoe.com for the latest in Upcoming Events and Concerts!
