

Dinner Entrees

Dinners are served with Fresh Baked Bread
& Side Dish

Dinners are priced per Person- **One Selection per Group**
Additional Selections +2.00 each

House Salad or Caesar Salad with Meal, Add 3.50 per Person

Doc's Blue Ribbon Baby-Back Pork Ribs

Slowly Smoked with Tennessee Hickory

And Lightly Basted on the Grill with Our Signature BBQ Sauce

Four Bone Dinner 8.50, Six Bone 12.99, Twelve Bone Big Slab 18.99

Grilled Boneless Breast of Chicken Teriyaki

Fresh Chicken Breast Marinated in Rich Teriyaki Sauce

Served with Seasoned Rice Pilaf

\$ 10.99

Char-Grilled Lemon Chicken

Fresh Boneless Breast Grilled

With and Lightly Seasoned Sauce and Fresh Lemon

Served with Steamed Sugar Snap Peas

\$ 10.99

Grilled Tequila & Honey-Lime Chicken

Boneless Breast of Chicken Grilled and served with

A Tangy Sweet-Lime Sauce

Served with Roasted Redskin Mashed Potatoes

\$ 11.99

Hickory-Smoked Prime Rib of Beef Au Jus

A 10-ounce cut of Tender Western-Aged Beef,

Slow Roasted and Lightly Smoked with Tennessee Hickory

And Served with a Sour Cream Horseradish Sauce

And Baked Potato

Served with Fresh Garden Salad/Dressing

\$ 16.99

Char-Grilled Shrimp on a Skewer

6 Shrimp Served over Rice

\$ 11.99

Additional Skewer of Shrimp Add \$ 4.00

Prices subject to change based on Market Price

(1)

Dinner Entrees

(Continued)

Steak au Poivre

Aged, Prime Grade Angus Ribeye
or New York Strip rolled in fresh cracked
Peppercorns and topped with a Rich Brown Cognac Sauce
Served with Roasted Redskin Mashed Potatoes
- Market Price-

Bar-B-Que Pork Platter

Hickory Smoked Barbequed Pork,
Hand Pulled and Topped with our Signature BarBQue Sauce
Served with Creamy Country Cole Slaw
\$ 10.99

Fried Chicken Tenders

Served with Honey Mustard Sauce
And Creamy Country Slaw
\$ 10.99

Doc's Famous

Lightly Smoked Beef Brisket

Tender, Juicy, thinly sliced
Aged Beef Brisket
Served with Roasted Redskin Mashed Potatoes
\$ 14.99

Maple Glazed Roast Porkloin

Seared & Slow Roasted with a Maple Glaze
Served with Southern Style Green Beans
\$12.99

Slow Cooked Beef Pot Roast

Served with a Rich Brown Gravy and
Roasted Redskin Mashed Potatoes
\$ 15.99

Hickory Smoked Chicken Quarters

Slow Roasted until Juicy and served
with Creamy Cole Slaw
\$ 10.99

-Add or substitute side dishes upon request -