

NYC Restaurant Week Summer 2024

Dinner Menu Pre Fixe \$45



STARTERS

Soup of the Day

House Salad Baby field greens, shaved carrots, tomatoes, cucumbers, red onions and balsamic

Mac & Cheese Bites noodles with creamy cheddar, battered, spicy ranch dipping sauce

> Zucchini Sticks served with chipotle mayo

MAIN COURSES

Half Rack of BBQ Ribs Fire Braised St Louis stye half rack, crisp French fries, coleslaw

Blackened Salmon Blackened salmon filet served over black bean & sweet corn salad with rice

Charcoal Strip Steak Frites Crisp Fries, Petit Salad and Burgundy Shallot Compound Butter

Chicken Curry Sauteed Chicken, Mixed Peppers, Onions, Curry Sauce, Rice and French Fries

Fish n' Chips Crispy Ale Battered Cod Fish, Homemade Tartar Sauce, Coleslaw and French Fries.

Surf n Turf Burger Angus Beef Blend Sirloin, homemade crab cake, roasted poblano remoulade, LTP, crisp French fries, coleslaw

DESSERTS

Apple Crumble Blossom Pastry, mixed apples, warmed, fresh cream

> New York Cheesecake whipped cream

> > Haagen Dazs Vanilla or Chocolate

Pricing does not include NY Sales tax, gratuity or beverages - No Substitutions

DOC WATSONS NYC Restaurant Week 2024

APPETIZERS

Zucchini Sticks served with chipotle mayo

Soup of the Day

Garden Salad Baby field greens, tomato, cucumber, red onion, balsamic



Roasted Vegetable Wrap Roasted peppers, mixed mushrooms, mozzarella cheese, leafy greens

The Doc Burger

Angus Beef Blend Sirloin, frizzled onions, egg, bacon and bleu cheese crumble, sesame seed bun, LTP, crisp French fries and coleslaw

Fish n' Chips Crispy Ale Battered Cod Fish, Homemade Tartar Sauce, Coleslaw and French Fries.

Chicken Cobb Salad

Crisp bacon, avocado, bleu cheese, tomatoes, boiled egg, romaine lettuce, lemon herb vinaigrette



Apple Crumble Blossom Pastry, mixed apples, warmed, fresh cream

> New York Cheesecake whipped cream



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