

SNACK + START + SHARE				docbsrestaur	rant RESTAURANT + BAR
Tomato & Goat Cheese Bisque veggie stock, basil, homemade croutons Rustic Salsa served with warm tortilla chips 12 Housemade Gua Doc B's sweet pot Salt, pepper, remo				en Littles & Fri battered, cajun, o	
		rtichokes 20 Chimichurri Chicken Wings			
Our 'Famous' Candied Bacon 12 Shrimp Cock	tail	remoulade sauces 21 Teriyaki Chicken Wings 20 700° baked, pineapple reduction, scallions			
1 lb. Angry Meatball	* spicy tomato	o, ricotta, garlic	bread 23	 .:	
SIDES			• • • • • • • • • • • • • • • • • • • •	••••	
French Fries 7 Cucumber Salad 7 Kale SI Sweet Potato Fries 9 Coleslaw 7 Carrot	aw Ginger Kale	7 Quinoa \$7 Sautéed	Salad I Broccoli		alapeño Potatoes 7 Style Potatoes 7
ENTRÉE SALADS		.CONTI	NUED)	
Knife And Fork Cobb* Crispy Chicken & Gold Coast Vinaigrette bacon, egg, avocado, cornbread croutons & danish blue	22 Gi i	nger Dressed s cumber, carrots	Salad Hand & tomato	l Cut Field Greens &	House Ginger Dressing 13
Buffalo Chicken Salad <i>Roasted Garlic Dressing</i> hand battered chicken tenders tossed in buffalo, with danish bred onion, avocado & croutons	lue, cu	cumber, carrots	s, corn, tom	ato & cornbread	
The #1 Tuna Salad* Seared Ahi & Carrot Ginger Dressing		Santa Fe Tortilla Salad Agave Lime Vinaigrette 15 corn, cilantro & roasted red pepper tossed with a black bean drizzle Brussels Sprout Salad Basil Vinaigrette & Parmigiano Reggiano 16 house shredded brussels with a bit of kale & marcona almonds			
with citrus ponzu, field greens, cucumber, mango & avocado	Br ho				
VERY SPECIAL ENTRÉES	Tay	lifornia Salad ylor Farms kale, ed cranberries,	avocado, o	<i>lic Dressing</i> corn, roasted swe as & tortilla strip	17 eet potato, pistachio, os
Chicken Paillard arugula, tomatoes, pickled red onion, and shaved reggiano	25		ADD	TO ANY SALAD	
with gold coast vinaigrette Marinated Chicken Kebabs with cilantro rice and a side of cucumber & feta salad	28	Buffalo Chick	ken Tende	B • Crispy Chick rs 10 • Marinate Salmon* 15 • S	d Filet Mignon* 14
Mama B's Chicken Parm marinara & thin-sliced mozzarella with rigatoni				ANDWIC	
Rigatoni with our 1 lb. Angry Meatball* mom's marinara, parmigiano reggiano & a pinch of chili flake	29 — Tra	Traditional Cheeseburger* cheddar cheese, all the fixin's, with ketchup & French's mustard			
6 oz. Petite Filet* paired with crispy jalapeño potatoes & housemade steak sauc	e Th	e Wedge Burg	er*		21
10 oz. Chimichurri Steak* served with french fries & a baby salad	41 Ca	jun Turkey Bu	rger		on & garlic dressing 18 strips & bbg sauce
Single Cut Pork Chop 72 hour brine, roasted garlic butter & your favorite potato	26 "A	ll Green" Burg	er Our Greei	n Rice & Kale Blend kle, red onion & j	19
Fall Off The Bone Danish Barbecue Ribs glazed with housemade bbq & served alongside creamy coles	33 Th	e Wright Chic	ken Sandv	vich	20 d onion & dijon honey
Simply Grilled Salmon* Fileted In House Daily served with parmigiano reggiano kale & vinaigrette tomatoes				milk Fried Chicken g & habanero-ho	17 oney sauce
Seared Ahi Tuna* Citrus Ponzu served alongside carrot ginger dressed kale & sliced avocado		Buffalo Chicken Sandwich 20 lettuce, tomato, red onion & danish blue with roasted garlic dressing			
The Plate		Crispy Chicken Sandwich Panko & Reggiano coleslaw, white onion, pickle & 1001 island dressing			
your choice of four listed sides with a grilled artichoke		rnitas Sandw i w roasted pork		pickle & a thick	22 onion ring with bbq
WOK OUT* BOWL Served with broccoli, mushrooms, carrots & cashews		est Coast Stea nter cut filet, pa			28 w & pickled red onion
	- D	ESSER	г		
Tofu 21 · Chicken 21 · Marinated Filet Mignon* 24 Shrimp 23 · Seared Ahi* 30 · Grilled Salmon* 30		b's Double De th chocolate sa			12

Your happiness is our priority ⁽³⁾

Choose: Sesame Teriyaki or Sweet & Spicy Thai

Choose: Sticky Brown Rice, Shanghai Lo Mein or Quinoa

Cinnamon Toast Crunch Cheesecake

graham cracker & nilla wafer crust, homemade whipped cream

with a traditional NY style filling

Key Lime Pie

11

10