

Doherty Hotel
Valentine's Specials

Friday and Saturday, February 12 & 13: 5 - 9pm

Sunday, February 14: 12 - 8pm

Appetizers

Salmon Cake ~ \$12

A delicious blend of fresh salmon, seasonings and breadcrumbs;
grilled and served over a bed of mixed greens with Dijon cream sauce

Oysters Rockefeller ~ \$14

Five savory oysters broiled with fresh spinach, onion and bacon;
then topped with house Béarnaise sauce and parmesan cheese

Entrées

Entrée specials served with choice of soup or tossed, Caesar or spinach salad

CHAR-GRILLED DUCK BREAST ~ \$28

Two Maple Leaf Farms duck breasts char-grilled and
served over cabernet sauce with a side of blue cheese orzo;
prepared medium rare

PRIME RIB ~ \$33

Ten-ounce house-seasoned and slow-roasted USDA Choice prime rib of beef
cut to order, served au jus with your choice of one house-made side

SURF - N - TURF ~ \$48

8 ounce lobster tail
paired with a char-grilled USDA Choice 8 ounce sirloin
and served with your choice of one classic house-made side

SHRIMP MORNAY CREPES ~ \$24

Succulent shrimp sauteed and wrapped in house-made crepes (3)
with a Swiss mornay sauce; served with garden vegetable

Side Choices

Baked
Spicy Black Beans
Coleslaw

Mashed Potatoes
Vegetable of the Day
Potato Salad

Hash Browns
Brown Rice
French Fries

Additional sides: \$2.50 each

Dessert

HOUSE-MADE CRÈME BRULÉE ~ \$8

Chilled creamy custard with a caramelized topping