



Doherty Hotel
Valentine's Dinner Specials
Friday and Saturday, February 14 & 15, 2025

Appetizers

Beef Tenderloin Tips ~ 16

Char-grilled tips topped with blue cheese crumbles and served over peppercorn demi glace
Recommended preparation: medium rare

Baked Brie en Croûte ~ 14

Creamy brie wrapped in puff pastry, baked and served with fresh apples and grapes

Oysters Rockefeller ~ 22

Five fresh PEI Malpeque oysters broiled with fresh spinach, onion and bacon; then topped with house Bearnaise sauce and Parmesan cheese

Oysters on the Half Shell

4 (single) 20 (half dozen) 36 (dozen)
Fresh PEI Malpeque; (Salty ~ Clean ~ Sweet)
lemon, cocktail sauce and horseradish

Entrées...

Entrée specials served with choice of side tossed, Caesar or spinach salad or cup of soup
Substitute soup & salad table ~7.00

CHAR-GRILLED STEAK & LOBSTER ~ 55

Six oz lobster tail with drawn butter and ten oz New York Strip steak with peppercorn demi glace;
served twice-baked potato

STUFFED BREAST OF CHICKEN ~ 28

Tender breast of chicken stuffed with brie cheese and apple; baked and topped with Boursin cream sauce;
served with cranberry rice pilaf

PRIME RIB ~ 38

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

MEDITERRANEAN BAKED WHITEFISH ~ 28

Succulent fillet topped with kalamata olive, cherry tomato, red onion and olive oil;
served with lemon couscous

ASIAN-GLAZED SHRIMP SKEWERS ~ 34

Jumbo Gulf Shrimp served over rice pilaf;
garnished with pickled cabbage, carrot,
pepper and onion

Seafood Linguine ~ 34

Shrimp, scallops, clams and mussels
tossed with white wine, garlic and butter;
served over linguine with garlic bread

Add a 6 oz lobster tail to any entrée ~ \$19

Side Choices...

Baked Potato
Spicy Black Beans
Potato Salad

Mashed Potatoes
Vegetable of the Day

Hash Browns
Coleslaw
Fries

Additional sides: \$3.00 each

Desserts

Fried Cheesecake Chimichanga ~ 12

Creamy cheesecake filling wrapped in puff pastry,
deep-fried, dusted with cinnamon sugar and drizzled
with chocolate and caramel sauces

Crème Brulée ~ 10

Chilled creamy custard
with a caramelized topping

Chocolate Covered Strawberries ~ 8

