



The Doc's Place Martini Night 2019

Saturday, December 15TH or 22nd

Starting at 6:30 pm

Dates & prices posted in November 2019

Reservations Only – Call 609 926-0404

Pre-Payment REQUIRED MARK YOUR CALENDAR

2018's Menu

[LOOK FOR THIS YEAR'S MENU IN NOVEMBER]

Gin Mare Gin

Moscow Mule with Aloo

Barr Hill Gin...Made with juniper berries & raw Northern honey

Holiday Craft Beers, TBA

Tito's Handmade Vodka...from Austin, Texas, Gluten Free

Grey Goose Flavors...80, Orange, Citron, Cherry & Melon

Skyy Flavors...80, Cranberry, Pear & Apple ...A favorite among the staff!

Bulleit Rye Bourbon ...A straight rye whiskey made from 95% rye & 5% malted barley

Bulleit Bourbon 10 yr...Limited release, aged in American white oak, deep & rich

Crown Royal Apple...A delicious Canadian whisky balanced with notes of crisp apples

Crown Royal Vanilla...Infused with Regal Gala Apples & apple flavors

Singleton 12yo Scotch

Espolon Tequila Blanco

Makers Mark...Regular, 46 & Cask...Kentucky Straight Bourbon Handmade Whisky

Stoli Flavors...Regular, Gluten Free, Orange, Vanilla & Citrus

Wine Selections

Achaval Ferrer, Quimera & Cliff Hanger Pinot Grigio

The Buffet

Seared Shrimp with pancetta, beefsteak tomatoes & peas over wilted spinach

Herb Encrusted Lamb Chops with a goat cheese, mint jelly sauce

Scallops & Bacon with our horseradish, sour cream sauce

Cheese Steak Sliders caramelized onions & mushrooms

Assorted Worldly Cheeses with roasted red peppers

Crab Cake filled Shrimp... with tarragon Béarnaise sauce with a cream cheese risotto

Kobe Tomahawk Steak...Yes, the "Flintstone" steak!...horseradish, chive mashed potatoes

Stuffed Chicken...Prosciutto, spinach, Buffalo Mozzarella with shallot, Dijon sauce...rice

Promotional men & women will be on hand representing their products

Dress: Savvy, Upscale Casual