

# DOC'S INN BAR & GRILL

## »→ APPETIZERS ←«

**Greek Wonton** – Gyro Meat, Feta Cheese Mix, Green Onion, Wonton Wrap, Tzatziki Sauce. \$8.00

**Spinach Artichoke Dip** – Fresh Baby Spinach, Artichokes, Mozzarella Cream Cheese Blend, House Tortilla Chips, Pita Bread, Mixed Vegetables. \$10.00

**Pretzel Sticks** – Warm Pretzel Sticks, Garlic Butter, Kosher Salt, Cheese Sauce, Zesty Honey Mustard, House Ranch. \$7.00

**SAGANAKI** – OPA! Greek Traditional Style Flaming Cheese hit with Lemon, Greek Olives, Warm Pita Bread. \$9.00

**Hot Buffalo Chicken Dip** – Roasted Chicken, Cheddar-Jack Cream Cheese Mix, Caramelized Onions, Blue Cheese Crumbles, Buffalo Sauce, House Tortilla Chips, Celery, Carrots, Ranch Dressing. \$10.00

**Doc's Macho Nacho** – House Tortilla Chips, Beef Taco Meat, Cheddar-Jack Cheese, Queso Sauce, Diced Tomatoes, Fresh Sliced Jalapeños, Pickled Red Onion, Queso Fresco, Sour Cream, Avocado, Lime, Cilantro served with House Salsa. \$12.00

## »→ FRIES ←«

**House Fries** – House Crisp Battered French Fries 4.00 / 6.00  
+ Dust: Ranch, BBQ, Ghost Pepper

**Sweet Potato Waffle Fries** – Seasoned Sweet Potato Waffle Fries, Cinnamon Sugar Dipping Sauce. \$6.00

**Cheese Fries** – Cheddar-Jack Cheese, Bacon, Cheddar Cheese Sauce, Sour Cream, Green Onion, . \$8.00

**Greek Fries** – Gyro Meat, Feta Cheese, Cheese Sauce, Onion, Tomatoes, Kalamata Olives, Pepperoncini Peppers, Tzatziki Sauce, Parsley. \$11.00

**Mexi-Fries** – Seasoned Beef Taco Meat, Cheddar-Jack Cheese, Queso Sauce, Shredded Lettuce, Diced Tomato, Fresh Jalapeño, Pickled Onion, Queso Fresco, Sour Cream, Cilantro, Lime, House Salsa. \$12.00

**BBQ Pork Fries** – Seasoned Pulled Pork, Smoked Gouda Cheese, Queso Sauce, Shredded Cheddar-Jack Cheese, BBQ Sauce, Coleslaw, Pickle, Pickled Red Onion, BBQ Dust. \$12.00

**Quebec Frites** – Fried Cheese Curds, Veal Demi-glace, Chopped Beef Ribeye, Smoked Gouda Cheese Sauce, Montreal Dust. \$12.00

**Buffalo Bleu Fries** – Grilled Chicken, Bleu Cheese Crumble, Cheese Sauce, Shredded Mozzarella, Buffalo Sauce, Braised Onions, Chopped Celery, Shredded Carrots, Green Onions, Ranch Dressing. \$12.00

## »→ FRIED ←«

**Four Gardens** – Sweet Potato Waffle Fries, Onion Battered Green Beans, House Battered Portobello Mushroom Fries, IPA Onion Rings, Cusabi, Ranch and BAM! Dipping Sauces \$14.00

**Fried Jalapeños** – Lightly Battered Sliced Jalapeños, Seasoned and served with Ranch Dipping Sauce. \$6.00

**IPA Onion Rings** – IPA Battered Onion Rings, Seasoned and served with BAM! Dipping Sauce. \$8.00

**Frickle Chips** – Battered Pickle Chips, Seasoned and served with Ranch Dipping Sauce. \$7.00

**Battered Cheese Curds** – Battered White Cheddar Cheese Curds served with Raspberry Jalapeño Dipping Sauce. \$9.00

**Fried Portobello Mushrooms** – Battered Portobello Mushrooms, Seasoned and served with Garlic Aioli. \$9.00

**Fried Green Beans** – Onion Battered Green Beans served with Cusabi Dipping Sauce. \$7.00

## »→ WINGS & STRIPS ←«

**Boneless Wings** – Breaded Boneless Chicken served with Choice of Sauce, Tossed or Side. (6)6.00 / (12)11.00

**Bone-In Wings** – Naked Bone-In Wings Served with choice of Sauce, Tossed or Side (6)7.00 / (12)12.00  
+ Sauces: Buffalo, Honey Sesame, Asian Zing, BBQ, Basil Parmesan Dry Dust: BBQ, Ghost Pepper, Jerk, Ranch

**Chicken Strips** – Three House Breaded Chicken Strips with Seasoned Fries and choice of Dipping Sauce. \$10.00

## »→ SOUPS & SALADS ←«

**Soup of the Day** – Cup 4.00 / Bowl 6.00

**Side Salad** – Mixed Greens, Tomatoes, Cucumbers, Red Onion, Cheddar-Jack Cheese, Seasoned Croutons. \$6.00

**House Salad** – Mixed Greens, Bacon, Tomatoes, Red Onion, Carrot, Cucumber, Egg, Blue Cheese Crumbles, Cheddar-Jack Cheese, Seasoned Croutons. \$10.00

**The BIG Greek** – Chopped Romaine Lettuce, Roma Tomatoes, Red Onion, Cucumbers, Kalamata Olives, Feta Cheese, Pepperoncini Peppers, Pita Crouton, Greek Dressing. \$10.00

**Chopped Kale** – Kale, Carrots, Red Onion, Broccoli, Toasted Almonds, Cranberries, Sunflower Seeds, Feta Cheese, Fresh Lemon Poppyseed Dressing. \$11.00

**Spinach & Berries** – Fresh Baby Spinach, Strawberries, Blueberries, Red Onion, Goat Cheese, Avocado, Toasted Almonds, Honey-Balsamic Vinaigrette. \$11.00

– Add to any Salad: Gyro Meat \$2, Grilled Chicken \$3, Grilled Salmon \$4

## »→ GYROS ←«

**Traditional Gyro** – Warm Pita Bread, Seasoned Gyro Meat, Tomatoes, Onions, Tzatziki Sauce. \$10.00

**Chicken Gyro** – Warm Pita Bread, Seasoned Chicken Gyro Meat, Tomatoes, Onions, Tzatziki Sauce. \$10.00

**Steak Ribeye Gyro** – Warm Pita Bread, Chopped Steak Ribeye, Shredded Mozzarella, Tomatoes, Onions, Tzatziki Sauce. \$11.00

## »→ WRAPS ←«

**Chicken Bacon Ranch Wrap** – Grilled Chicken Breast, Applewood Bacon, Shredded Lettuce, Tomato, Red Onion, Cheddar-Jack Cheese, Ranch Dressing \$10.00

**Philly Cheesesteak Wrap** – Seasoned Chopped Steak Ribeye, Grilled Onions & Peppers, Shredded Mozzarella Cheese, Garlic Aioli, French Fries, 12" Flour Tortilla. \$12.00

**Greek Veggie Wrap** – Shredded Romaine Lettuce, Tomatoes, Red Onion, Cucumbers, Kalamata Olives, Feta Cheese, Pepperoncini Peppers, Pita Crouton, Greek Dressing, 12" Flour Tortilla. \$9.00

– Served with Choice of Two Sides: Fries, Coleslaw, Cottage Cheese, Pasta Salad, Seasonal Fruit

+ Upgrade Sweet Potato Waffle Fries \$2 / Side Salad \$3  
Gluten Free Bun available \$2

## »→ BURGERS ←«

**Doc's Classic** – Grilled ½ lb. Angus Beef Patty, American Cheese, Lettuce, Tomato, Onion, Pickle, Toasted Brioche Bun. \$10.00

**Doc's Double Classic** – Two Grilled ½lb. Angus Beef Patties, Double American Cheese, Lettuce, Tomato, Onion, Pickle, Toasted Brioche Bun. \$14.00

**Farmhouse Burger** – Grilled ½lb. Angus Beef Patty, Swiss & American Cheese, Applewood Bacon, Sunny-Side Egg, Sliced Fried Potatoes, Grilled Onions, Maple Aioli, Toasted Brioche Bun. \$13.00

**Bear Down Burger** – Grilled ½lb. Angus Beef Patty, Shaved Italian Beef, Shredded Mozzarella Cheese, Hot Giardiniera Peppers, Garlic Aioli, Mixed Greens, Toasted Brioche Bun. \$14.00

**The Bronx Burger** – Grilled ½lb. Angus Beef Patty, Sliced Corned Beef, Swiss cheese, Sauerkraut, New York Dressing, Toasted Marble Rye Bread. \$12.00

– Served with Choice of Two Sides: Fries, Coleslaw, Cottage Cheese, Pasta Salad, Seasonal Fruit

+ Upgrade Sweet Potato Waffle Fries \$2 / Side Salad \$3  
Gluten Free Bun available \$2

## »→ ITALIAN BEEF & SAUSAGE ←«

**Italian Beef** – Chicago Style Italian Beef, Grilled Peppers & Onions, Hot -or- Mild Giardiniera Peppers, Mozzarella Cheese, Toasted Hoagie Roll, Side of Au Jus served with French Fries. \$11.00

**Italian Sausage** – Chicago Style Italian Sausage, Grilled Peppers & Onions, Hot-or-Mild Giardiniera Peppers, Shredded Mozzarella Cheese, Toasted Hoagie Roll, Au Jus. \$10.00

**Italian Beef & Sausage** – Chicago Style Italian Beef & Sausage, Grilled Peppers & Onions, Shredded Mozzarella Cheese, Toasted Hoagie Roll, Au Jus. \$14.00

– Make it: Wet -or- Dry  
+ Add Marinara Sauce \$2

## »→ SANDWICHES ←«

**Pork Tenderloin** – Hand Cut Pork Tenderloin, Grilled -or- Breaded, Mixed Greens, Tomato, Onion, Pickle, Toasted Brioche Bun. \$11.00

**Smokehouse Chicken** – Grilled Chicken Breast, BBQ Sauce, Applewood Bacon, Smoked Gouda Cheese, Fried Onion Curls, BBQ Aioli, Mixed Greens, Pickle, Toasted Ciabatta Roll. \$11.00

**Doc's Beef & Cheddar** – Seasoned Steak Ribeye, Caramelized Onions, Cheddar Cheese Sauce, Toasted Pretzel Hoagie Roll. \$11.00

**The Havana Melt** – Slow Roasted Pork Butt, Pulled and Seasoned, Shaved Ham, Swiss cheese, Fried Pickle Chips, Honey Mustard Aioli, Toasted Panini Bread. \$12.00

**Hot Smoked Ham & Turkey** – Sliced Smoked Ham, Roasted Turkey Breast, Swiss & Smoked Gouda Cheese, Honey Mustard Aioli, Mixed Greens, Toasted Pretzel Bun. \$12.00

**Reuben Stack** – House Roasted Corned Beef, Shaved and Piled High with Swiss Cheese, Sauerkraut, New York Dressing, Toasted Marble Rye Bread. \$11.00

**Carolina Pulled Pork** – Slow Roasted Pork Butt, Pulled and Smothered in Carolina Style BBQ Sauce, Creamy Coleslaw, Red Onion, House Pickle, Toasted Ciabatta Roll. \$12.00

**Salmon BLTA** – Grilled Salmon Filet, Applewood Smoked Bacon, Crisp Leaf Lettuce, Sliced Tomatoes, Avocado, Cusabi Dill Sauce, Toasted Ciabatta Bread. \$14.00

– Served with Choice of Two Sides: Fries, Coleslaw, Cottage Cheese, Pasta Salad, Seasonal Fruit

+ Upgrade Sweet Potato Waffle Fries \$2 / Side Salad \$3  
Gluten Free Bun available \$2

## »→ FRESH & SEA ←«

**Catfish Po' Boy** – Lightly Breaded Catfish Filet, Lettuce, Tomato, Onion, Creole Aioli, Toasted Hoagie Roll. \$11.00

**Coconut Shrimp** – Six Jumbo Breaded Coconut Shrimp, Seasoned Fries, House Tartar Sauce, Cocktail Sauce, Lemon. \$13.00

**Fish 'N Chips** – IPA Battered Cod, Pub Fries, House Tartar Sauce, Lemon, with one Side. \$11.00

## »→ KIDS EATS ←«

– Kids 12 and Under

**Grilled Cheese** – American Cheese, Toasted Panini Bread. \$5.00

**Chicken Strips** – Two Breaded Chicken Strips, BBQ, Ranch -or- Honey Mustard Dipping Sauce. \$6.00

**Slider Burgers** – Two 2oz Slider Burgers \$6.00

– Kids Meals Served with Fries or Fruit and Kids Drink.

## »→ SWEET TREATS ←«

**Baklava À La Mode** – Baklava w/ Vanilla Ice Cream \$6.00

**Brownie À La Mode** – Warm Brownie, Chocolate Sauce, Fresh Berries, Powder Sugar, Whipped Cream, Vanilla Ice Cream. \$7.00

## »→ BEVERAGE ←«

**Pepsi, Diet Pepsi, Cherry Pepsi, Mtn. Dew, Diet Mtn. Dew, Sierra Mist, Root Beer, Lemonade, Iced Tea** – \$2.75

## »→ CONTACT US ←«

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