

DOUGHERTY'S

STEAKHOUSE & RAW BAR

PRIVATE DINING PACKAGE A

\$68 per person (excluding tax & gratuity)

APPETIZERS PACKAGE A

\$12 per person, excluding tax & gratuity
(preselect three, butlered or served family style)

MEATBALL SLIDERS
CLAMS CASINO
BROILED OYSTERS
KOBE SLIDERS
JUMBO SHRIMP COCKTAIL
STEAK TARTARE CROSTINI

APPETIZERS PACKAGE B

\$18 per person, excluding tax & gratuity
(preselect three, butlered or served family style)

JUMBO SHRIMP COCKTAIL
LOLLIPOP LAMB CHOPS
BROILED OYSTERS
CLAMS CASINO
KOBE SLIDERS
THICK CUT SLAB BACON
STEAK TARTARE CROSTINI

Choice of Soup or Salad

NEW ENGLAND CLAM CHOWDER

CLASSIC CAESAR SALAD

HOUSE SALAD

*dried cherries, goat cheese, cherry tomato, red onion, candied pecan,
white balsamic vinaigrette*

Choice of Entrée*

FILET MIGNON 8oz

NY STRIP 14oz

BAKED CHICKEN

seasonal preparation

ROASTED SALMON

seasonal preparation

Sides

(choice of 3, served family style)

ASPARAGUS *shaved egg yolk*

CREAMED SPINACH

WHIPPED POTATO *garlic, leek*

SAUTEED BROCCOLINI

honey soy dressing, toasted sesame seed, chili flake

ROASTED BRUSSELS SPROUTS

marcona almonds, honey glaze

POTATO CAKES

vermont cheddar, scallion, crème fraiche

Dessert

CHOCOLATE CAKE

*Vegetarian Entrée Available Upon Request | Menu & price subject to change based on season & availability

DOUGHERTY'S

STEAKHOUSE & RAW BAR

PRIVATE DINING PACKAGE B

\$88 per person (excluding tax & gratuity)

APPETIZERS PACKAGE A

\$12 per person, excluding tax & gratuity
(preselect three, butlered or served family style)

MEATBALL SLIDERS
CLAMS CASINO
BROILED OYSTERS
KOBE SLIDERS
JUMBO SHRIMP COCKTAIL
STEAK TARTARE CROSTINI

APPETIZERS PACKAGE B

\$18 per person, excluding tax & gratuity
(preselect three, butlered or served family style)

JUMBO SHRIMP COCKTAIL
LOLLIPOP LAMB CHOPS
BROILED OYSTERS
CLAMS CASINO
KOBE SLIDERS
THICK CUT SLAB BACON
STEAK TARTARE CROSTINI

Choice of Soup or Salad

NEW ENGLAND CLAM CHOWDER

CLASSIC CAESAR SALAD

HOUSE SALAD

*dried cherries, goat cheese, cherry tomato, red onion, candied pecan,
white balsamic vinaigrette*

Choice of Entrée*

TWIN TAILS

(2) 8 oz warm water

FILET MIGNON 8oz

BONE-IN RIBEYE 24oz

HALIBUT

seasonal preparation

Sides

(choice of 3, served family style)

ASPARAGUS *shaved egg yolk*

CREAMED SPINACH

WHIPPED POTATO *garlic, leek*

SAUTEED BROCCOLINI

honey soy dressing, toasted sesame seed, chili flake

ROASTED BRUSSELS SPROUTS

marcona almonds, honey glaze

POTATO CAKES

vermont cheddar, scallion, crème fraiche

Dessert

CHOCOLATE CAKE

*Vegetarian Entrée Available Upon Request | Menu & price subject to change based on season & availability