

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
MINI CRAB CAKES
WAGYU CARPACCIO CROSTINI

APPETIZERS PACKAGE B

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

JUMBO SHRIMP COCKTAIL
MINI CRAB CAKES
LOLLIPOP LAMB CHOPS
BROILED OYSTERS
CLAMS CASINO
KOBE SLIDERS
THICK CUT SLAB BACON
WAGYU CARPACCIO CROSTINI

CHOICE OF SOUP OR SALAD

NEW ENGLAND CLAM CHOWDER

CLASSIC CAESAR SALAD

hearts of romaine, parmigiano-reggiano, crouton

HOUSE SALAD

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

CHOICE OF ENTRÉE*

FILET MIGNON 8oz

NY STRIP 14oz

ROASTED CHICKEN

black beluga lentils, roasted baby carrots, pan jus

SALMON

zucchini & corn salad, toasted orzo, lemon butter

SIDES

(preselect three, served family style)

ASPARAGUS *shaved egg yolk*

CREAMED SPINACH

WHIPPED POTATO *garlic, leek*

SAUTEED BROCCOLINI *garlic, shaved parmesan*

ROASTED BRUSSELS SPROUTS *marcona almonds, honey glaze*

POTATO CAKES *vermont cheddar, scallion, crème fraîche*

DESSERT:

CHOCOLATE CAKE

*Vegetarian Entree 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
MINI CRAB CAKES
WAGYU CARPACCIO CROSTINI

APPETIZERS PACKAGE B

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

JUMBO SHRIMP COCKTAIL
MINI CRAB CAKES
LOLLIPOP LAMB CHOPS
BROILED OYSTERS
CLAMS CASINO
KOBE SLIDERS
THICK CUT SLAB BACON
WAGYU CARPACCIO CROSTINI

CHOICE OF SOUP OR SALAD

NEW ENGLAND CLAM CHOWDER

CLASSIC CAESAR SALAD

hearts of romaine, parmigiano-reggiano, crouton

HOUSE SALAD

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

CHOICE OF ENTRÉE*

LOBSTER TAIL

16oz warm water tail

FILET MIGNON 8oz

BONE-IN RIBEYE 24oz

HALIBUT

cioppino broth, baby fennel, roasted tomato, fingerling potato

SIDES

(preselect three, served family style)

ASPARAGUS *shaved egg yolk*

CREAMED SPINACH

WHIPPED POTATO *garlic, leek*

SAUTEED BROCCOLINI *garlic, shaved parmesan*

ROASTED BRUSSELS SPROUTS *marcona almonds, honey glaze*

POTATO CAKES *vermont cheddar, scallion, crème fraiche*

DESSERT:

CHOCOLATE CAKE

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