



APPETIZERS

SOUP DU JOUR

ONE OF CHEF STEVE BERNSTEIN'S CLASSICS
\$6

PAN SEARED CRAB CAKES

CITRUS BUTTER, WILTED SPINACH
\$14

BLACK AND BLUE AHI TUNA

SERVED WITH SEAWEED SALAD, PICKLED GINGER AND PONZU
\$15

PAN ASIAN CALAMARI

CRISPY CALAMARI WITH THAI CHILI SAUCE
\$12

FROM THE GARDEN

(YOUR CHOICE FOR \$10)

TOMATO MOZZARELLA SALAD

GARDEN FRESH BABY GREENS, SHAVED RED ONION,
BASIL, BALSAMIC SYRUP AND EVOO

GATHERED GREENS SALAD

GARDEN FRESH BABY GREENS, SERVED WITH MANDARIN ORANGES, SUN DRIED FRUITS, GOAT CHEESE, TOASTED
ALMONDS AND CITRUS VINAIGRETTE

WEDGE SALAD

ICEBERG LETTUCE QUARTER, GRAPE TOMATOES, RED
ONION AND CRUMBLLED FETA CHEESE WITH BUTTERMILK RANCH DRESSING

SIGNATURE ENTREES

SERVED WITH MASHED POTATOES AND SEASONAL
VEGETABLES

FILET MIGNON

GRILLED 7OZ CHOICE CUT
\$32

CHICKEN

GRILLED ALL NATURAL SKIN-ON BREAST
\$16

PORK CHOP

TWO GRILLED 6OZ BONE IN CHOPS
\$21

NEW YORK STRIP

GRILLED 12OZ CHOICE CUT
\$29

BEEF SHORT RIB

BRAISED IN RED WINE DEMI GLACE
\$18

BY THE SEA

SERVED WITH YELLOW RICE AND
SEASONAL VEGETABLES

GROUPER

FLORIDA GROUPER PAN SEARED WITH FRESH LEMON,
CAPERS AND TOMATOES
\$24

SALMON

PAN SEARED ATLANTIC SALMON WITH FRESH LEMON,
CAPERS AND TOMATOES
\$24

FROM THE GRILL

SERVED ON A WHOLE WHEAT BUN WITH CHOICE OF
CHEESE, LETTUCE, TOMATO, ONION, PICKLE AND FRIES

GRILLED CHUCK AND SHORT RIB BURGER

\$13

VEGETABLE BURGER

\$13

SIDES

HERB PEPPERED PARMESAN FRIES • SAUTÉED SPINACH WITH GARLIC
MASHED POTATOES • SMOKED GOUDA MACARONI AND CHEESE
YELLOW RICE
\$4

DESSERTS

KEY LIME PIE • SEASONAL BERRIES
MANGO CRÈME BRULE • CHOCOLATE DECADENCE
CHERRY & WHITE CHOCOLATE BREAD PUDDING
\$6

*Items may be cooked to your specifications. Consuming raw or undercooked meat,
poultry, seafood, shellfish or eggs may increase your risk of Food Bourne Illness.
Especially if you have certain medical conditions.*



DOC BALES'

Grill

Things to Share

Corn and Crab Chowder Florida Crab, Potatoes, Cream and Green Onions	\$6
Chips N’ Salsa	\$6
Chicken Fritters Crispy Shredded Lettuce, and Honey Mustard	\$10
Steak Quesadilla Seared Beef, Green Onions, Black Beans, Salsa, Sour Cream, Cheddar and Jack Cheese	\$14
Chicken Wings (12) Buffalo, Honey Teriyaki or BBQ Style with Carrots, Served with Celery and Ranch	\$12
Spring Rolls Smoked Chicken, Black Beans, Corn, Jalapeños, Jack Cheese, Salsa and Sour Cream	\$12
Seared Ahi Tuna Served with Seaweed, Ponzu, Pickled Ginger and Wasabi Cream	\$15
Nachos Tortilla Chips, Cheddar and Jack Cheese, Scallions, Jalapeños, Black Beans, Black Olives, Farm Fresh Tomatoes, Salsa and Sour Cream Add Chicken or Chili	\$12 \$14
Loaded Fries Melted Cheese, Applewood Smoked Bacon, Scallions and Ranch	\$8
Crispy Calamari Panko Encrusted and Flash Fried, Served with Thai Chili Sauce and Lemon	\$12
Empanadas Beef, Cilantro, Queso Fresca and Chipotle Cream	\$12
Potstickers Pork, Cabbage and Ponzu Sauce	\$10

Salads

Asian Noodle Salad Lo mein, Citrus, Snow Peas, Roasted Shiitakes, Bok Choy, Crispy Wontons, Carrots, with a Sesame Vinaigrette <i>Add Grilled Salmon, Chicken or Shrimp</i>	\$11 \$14
Tex Mex Salad Romaine, Chicken, Charred Corn, Black Beans, Roasted Peppers, Pepper Jack Cheese, Chipotle Ranch and Tortilla Strips	\$14
Caesar Salad Romaine Hearts, Grape Tomatoes, Parmesan and Croutons <i>Add Grilled Salmon, Chicken or Shrimp</i>	\$10 \$14
Gathered Greens Mandarin Oranges, Sundried Fruits, Feta Cheese, Toasted Almonds tossed with a Florida Citrus Vinaigrette	\$10

Oven Baked Pizza

	12inch	7inch
Meat Deluxe Pepperoni, Bacon, Sausage and Ham	\$15	\$9
Vegetable Deluxe Onions, peppers, Mushrooms and Black Olives	\$13	\$9
Margherita Pesto, Farm Fresh Tomatoes and Mozzarella	\$12	\$8
Pepperoni	\$12	\$8
Cheese	\$11	\$7

Sides

Parmesan Fries	\$4 each	Broccoli
Coleslaw		Mashed Potatoes
Onion Rings		House Chips
Smoked Gouda Mac & Cheese		Yellow Rice

Burgers and Sandwiches

	Each Served with Fries and a Pickle	
Home Run Burger Half Pound Chuck Burgers Grilled to Order, Served on our Signature Honey Wheat Bun with Lettuce, Tomato, Pickle, Sliced Onion, Choice of American, Swiss, Provolone, Cheddar Pepper Jack or Feta.		\$13
Green Turf Burger Vegetarian Burger Served on our Signature Honey Wheat Bun with Lettuce, Tomato, Pickle, Sliced Onion, Choice of American, Swiss, Provolone, Cheddar Pepper Jack or Feta.		\$13
Grilled Chicken Sandwich Grilled Chicken Breast Served on our Signature Honey Wheat Bun with Lettuce, Tomato, Pickle, Sliced Onion, Choice of American, Swiss, Provolone, Cheddar Pepper Jack or Feta.		\$13
Pressed Cuban Sandwich Roasted Pork Loin, Smoked Ham, Swiss Cheese, Dill Pickle Slices, Yellow Mustard.		\$12
Grilled Cheese Texas Toast Melted with American, Swiss and Provolone Cheese, Topped with Tomato and Spinach.		\$11
Stadium Dog All Beef Hebrew National “Big Dog” Served with Chili, Onions, Cheddar Cheese and a Pickle.		\$12
Cavalier Club Wrap Smoked Turkey, Ham, Romaine, Applewood Smoked Bacon, Ranch, Lettuce, Tomato, Onion Served in a Multi-grain Tortilla with a Pickle.		\$12
Buffalo Chicken Wrap Spicy Chicken Tenders, Romaine, Ranch, Lettuce, Tomato, Onion, Served in a Multi-grain Tortilla with a Pickle.		\$13

Entrees

Pan Seared Atlantic Salmon Lemon, Capers, Tomatoes Served with Yellow Rice and Broccoli.	\$24
New York Strip 12 oz Choice Cut Served with Mashed Potatoes and Broccoli.	\$29
BBQ Style St Louis Ribs Golden BBQ Sauce Served with Sweet Potato Fries. <i>Half Slab</i> <i>Full Slab</i>	\$14 \$18
Fish N’ Chips Beer Battered Cod, Coleslaw, Lemon and Tartar, Served with Fries.	\$14
Braised Beef Shortribs Red wine jus, Served with Mashed Potatoes and Broccoli.	\$18
Seared Florida Grouper Lemon, Capers, Tomatoes Served with Yellow Rice and Broccoli.	\$24

Sweet Spot

\$6 each	White Chocolate and Cherry Bread Pudding
	Mango Crème Brulee
	Chocolate Decadence
	NY Cheesecake
	Key Lime Pie
	Seasonal Berries



DOC’S WORLD FAMOUS BREAKFAST BUFFET

AVAILABLE MONDAY THRU FRIDAY 7:00AM UNTIL 11:00AM, SATURDAY 7:00AM UNTIL 12:00PM \$21

EGGS AND OMELETS MADE TO ORDER, FRESH SEASONAL FRUITS, CEREALS, MUFFINS, FRUIT BREADS, BAGELS, PASTRIES, YOGURT, SCRAMBLED EGGS, SMOKED SALMON, FRENCH TOAST, BACON, SAUSAGE, OATMEAL, GRITS, SAUSAGE GRAVY AND BISCUITS, SKILLET POTATOES, CHOICE OF COFFEE, TEA, MILK AND JUICE

SUNDAY BRUNCH 7:00AM UNTIL 2:00PM \$24.95* ~ INCLUDES A BLOODY MARY OR MIMOSA, CARVING STATION, LUNCH ITEMS AND SEAFOOD SELECTIONS

DOC’S GRIDDLE

BELGIUM WAFFLE

CRISP MALTED WAFFLES SERVED WITH FRESH SEASONAL BERRIES AND WHIPPED CREAM

\$13

BANANA CARAMEL FRENCH TOAST

BATTER DIPPED TEXAS TOAST ROLLED IN CORNFLAKE CRUMBS, SERVED WITH WARM BANANAS, CARAMEL SAUCE, PECANS, POWDERED SUGAR AND WHIPPED CREAM

\$15

OLD FASHIONED PANCAKES

THREE PANCAKES SERVED WITH WARM MAPLE SYRUP AND BUTTER. YOUR CHOICE OF CRISP APPLEWOOD SMOKED BACON, SAUSAGE LINKS OR HAM

\$15

DOC’S COMBOS

STEAK AND EGGS

TWO FRESH EGGS (ANY STYLE), GRILLED NY STRIP STEAK AND SKILLET POTATOES. SERVED WITH YOUR CHOICE OF TOAST, BUTTERMILK BISCUIT OR ENGLISH MUFFIN

\$20

ALL AMERICAN

TWO FARM FRESH EGGS (ANY STYLE), WITH SKILLET POTATOES, CHOICE OF CRISP APPLEWOOD SMOKED BACON, SAUSAGE LINKS OR HAM, CHOICE OF TOAST, BUTTERMILK BISCUIT OR ENGLISH MUFFIN

\$14

BUILD YOUR OWN OMELET

THREE FARM FRESH EGGS, CHOICE OF THREE FILLINGS, INCLUDES SKILLET POTATOES, CHOICE OF TOAST, BUTTERMILK BISCUIT OR ENGLISH MUFFIN

\$14

CAKES AND EGGS

TWO PANCAKES, TWO FARM FRESH EGGS (ANY STYLE), WARM MAPLE SYRUP AND BUTTER, CHOICE OF CRISP APPLEWOOD SMOKED BACON,

SAUSAGE LINKS OR HAM

\$14

BISCUITS AND GRAVY

SERVED WITH TWO FARM FRESH EGGS (ANY STYLE), SKILLET POTATOES, CHOICE OF CRISP APPLEWOOD SMOKED BACON, LINK SAUSAGE OR HAM

\$14

CORNED BEEF HASH

SERVED WITH TWO POACHED EGGS AND CHOICE OF TOAST, BUTTERMILK BISCUIT OR ENGLISH MUFFIN, SKILLET POTATOES

\$14

TRADITIONAL EGGS BENEDICT

TOASTED ENGLISH MUFFIN TOPPED WITH CANADIAN BACON, POACHED EGGS AND HOLLANDAISE SAUCE SERVED WITH SKILLET POTATOES

\$16

BREAKFAST BURRITO

CHORIZO WITH SCRAMBLED EGGS IN A SPINACH TORTILLA WITH CHEESE, SALSA AND SOUR CREAM SERVED WITH SKILLET POTATOES

\$16

CONTINENTAL BREAKFAST

AN ASSORTMENT OF FRESHLY BAKED BREAKFAST BREADS, BUTTER AND PRESERVES. SERVED WITH A CHOICE OF JUICE AND HOT BEVERAGE

\$13

DOC’S HEALTHY CHOICES

FRUIT AND GRANOLA

SEASONAL MELON AND GRANOLA SERVED WITH FRUITED YOGURT AND FRESH BERRIES

\$12

BREAKFAST WRAP

SCRAMBLED EGG BEATERS WITH ONIONS, MUSHROOMS, SPINACH AND TOMATOES WRAPPED IN A SPINACH TORTILLA SERVED WITH FRESH FRUIT

OR COTTAGE CHEESE

\$14

EGG WHITE OMELET

FRESH EGG WHITES, CHOICE OF THREE FILLINGS, SERVED WITH FRESH FRUIT OR COTTAGE CHEESE

\$14

DOC’S GRAINS

YOUR CHOICE OF GRITS , STEEL CUT OATMEAL, GRANOLA OR SELECTION OF COLD CEREAL

(CEREAL SERVED WITH CHOICE OF WHOLE, 2% OR SKIM MILK)

\$7

WITH FRUIT SELECTION

\$8

SIDE ORDERS

APPLEWOOD SMOKED BACON, HAM, SAUSAGE LINKS, TURKEY BACON OR TURKEY SAUSAGE

\$7

TOASTED BAGEL WITH BUTTER OR CREAM CHEESE

\$6

FRESH GRAPEFRUIT HALF

\$6

EGG WHITES AND EGG BEATERS AVAILABLE FOR SUBSTITUTION UPON REQUEST

Items may be cooked to your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness. Especially if you have certain medical conditions.

**Must be 21 to consume alcohol*



HAVING BRUNCH JUST MAKES YOU SOUND COOL.

From 7am until 2pm each Sunday enjoy the culinary designs of our chefs and indulge in a little bit of everything you love about breakfast and lunch. And don't forget your first Mimosa or Bloody Mary is on us!



For reservations please call +1 386 254 8200 x237

100 North Atlantic Avenue | Daytona Beach | FL 32118 | USA