

DINING

Doe's Eat Place proves it's serious about steaks

BY LISA TRAMONTANA
Restaurant reviewer

If you're serious about your steaks, a visit to Doe's Eat Place is in order. This is a place where the steaks are cut fresh every day from beef loins that have been specially aged to bring out their flavor.

And it works.

All you need is one bite to

REVIEW

know that. Thankfully, these steaks are (as the menu states) big and thick enough to share.

The menu also advises against ordering well-done steaks and lists the amount of time the grill-master needs to prepare yours to your liking. Prices are per pound.

We started with Doe's famous Delta hot tamales, which according to the menu, have been made the same way since 1941, when Dominic "Doe" Signa started cooking his steaks and tamales for customers in Greenville, Miss.

We shared a half dozen (\$8.50) among four guests, and agreed they were very good. Doe's tamales are served with a cup of homemade chili.

The crab and corn bisque (\$6 per bowl/\$4 a cup) is a tasty appetizer with a generous helping of lump crabmeat. Best of all, the bisque is thinner than what most restaurants prepare, which was a welcome change.

When it was time to order our entrees, we decided on the porterhouse and the petite filet.

Two in our party shared a porterhouse steak (\$22/lb.), which also happens to be Doe's signature steak. Thick and juicy doesn't come close to describing this steak, whose T-shaped bone separates the strip side from the filet side. Like all the other entrees, it is

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served with a marinated salad and your choice of red potatoes or fries. The salad and potatoes were a good side-order combination.

Another guest ordered the petite filet (\$27), which was a hand-cut medallion of succulent beef. This was delicious, and was also served with salad and potatoes.

We also tried the broiled shrimp dinner (\$17.50), which was seasoned with Doe's secret blend of spices and broiled in garlic butter. Diners can order broiled, fried or half and half (\$19). The shrimp were meaty and spiced just right.

Dessert isn't necessary at Doe's thanks to the wonderful Southern-style drop biscuits that can be dipped in the honey that is placed on every table. These are addictive, so be warned.

There are other steaks and sides we would have liked to try, but we'll be sure to make a return visit for those. That in-

Doe's Eat Place

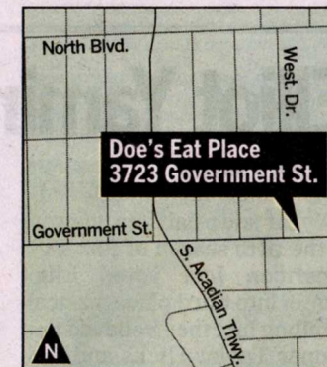
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