

# DOE'S EAT PLACE

In 1941, Dominic "Doe" Signa began cooking steaks and tamales for the people of Greenville, Mississippi. That same great food & delta style tradition continues today.  
Welcome to Doe's Eat Place

Our steaks are cut fresh daily from whole beef loins. Each loin is aged at least 21 days to bring out all the flavor a fine cut of beef has to offer. Because we cut all of our meat fresh daily, it is possible that all cuts & sizes may not be available all of the time. This allows us to provide you with the highest quality, freshest beef possible.

Our steaks are cut to 1 3/4" thick. After our grill-master places your steak on the broiler, please allow time for our staff to prepare one of the great steaks of the South.

RARE	Red center	Approx. 25 min.
MEDIUM RARE	Pink edge to edge	Approx. 30 min.
MEDIUM	Pink center	Approx. 35 min.
MEDIUM WELL	Slightly pink	Approx. 40 min.
WELL	No pink	Approx. 45 min.

\*\*\* ***"Well-done" steaks are not recommended or guaranteed*** \*\*\*

Most of our steaks are big & thick enough to be shared.

We recommend at least 1 lb. per person.

We can cook any Porterhouse or Sirloin 2 lbs. or over two different temperatures. T-Bones & Filets can only be cooked to one temperature.

Each of our entrees is served with Doe's marinated salad, your choice of boiled red potatoes or fresh-cut fries & Southern style drop-biscuits.

Carrying on a delicious, delta tradition. Thank you for visiting.

**DOE'S EAT PLACE**  
**3723 GOVERNMENT STREET \* 387-5331**  
**WWW.DOESBATONROUGE.COM**

*Starters*

### **Doe's Delta Hot Tamales**

This is where it all began. We make our all beef tamales from Doe's original recipe. Made the same way since 1941, they are a true taste of the Mississippi Delta. Served with a cup of our homemade chili.

**1/2 Dozen - \$8.50**

**Dozen - \$15.00**

### **Shrimp**

**Broiled** - Seasoned & broiled to perfection in garlic butter

**or**

**Fried** - Lightly hand-battered and fried to a flaky, golden brown

**1/2 Dozen - \$9.50**

**Dozen - \$16.00**

**1/2 Dozen Fried & 1/2 Dozen Broiled - \$18.50**

### **Fried Asparagus**

Hand-breaded, fried and topped with a Lump Crab and cheddar cheese sauce

**\$14.95**

### **Dozen Fried Louisiana Oysters**

**\$14.95**

### **Seared Tuna w/honey soy sauce**

**\$14.95**

### **Soups**

#### **Chicken & Sausage Gumbo**

**Cup - \$5.95 Bowl \$7.95**

#### **Crab & Corn Bisque**

**Cup - \$5.95 Bowl - \$7.95**

### **Sides**

#### **Green Beans**

**Cup - \$2.95 Bowl - \$3.95**

#### **Macaroni & Cheese**

**Cup - \$4.95 Bowl - \$6.95**

#### **Sauteed Mushrooms**

**Cup - \$4.95 Bowl - \$6.95**

#### **Mashed Sweet Potatoes**

**\$3.95**

***For the Kids*** (Children 12 & under please)

### **Chicken Strips**

Three hand battered, all white-meat chicken tenderloins, fried to a golden brown and served with a side of our fresh-cut fries

**\$5.95**

### **Kid's Combo**

Three chicken strips & a cup of our homemade soup

Served with a side of our fresh-cut fries

**\$7.95**

\*\*\* 20% gratuity will be added to parties of 7 or more\*\*\*



## Entrees

*Please note - all steaks are cut in-house daily. Because loins vary in size, all sizes shown below may not be available.*

### Porterhouse

Available in 1½, 2 & 2½ pound cuts

Our Signature Steak. Cut from the middle portion of the loin, this steak contains a "T" shaped bone separating the larger strip side from the succulent filet side. The strip & filet may be cooked to different temperatures on the 2 & 2½ pound cuts.

**\$ 23.00 per pound**

### T-Bone

Available in 1½ pound cut

The first cut from the loin, the t-bone is a mainstay of every fine steakhouse. this steak is perfect for people who want their own steak. The t-bone may be cooked to any single temperature.

**\$21.00 per pound**

### RibEye

Available in 2 and 2 ½ pound cuts

A Baton Rouge favorite, this bone-in cowboy cut ribeye is sure to please. The ribeye can be cooked to any single temperature.

**\$23.00 per pound**

### Sirloin

Available in 2 1/2 and 3 pound cuts

The last cut from the loin, this large boneless steak has a delicious flavor & is perfect for sharing. We will be happy to cook any sirloin two different temperatures

**\$ 19.00 per pound**

### Filet Mignon

**Petite** (8 oz. Approx.) - \$29.95 **Queen** (11oz. Approx.) - \$36.95 **King** (14 oz. Approx.) - \$42.95

*When your steak arrives at your table, please note that it will almost always appear to be undercooked along the bone & overcooked along the edge. Please cut thru the center of the steak for a more accurate view of how your steak is actually cooked.*

### Shrimp Dinner

Choose between either of our large, gulf shrimp dinners or try some of both

**Broiled** - Seasoned & broiled to perfection in garlic butter

**or**

**Fried** - Lightly hand-battered and fried to golden brown

**\$10.50 ½ Dozen**

**\$18.50 Dozen**

**Half & Half** - ½ Dozen fried & ½ Dozen broiled - **\$20.00**

**All entrees are served with Doe's marinated salad, choice of red potatoes or fresh-cut fries & southern style drop biscuits**

**Sunday Brunch Menu**  
Served 11am - 2pm

**Chicken Fried Steak and Eggs**

Two eggs fried, scrambled or poached - served over Top Sirloin battered and fried to golden brown with gravy and hash brown potatoes.

**\$15.95**

**Eggs BeneNic**

Two poached eggs served over tenderloin medallions on Texas Toast with Foyot sauce. Served with hash brown potatoes

**\$16.95**

**Doe's Omelet**

Two Egg omelet with mushrooms, bell peppers, onions and sliced steak. Served with hash brown potatoes

**\$13.95**

**Sweet Potato Pancakes**

Two sweet potato pancakes served with toasted pecans and syrup

**\$8.95**

**American Breakfast**

Two eggs, bacon, hash brown and grits

**\$9.95**

Sides

2 eggs - \$2.95

Bacon - \$2.95

Grits- \$1.95

Hash Browns \$1.95

Burger - 8oz. of prime beef dressed with mayo, lettuce, tomato, pickle and onion

Hamburger **\$8.95**

Cheeseburger **\$9.95**

***Carry-out Tamales***

**\$8.50 ½ dozen**

**\$15.00 dozen**

**3 Dozen or more - \$12.00 per dozen**

Call ahead **(387-5331)** & we'll have them ready when you get here