

# 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 WITH DOE'S SECRET BLEND OF SPICES & BROILED TO PERFECTION IN GOLDEN GARLIC BUTTER

**OR**

***FRIED*** – LIGHTLY HAND-BATTERED DOE'S UNIQUE WAY. THEY FRY UP BEAUTIFULLY TO A FLAKY, GOLDEN BROWN

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

**DOZEN - \$16.00**

**1/2 DOZEN FRIED & 1/2 DOZEN BROILED - \$17.50**

## ***SOUPS***

### **GUMBO**

WE PERFECTLY SEASON & SLOW COOK FRESH VEGETABLES, CHICKEN, AND SAUSAGE IN THIS HEARTY, ROUX-BASED GUMBO

**CUP - \$4.95**

**BOWL - \$6.95**

### **CRAB & CORN BISQUE**

A RICH & CREAMY BISQUE, MADE FRESH DAILY WITH LUMP CRAB MEAT

**CUP - \$4.95**

**BOWL - \$6.95**

***PLEASE ASK YOUR SERVER ABOUT SOUP AVAILABILITY***

**\*\*\*A 20% GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE\*\*\***

# ***ENTREES***

## **PORTERHOUSE**

AVAILABLE IN 1 1/2, 2 & 2 1/2 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 & 2 1/2 POUND CUTS.

**\$ 22.00 PER POUND**

## **T-BONE**

AVAILABLE IN 1 1/2 & 2 POUND CUTS

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

**\$20.00 PER POUND**

## **RIBEYE**

AVAILABLE IN 1 1/2 AND 2 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

**\$22.00 PER POUND**

## **SIRLOIN**

AVAILABLE IN 2 & 3 POUND CUTS

THE LAST CUT FROM THE LOIN, THIS LARGE BONELESS STEAK HAS A DELICIOUS FLAVOR & IS GREAT FOR SHARING. WE WILL BE HAPPY TO COOK ANY SIRLOIN TWO DIFFERENT TEMPERATURES

**\$ 18.00 PER POUND**

## **FILET**

A THICK, HAND-CUT MEDALLION OF SUCCULENT, AGED BEEF TENDERLOIN.

***PETITE*** (8 OZ. APPROX.) - \$27.95 ***QUEEN*** (11 OZ. APPROX.) - \$32.95 ***KING*** (14 OZ. APPROX.) - \$37.95

FILETS CAN BE COOKED TO ANY SINGLE TEMPERATURE

***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 WITH DOE'S SECRET BLEND OF SPICES & BROILED TO PERFECTION IN GOLDEN GARLIC BUTTER

**OR**

***FRIED*** – LIGHTLY HAND-BATTERED DOE'S UNIQUE WAY. THEY FRY UP BEAUTIFULLY TO A FLAKY, GOLDEN BROWN

**\$10.50 1/2 DOZEN**

**\$17.50 DOZEN**

**HALF & HALF - 1/2 DOZEN FRIED & 1/2 DOZEN BROILED - \$19.00**

***ALL ENTREES ARE SERVED WITH DOE'S MARINATED SALAD, CHOICE OF RED POTATOES OR FRESH-CUT FRIES & SOUTHERN STYLE DROP BISCUITS***

## ***SIDES***

### **SAUTÉED MUSHROOMS**

FRESH BUTTON MUSHROOMS, SAUTÉED TO BRING OUT ALL THE FLAVOR. THE PERFECT COMPLIMENT TO OUR STEAK OR AS AN APPETIZER

**CUP \$4.95 - BOWL \$6.95**

### **GREEN BEANS**

WE SLOW COOK OUR BEANS WITH SMOKED BACON ENDS TO GIVE THEM AN AUTHENTIC SOUTHERN FLAVOR

**BOWL \$2.95 - CUP \$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

**\$5.00**

### **KID'S COMBO**

THREE CHICKEN STRIPS & A CUP OF OUR HOMEMADE SOUP SERVED WITH A SIDE OF OUR FRESH-CUT FRIES

**\$7.95**

## ***CARRY-OUT TAMALES***

**\$8.50 1/2 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**



SERVING ONLY STERLING SILVER PREMIUM MEATS

