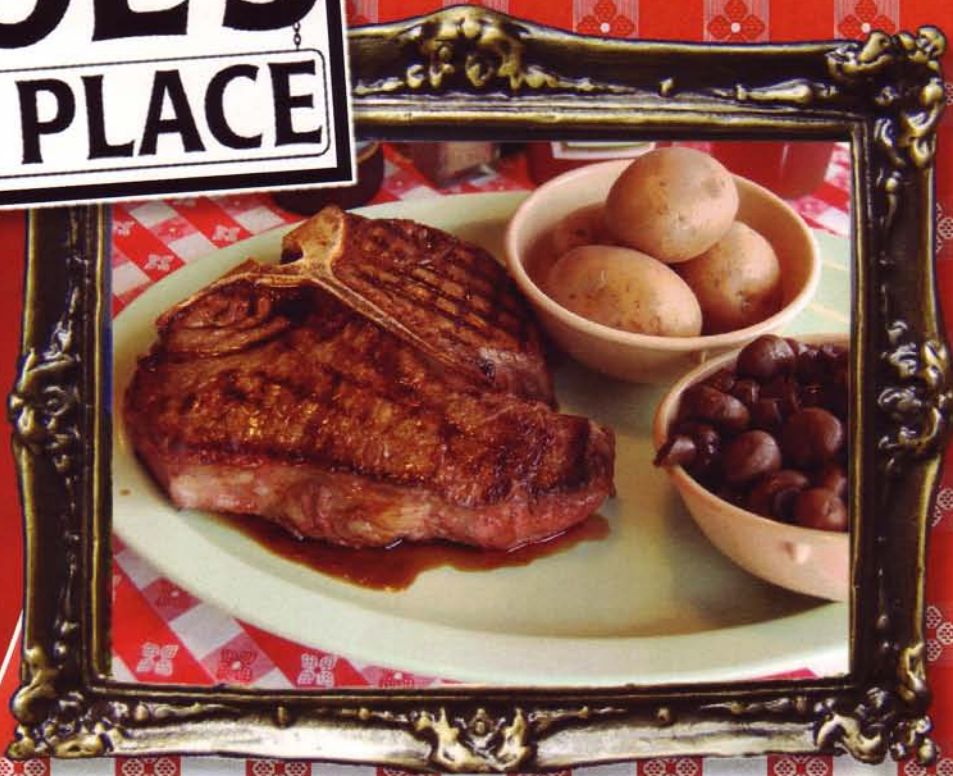


DOE'S EAT PLACE



The Original Doe's Eat Place was established in 1941 by Dominick "Doe" Signa and his wife Mamie. Doe's Father moved to Greenville in 1903 and opened a grocery store in the building that now serves as their first original restaurant. The family lived in a house behind the store. The grocery which the Signa Family called Papa's Store did well until the 1927 flood. After that, Big Doe Signa went into bootlegging to help the family get back on its feet. After several years he sold his 40 barrel still for \$300.00 and a Model T Ford. Around 1941 Mamie received a partial recipe for hot tamales. She improved the recipe and began selling them. That was the beginning of Doe's.

At first Signa ran a honky tonk in the front part of the store. One of the local doctors began coming for a meal between calls. Big Doe would cook him up a steak and feed him in the back. Pretty soon the doctor brought another doctor then a lawyer and before he knew it Doe had a regular restaurant in the back. After calling in family and in-laws to help with his thriving restaurant, he eventually closed the honky tonk and focused on the original Doe's Eat Place.

Yesterday's traditions still carry on today....homemade tamales, big juicy steaks cooked to order and the sharing of great steaks just like they did in 1941!

Great food....old traditions and the best steaks in town....Doe's Eat Place!

DINNER MENU

Dinner served: Mon. - Sat. 5 pm - 9 pm

WELCOME TO DOE'S EAT PLACE

Our steaks are cut fresh in house from whole beef loins. Each loin is aged at least 21 days to bring out all of the flavor a fine cut of beef has to offer. Because we cut all of our meat fresh daily instead of buying pre-cut frozen meat, it is possible that all cuts and sizes may not be available all of the time. This allows us to provide you with the highest quality, freshest beef possible. We cut our DOE'S steaks much thicker than at most other restaurants. After our Grillmaster places your steak on our special 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 and thick enough to be shared.
We recommend at least 1 lb. per person.

When sharing steaks, we can cook any Porterhouse or Sirloin 2 lbs.
or more to two different temperatures.

Shared Ribeyes, T-Bones, and Filets can only be cooked to one temperature of your choice.



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. (Make sure you take the wrappers off!)

Half-Dozen - 8.50 Dozen - 15.00



SHRIMP

BROILED - Seasoned with DOE'S secret blend of spices and broiled to perfection in golden garlic butter.

FRIED - Lightly hand-battered DOE'S unique way. They fry up beautifully to a flaky golden brown.

Half-Dozen - 9.50 Dozen - 16.00

Half-Dozen Fried and Half-Dozen Broiled - 17.50



SOUPS

GUMBO

Another of DOE'S own recipes. We perfectly season and slow cook fresh vegetables, shrimp, crab, rice and sausage in this hearty tomato-based gumbo.

Bowl - 6.00 Cup - 4.00

CRAB AND CORN BISQUE

A rich and creamy bisque, made from scratch with plenty of real lump crab meat.

Bowl - 6.00 Cup - 4.00

ENTREES

*All entrees served with DOE'S marinated salad, choice of red potatoes, fresh-cut fries, baked potato, green beans, or steamed vegetables and southern-style drop biscuits.
Add 3 shrimp to any entree for 5.00.*



STEAKS

PORTERHOUSE

Available in 2 & 2½ pound cuts. Our SIGNATURE STEAK is cut from the middle portion of the loin and contains a "T"-shaped bone separating the larger strip from the succulent filet side. The strip & filet can be cooked to different temperatures. *24.00 per pound*



T-BONE

Available in 1½ & 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 can be cooked to any single temperature.

20.00 per pound



RIBEYE

This 2 pound "Cowboy Cut", Bone-in-Steak is HIGHLY marbled and packed with flavor, making it a favorite of steak lovers everywhere. The ribeye can be cooked to any one temperature. *44.00*

FILET

A thick, hand-cut medallion of succulent, aged beef tenderloin.

Petite (8 oz. approx.) *29.00*

Queen (11 oz. approx.) *34.00*

King (14 oz. approx.) *39.00*

Filets can be cooked to any single temperature.



SIRLOIN

Available in 2 & 3 pound cuts. The last cut from the loin, this large boneless steak has a delicious flavor and is great for sharing. We will be happy to cook any sirloin to two different temperatures. *22.00 per pound*

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

ENTREES



*All entrees served with DOE'S marinated salad, choice of red potatoes, fresh-cut fries, baked potato, green beans, or steamed vegetables and southern-style drop biscuits.
Add 3 shrimp to any entree for 5.00.*

SPRINGFIELD SMALLER CUTS

*All cut from the same high quality beef loins you're accustomed to!
All served with entree sides.*

BONE-IN STRIP STEAK

Averaging 14 ounces, this steak resembles about 2/3 of our T-Bone steak still on the bone, with no meat on the tenderloin side. **18.00**

T-BONE STEAK

Cut from our high quality short loins, with the same great flavor and texture, just a bit thinner for the lighter appetite.

1 pound: 20.00

1 1/4 pound: 25.00



BONE-IN TENDERLOIN

This is where the tenderloin goes from our strip steak. It makes the perfect size steak to pair with any of our seafood dishes! **20.00**

SIRLOIN

Minor League versions of our Major League sirloin, cut down to individual portions and served with our entree sides.

COACH'S CUT - 1 lb.+ 25.00

PLAYER'S CUT - 8 oz. 15.00



*5.00 split plate charge applies to all Springfield Smaller Cuts.
These items may be available in limited quantities.*

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

ENTREES

All entrees served with DOE'S marinated salad, choice of red potatoes, fresh-cut fries, baked potato, green beans, or steamed vegetables and southern-style drop biscuits.
Add 3 shrimp to any entree for 5.00.

SHRIMP

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

BROILED - One dozen gulf shrimp seasoned with DOE'S secret blend of spices and broiled to perfection in a golden garlic butter.

OR

FRIED - One dozen gulf shrimp lightly hand-battered DOE'S unique way. They fry up beautifully to a flaky golden brown. 17.50

HALF and HALF - ½ Dozen Broiled and ½ Dozen Fried. 19.00

Add 3 shrimp to any entree for 5.00.



ADD A DOE'S SIDE

SAUTÉED MUSHROOMS

Fresh button mushrooms, sautéed to bring out all the flavor.
The perfect compliment to our steak or as an appetizer. Cup - 4.00 Bowl - 6.00



GREEN BEANS

We slow cook our beans with smoked bacon ends to give them an authentic Southern flavor. Cup - 2.00 Bowl - 3.00



STEAMED VEGETABLES

Freshly steamed, cooked to order colorful vegetable medley.
Cup - 2.00 Bowl - 3.00



BAKED POTATO

Doe's signature Idaho potato baked and served with a side of butter & sour creme. 2.00



STEAK FRIES

Hand cut Idaho potatoes deep fried to a golden color.
Crispy and lightly salted served fresh from the fryer. 1.50



RED POTATOES

Boiled red potatoes offered with butter & sour creme. Bowl - 2.00



DOE'S SOUTHERN STYLE DROP BISCUITS

Half a dozen freshly baked southern style biscuits served warm from the oven. 1.50

FOR THE KIDS

(Children 12 & Under ONLY)

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

Kids' Combo

Three chicken strips & a cup of our homemade soup.
Served with a side of our fresh-cut fries. 7.00

Carry-Out Tamales

Pick some up on the way home tonight. Great for entertaining,
a quick meal or to eat while watching the game.

½ Dozen - 8.50 Dozen - 15.00

3 Dozen or more - 12.00 per dozen

(Chili included)

Call ahead

869-DOES (3637)

and we'll have them ready
when you get here!



We specialize in banquets, private parties
and business luncheons of all sizes.

We have 3 separate rooms available for groups of all sizes.
DOE'S is the place to go for business or private gatherings.

*Carrying on a Delicious Delta Tradition.
Thank you for visiting!*



We provide secure
Wi-Fi
Internet access

Visit our website:
www.doesspringfield.com

SPRINGFIELD SPECIALITIES

All entrees served with DOE'S marinated salad, choice of red potatoes, fresh-cut fries, baked potato, green beans, or steamed vegetables and southern-style drop biscuits.

LOBSTER

An 8-ounce cold water lobster tail seasoned and broiled.

A meal by itself or pair it with a steak. *Market Price*



CHICKEN

Two 4-ounce chicken breasts, garlic-seasoned and lightly crusted, broiled to a crusty finish and topped off with a chicken reduction sauce. *17.00*



SALMON

A hand-cut 8-ounce portion of Atlantic salmon, lightly seasoned and broiled to perfection. *19.50*



5.00 split plate charge applies to all Springfield Specialties. These items may be available in limited quantities.

DESSERTS

CHEESECAKE

With chocolate or raspberry sauce. *5.00*



DOE'S BROWNIE DELIGHT

Homemade brownie topped with ice cream and chocolate sauce. *5.00*

- An 18% Gratuity will be added to parties of 7 or more •
- A 20% gratuity will be added to parties of 7 or more who request separate checks •

HOUSE WINES

Cabernet Sauvignon • Merlot • Chardonnay • White Zinfandel
4.00 Glass

WHITE WINES

	Glass	Bottle		Glass	Bottle
Reisling-Schmitt Sohne (Germany)	5.00	18.00	Sauvignon Blanc-Shooting Star (California)	7.50	28.00
Pinot Grigio-A Lageder "Riff" (Italy)	5.50	20.00	Chardonnay-Kendall Jackson (California)	6.50	24.00
Pinot Gris-Foris (Oregon)	6.50	24.00	Chardonnay-Sonoma Cutrer (California)	7.50	28.00

RED WINES

	Glass	Bottle		Glass	Bottle
Pinot Noir-Castle Rock (Sonoma)	6.50	24.00	Malbec-Catena "Alta" (Argentina)	-----	60.00
Pinot Noir-A to Z (Oregon)	8.00	30.00	Cabernet/Merlot-Greg Norman (Australia)	7.00	26.00
Merlot-Rock River (California)	5.00	18.00	Cabernet-Tilia (Argentina)	6.50	24.00
Merlot-Ramsay (California)	6.50	24.00	Cabernet-Cousino Macul "Antiguas Reserve" (Chile)	8.00	30.00
Shiraz-WoopWoop (Australia)	6.00	22.00	Cabernet/Cabernet Franc-Viader (California)	-----	100.00
Chianti-Farnetella (Italy)	6.00	22.00	Cabernet Sauvignon-Robert Mondavi (California) "Private Selection"	-----	160.00
Zinfandel-Steele "Pacini" (California)	7.00	26.00			
Malbec-Catena (Argentina)	8.00	30.00			

SPECIALTY DRINKS

GREATFUL DEAD

A "groovy" twist on the Long Island Iced Tea. We shake 5 Super-Premium liquors with Raspberry Liqueur & Sour Mix.
7.00

MOCHATINI

A great after dinner drink. We shake Kahlua Coffee Liqueur, Hershey's syrup and Half & Half and serve in a Martini Glass.
5.00

MARGARITAS

Served with salted rim

On the Rocks 6.00

Patron Top Shelf (with Cointreau) 9.00

Frozen Add 1.00

Frozen Strawberry (with sugared rim) Same as Above

STRAWBERRY DAIQUIRI OR PINA COLADA

6.00

All frozen drinks are available without alcohol

4.00

BEERS

DOMESTIC BREWS

Miller Lite	Budweiser
Bud Light	Bud Select
Coors Light	Michelob Ultra
Rolling Rock	Pabst Blue Ribbon

Soft Drinks

Coke, Diet Coke, Dr Pepper, Sprite, Root Beer, Fruit Punch, Lemonade or Tea 1.75 (bottomless)

Ask about our selection of Fine Scotches, Bourbons and Whiskeys

MISSOURI BREWS

Schlafly Pale Ale
Schlafly Hefeweizen
Boulevard Pale Ale
Boulevard Wheat



IMPORTS & MICRO BREWS

Blue Moon	Corona
Stella Artois	Amstel Light
Fat Tire	Bass Ale
Sunshine Wheat	Guinness Draught
Sierra Nevada Pale Ale	Fosters Oil Can
Heineken	Sam Adams Lager
Heineken Light	New Castle
Pilsner Urquell	Clausthaler (NA)
Red Stripe	