

DEVON SEAFOOD + STEAK

SOUPS

LOBSTER BISQUE
cup 7 • bowl 10

CHICKEN TORTILLA SOUP 8



SALADS

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5

WEDGE SALAD bacon, crumbled blue cheese, red onion, tomato, buttermilk tarragon dressing 9

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8.5

ROASTED RAINBOW BEET SALAD toasted pistachio vinaigrette, orange zest crema, lattice chip 'croutons' 8.5

SEASONAL SIDES

WHIPPED YUKON GOLD POTATOES

POBLANO AU GRATIN POTATOES

GREEN BEANS W/ PECANS

GRILLED ASPARAGUS

CREAMED CORN W/ BACON

PARMESAN-HERB ROASTED YUKON POTATOES

ROASTED BRUSSELS SPROUTS WITH PROSCIUTTO & WHOLE GRAIN MUSTARD

ROASTED MUSHROOMS W/ TRUFFLE BUTTER (add \$4)

LOBSTER MAC N' CHEESE (add \$4)

STARTERS

SUPER FRESH

OYSTERS** - 3 each • **SHRIMP COCKTAIL*** 17

ICED SHELLFISH PLATTER

oysters, shrimp cocktail, lobster claws, king crab legs, small (serves 2-3) 55 | large (serves 4-6) 95

BLUE CHEESE POTATO CHIPS potato chips, blue cheese sauce 11 | add bacon 1

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 14

SMOKED SALMON* FLATBREAD roasted garlic creme, red onion, caper, watercress with lemon-infused olive oil 12

BEEF CARPACCIO* arugula, parmigiano reggiano, truffle aioli, parmesan garlic sauce 15

CRISPY CHILE CAULIFLOWER tossed in fiery chile sauce, micro greens and sesame seeds 11

SHRIMP DURANGO tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 14

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 18.5

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, fries 14

AHI TUNA TARTARE* avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 15

FIRECRACKER SHRIMP lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw 12

SMOKED SALMON* CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 14

LEMONGRASS SHRIMP TACOS* grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, grape tomato relish, pineapple mango salsa, fresh mint, chile oil, soy honey roasted peanuts 13

LOBSTER TAMALES corn, roasted poblano, cilantro, avocado crema 11.5

THREE COURSE PRIX-FIXE MENU

1

SOUP OR SALAD COURSE

choose from any of our starter soups and salads

2

\$39 ENTRÉE COURSE

JUMBO LUMP CRAB CAKES • **MAPLE PLANK ROASTED SALMON*** • **6 OZ. FILET*** with rosemary demi-glace
4 OZ. FILET COMBOS* center cut filet with choice of crab cake, salmon or scallops

\$48 ENTRÉE COURSE

8 OZ. CANADIAN COLD WATER LOBSTER TAIL • **12 OZ. USDA PRIME KC STRIP***
SEAFOOD MIXED GRILL • **8 OZ. CENTER CUT FILET*** with rosemary demi-glace

3

DESSERT COURSE

CREME BRULEE
CHOCOLATE VELVET CAKE
FRESH BERRIES
SEASONAL CHEESECAKE

WOOD-FIRED STEAKS

Steaks listed below are served with your choice of 2 sides.
You're welcome.

10 OZ. USDA PRIME TOP SIRLOIN* 29

6 OZ. CENTER CUT FILET MIGNON* 34

8 OZ. CENTER CUT FILET MIGNON* 40

12 OZ. USDA PRIME KANSAS CITY STRIP* 44

18 OZ. USDA PRIME BONE-IN RIBEYE* 48

FILET COMBOS* | **4 OZ.** 33 • **6 OZ.** 43

center cut filet with choice of crab cake, salmon or scallops

6 OZ. CENTER CUT FILET* & **½ LB CANADIAN LOBSTER TAIL** 62

GAUCHO HANGER STEAK* chimichurri, red chile churrasco, grilled bread, espellete dusted potato chips, potato galette, roasted roma tomato, roasted serrano, lime zest aioli, salted radish 23

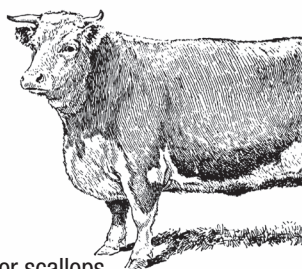
SAUCES \$3

CHIMICHURRI | **RED CHILI CHURRASCO**

TRUFFLE BUTTER | **ANCHO CHILI BUTTER** | **FOYOT SAUCE**

AU POIVRE PAN SAUCE shallots, black pepper, dijon, brandy, demi glace, butter

PROUDLY SERVING MIDWESTERN-RAISED, USDA PRIME AGED BLACK ANGUS BEEF



SEAFOOD & MAINS

JUMBO LUMP CRAB CAKES whipped yukon gold potatoes, grilled asparagus 34

PROSCIUTTO WRAPPED GROUPEL potato galette, sautéed kale + cabbage, tomato, red chile churrasco, cotija cheese 29

CHAR CRUSTED AHI TUNA* parmesan-herb roasted potatoes, asparagus, foyot sauce 36

SEARED GEORGES BANK SEA SCALLOPS lobster risotto, champagne beurre blanc 32

MAPLE PLANK ROASTED SALMON* bourbon glaze, whipped yukon potatoes, green beans 29

GRILLED VEGETABLE PLATTER zucchini, poblano, tomato, yellow squash, corn on the cob, roasted mushrooms, asparagus, red pepper, balsamic vinaigrette, black bean relish 19

LOBSTER COBB SALAD tomato, bacon*, cheddar, avocado, corn, red onion, hard-boiled egg, sweet potato straws, tarragon ranch 24

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 38

SHELLFISH CIOPPINO shrimp, scallops, fresh fin fish and mussels in a spicy red wine tomato broth 30

PRIME BURGER* au poivre mayo, shallot jam, watercress, gruyere, pretzel bun 15

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks 21

JOYCE FARMS CHICKEN roasted yukon gold potatoes, grilled asparagus 25

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 24

GRILLED SALMON PANZANELLA spinach, Montrachet goat cheese, balsamic onions, tomatoes, basil oil, balsamic vinaigrette 28

12 OZ. BONE-IN PORK CHOP mostarda, parmesan-herb roasted yukon potatoes, grilled asparagus 28

SHRIMP & WHITE CHEDDAR GRITS tomatoes, bacon, espelette peppers, chives 20