

# DEVON SEAFOOD + STEAK

## SOUPS

**LOBSTER BISQUE**  
cup 7 • bowl 10  
**FRENCH ONION SOUP** 8  
**SPICY CREOLE GUMBO**  
cup 7 • bowl 9.5



## 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, dried cherries, cherry tomatoes, 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**  
**GERMAN BRAISED CABBAGE**  
**GREEN BEANS W/ PECANS**  
**GRILLED ASPARAGUS**  
**CREAMED CORN W/ BACON**  
**ROASTED BRUSSELS SPROUTS WITH PROSCIUTTO & WHOLE GRAIN MUSTARD**  
**PARMESAN-HERB ROASTED YUKON POTATOES**  
**LOBSTER MAC N' CHEESE (add 4)**



## STARTERS

### SUPER FRESH

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

### ICED SHELLFISH PLATTER\*

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

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

**CORN & CRAB FRITTERS** corn & lump crab fritter, charred corn, applewood smoked bacon, chipotle mayo 13

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

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

**BEEF CARPACCIO\*** arugula, parmigiano reggiano, truffle aioli, parmesan garlic sauce 14

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

**SHRIMP DURANGO** tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 13

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce 18.5

**COLD SMOKED SALMON** served with hard-boiled egg, red onion, capers, radish, crostini, crème fraiche 14

**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

## THREE COURSE PRIX-FIXE MENU

1

### SOUP OR SALAD COURSE

choose from any of our starter soups and salads

2

### \$41 ENTRÉE COURSE

**JUMBO LUMP CRAB CAKES** • **MAPLE PLANK ROASTED SALMON\*** • **6 OZ. FILET** w/ rosemary demi-glace  
**4 OZ. FILET COMBOS\*** with choice of crab cake, scallops or fried shrimp

### \$50 ENTRÉE COURSE

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

3

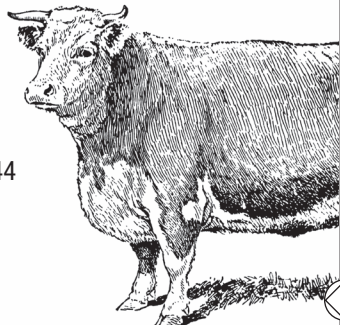
### DESSERT COURSE

**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.** 44  
center cut filet with choice of crab cake, fried shrimp or scallops  
**6 OZ. CENTER CUT FILET\*** & **½ LB CANADIAN LOBSTER TAIL** 62



**SLICED PRIME SIRLOIN\*** 5 oz. Top Sirloin, roasted red pepper pesto, toasted baguette with roasted roma tomato and garlic spread, blue cheese chips 22

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

## SEAFOOD & MAINS

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

**POTATO CRUSTED WALLEYE** sauteed asparagus, lobster beurre blanc 28

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

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

**PRIME BURGER\*** au poivre mayo, shallot jam, watercress, gruyere, sweet potato fries, pretzel bun 15

**FRIED LAKE PERCH** apple & celery root slaw, creole remoulade, french fries 22

**ANDOUILLE HASH & FRIED EGG\*** roasted red pepper, red onion, potatoes, serrano, andouille sausage topped with your choice:  
5 oz. Top Sirloin\* 22 • grilled chicken breast 18

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

**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 39.5

**SHELLFISH CIOPPINO** main mussels, shrimp, scallops, fresh fish, red wine, tomato herb sauce 31

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

**JOYCE FARMS CHICKEN** roasted yukon gold potatoes, grilled asparagus 25

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

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