



We have prepared this list of menu options based upon the most current ingredient information we have from our food suppliers and their stated absence of wheat/gluten within these items. Since we prepare food from scratch in our prep kitchen, wheat flours and other wheat-based products are used throughout the day. Due to these circumstances, we are unable to guarantee that any menu offering can be completely free of allergens.

GLUTEN FREE MENU

For additional items, please speak with your server

Starters

- **Baby Greens** feta cheese, toasted pine nuts, honey balsamic vinaigrette
- **Caesar Salad** parmesan reggiano, asiago cheese crisp
- **Endive Salad** brie, carrot, radish, red chili crouton, pistachio vinaigrette
- **Wedge Salad** crumbled blue cheese, red onion, tomato, buttermilk tarragon ranch
- **Fresh Oysters** cocktail sauce, fresh horseradish, tabasco, lemon
- **Shrimp Cocktail** cocktail sauce, fresh horseradish, lemon
- **Steamed Littleneck Clams** white wine, clam stock, garlic, lemon
- **Coconut Green Curry Mussels** coconut milk, thai green curry, cilantro, lime

Seafood

- Today's selection of fresh fish, grilled or seared
- 1 lb. Lobster or ½ lb. Lobster Tail
- Steamed King Crab Legs

Steaks

- 6oz or 8oz Center Cut Filet Mignon
- 12oz Prime Kansas City Strip
- 18oz Prime Bone-in Ribeye

Devon Classics

- **Seafood Cioppino** shrimp, scallops, mussels, clams, fresh fish, red wine, tomato broth
- **Mesquite Grilled Half Chicken** served with two seasonal sides
- **Lobster Cobb Salad** watercress, arugula, baby spinach, tomato, apple wood smoked bacon, white cheddar, avocado, fresh corn, red onion, buttermilk tarragon ranch dressing

Chef's Fresh Vegetable Platter

- Fresh daily selection of vegetables, seasoned with olive oil, salt & pepper
- Steamed or sautéed

Desserts

- Fresh seasonal berries
- Any Ice cream or sorbet
- Vanilla Crème Brulée

Seasonal Sides

- Whipped Yukon Gold Potatoes; Parmesan Roasted Yukon Gold Potatoes; Grilled Asparagus; Sautéed Spinach, Garlic, Roasted Wild Mushrooms; Apple & Celery Root Slaw; Truffle Butter; Roasted Brussel Sprouts, Prosciutto, Whole Grain Mustard; Roasted Wild Mushroom Risotto; Citrus Garlic Broccolini, Cotija Cheese; Creamed Corn, White Cheddar, Smoked Bacon