

DEVON SEAFOOD + STEAK

SOUPS

LOBSTER BISQUE
cup 7 • bowl 9.5
FRENCH ONION SOUP 8



SALADS

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7
WEDGE SALAD bacon*, crumbled blue cheese, red onion, tomato, buttermilk tarragon dressing 9
BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7.5

SIDE WORK

WHIPPED YUKON GOLD POTATOES
POBLANO AU GRATIN POTATOES
GERMAN BRAISED CABBAGE
GREEN BEANS W/ PECANS
GRILLED ASPARAGUS
CREAMED CORN W/ BACON*
PARMESAN-HERB ROASTED YUKON POTATOES
LOBSTER MAC N' CHEESE (add 4)



SHARING IS CARING

SUPER FRESH

OYSTERS – 3 each • SHRIMP COCKTAIL* 16

ICED SHELLFISH PLATTER

oysters, shrimp cocktail, king crab legs, small (serves 2-3) 53 | large (serves 4-6) 93

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 12

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12

SMOKED SALMON FLATBREAD garlic white sauce, red onion, caper, watercress with lemon-infused olive oil 11.5

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

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

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

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 12.5

AHI TUNA TARTARE* avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 13

FIRECRACKER SHRIMP lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw 10

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 w/ rosemary demi-glace
4 OZ. FILET COMBOS* with choice of crab cake, scallops or fried shrimp

\$48 ENTRÉE COURSE

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

3

DESSERT COURSE

choose from any of our house made desserts

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* 33

8 OZ. CENTER CUT FILET MIGNON* 39

12 OZ. USDA PRIME KANSAS CITY STRIP* 43

PRIME 18 OZ. USDA PRIME BONE-IN RIBEYE* 45

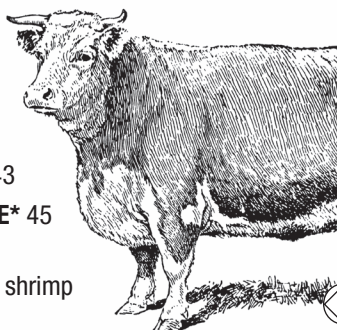
FILET COMBOS* | 4 OZ. 32 • 6 OZ 42

center cut filet with choice of crab cake, fried shrimp or scallops

6 OZ. CENTER CUT FILET* & ½ LB CANADIAN LOBSTER TAIL 58

OPEN-FACED STEAK SANDWICH* 10 oz. Top Sirloin, roasted red pepper pesto, toasted baguette with roasted roma tomato and garlic spread, blue cheese chips 26

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



SEAFOOD & MAINS



WE ALL SCREAM FOR ...

JUMBO LUMP CRAB CAKES whipped yukon gold potatoes, grilled asparagus 30

POTATO CRUSTED WALLEYE sauteed asparagus, lobster beurre blanc 27

CHAR CRUSTED AHI TUNA parmesan-herb roasted potatoes, asparagus, foyot sauce 34

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 35

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

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

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 23

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

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks 20

JOYCE FARMS CHICKEN roasted yukon gold potatoes, grilled asparagus 21

LOBSTER COBB SALAD tomato, bacon*, cheddar, avocado, corn, red onion, sweet potato straws, tarragon ranch 23

MAPLE PLANK ROASTED SALMON bourbon glaze, whipped yukon potatoes, green beans 28

GRILLED VEGETABLE PLATTER zucchini, poblano, tomato, yellow squash, corn on the cob, roasted mushrooms, asparagus, red pepper, balsamic vinaigrette, black bean relish 18

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