

GLUTEN FREE MENU

STARTERS

- BABY GREENS** watercress, feta cheese, toasted pine nuts, honey balsamic vinaigrette
WEDGE SALAD bacon, crumbled blue cheese, red onion, tomato, buttermilk tarragon dressing
AHI TUNA TARTARE avocado, mango, pineapple stack, cilantro oil (no tortilla chips)
FRESH SHUCKED OYSTERS cocktail sauce, fresh horseradish, lemon
SHRIMP COCKTAIL cocktail sauce, fresh horseradish, lemon
SHRIMP DURANGO tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano (no crisps)

PROTEIN

- Today's Fresh Fish
Lobster Tail
Crab Legs
Center Cut Filet Mignon
Seared Scallops
Lobster Tail
Prime Steaks

SIDES

- Yukon gold mashed potatoes
Grilled asparagus
Haricot vert with shallot jam and spicy pecans
Poblano au gratin potatoes
German braised red cabbage
Creamed corn w/ bacon
Parmesan-herb roasted potatoes

FEATURED ENTREES

- JOYCE FARMS MESQUITE GRILLED CHICKEN** parmesan-herb roasted potatoes, grilled asparagus
SHELLFISH CIOPPINO maine mussels, shrimp, scallops, fresh fish, white wine, tomato herb sauce (no garlic toast)
MAPLE PLANK ROASTED SALMON bourbon glaze, whipped Yukon gold potatoes, green beans in shallot jam and spicy pecans
CHEF'S GRILLED VEGETABLE PLATTER fresh daily selection of vegetables, seasoned with olive oil, salt & pepper
ANDOUILLE HASH & FRIED EGG w/ SIRLOIN or CHICKEN roasted red pepper, red onion, potatoes, serrano, andouille sausage

DESSERTS

- Fresh seasonal berries with crème anglaise
Crème brûlée
Daily selections of housemade ice creams and sorbets

Devon Seafood + Steak is not a gluten-free environment. 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 our 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.