



GLUTEN FREE MENU

For additional items, please speak with your server

Starters

- **Baby Greens** feta cheese, toasted pine nuts, honey balsamic vinaigrette
- **Caesar Salad** grated parmesan reggiano, asiago cheese crisp
- **Strawberry & Pistachio Salad** baby greens, red onion, parmesan reggiano, sherry vinaigrette
- **Charred Sweet Corn Salad** spring greens, carrots, cucumber, grilled sweet corn white cheddar, tomato, creamy red wine dressing
- **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

- **Shellfish Bouillabaisse** shrimp, scallops, lobster, clams, mussels, fresh fish, tomato, fennel, saffron
- **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
- **Seared Georges Bank Scallops** lemon-asparagus risotto, fennel salad, basil infused olive oil, balsamic glaze

Chef's Fresh Vegetable Platter

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

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; Haricots Verts with Lemon Butter; Sautéed Spinach with Garlic; Apple & Celery Root Slaw; Roasted Mushrooms with Truffle Butter; Lemon Asparagus Risotto; Zucchini, Corn & Tomato Ragout; Citrus Garlic Broccolini

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.