



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
- **Spinach and Watercress Salad** roasted red beets, poached pears, candied walnuts, blue cheese crumbles, walnut vinaigrette
- **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

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.

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
- 10oz Wagyu Eye of the Ribeye
- 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
- **Maple Plank Roasted Salmon** bourbon glaze, yukon whipped potatoes, green beans, shallot jam, spiced pecans

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; Brussel Sprouts with Whole Grain Mustard; Roasted Cauliflower with Onion Jam; Wild Mushroom Risotto
Citrus Garlic Broccolini