



# DEVON SEAFOOD + STEAK

<b>SOUPS</b>	<b>LOBSTER BISQUE</b> cup 7 • bowl 9.5 <b>FRENCH ONION SOUP</b> 8	
	<b>CAESAR SALAD</b> grated parmigiano reggiano, croutons, asiago cheese crisp 8 <b>WEDGE SALAD</b> bacon*, crumbled blue cheese, red onion, tomato, buttermilk tarragon dressing 9 <b>BABY GREENS</b> watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7.5	
<b>SALADS</b>	<b>WHIPPED YUKON GOLD POTATOES</b> <b>POBLANO AU GRATIN POTATOES</b> <b>GERMAN BRAISED CABBAGE</b> <b>GREEN BEANS W/ PECANS</b> <b>GRILLED ASPARAGUS</b> <b>CREAMED CORN W/ BACON*</b> <b>PARMESAN-HERB ROASTED YUKON POTATOES</b> <b>LOBSTER MAC N' CHEESE</b> (add 4)	
<b>SEASONAL SIDES</b>		


<b>STARTERS</b>	
SUPER FRESH <b>OYSTERS – 3 each • SHRIMP COCKTAIL* 17</b> <b>ICED SHELLFISH PLATTER</b> oysters, shrimp cocktail, king crab legs, small (serves 2-3) 55   large (serves 4-6) 95	
<b>BLUE CHEESE POTATO CHIPS</b> potato chips, blue cheese sauce 11   add bacon 1 <b>FRIED CALAMARI</b> jalapeños and carrots, sweet n' sour, creole remoulade 12.5 <b>SMOKED SALMON FLATBREAD</b> garlic white sauce, red onion, caper, watercress with lemon-infused olive oil 12 <b>CRISPY CHILE CAULIFLOWER</b> tossed in fiery chile sauce, micro greens and sesame seeds 10 <b>SHRIMP DURANGO</b> tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 13 <b>JUMBO LUMP CRAB CAKES</b> creole remoulade, mango tartar sauce 17.5 <b>GOAT CHEESE BRUSCHETTA</b> tomato-basil cruda, focaccia crisps, kalamata olive 11 <b>AHI TUNA TARTARE*</b> avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 14 <b>FIRECRACKER SHRIMP</b> lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw 11	

## MOTHER'S DAY MENU

<h3>1</h3> <p><b>SOUP OR SALAD COURSE</b> choose from: Caesar Salad   Baby Greens Salad Wedge Salad   Lobster Bisque</p>	<h3>2</h3> <p><b>\$49 ENTRÉE COURSE</b>  <b>SEARED SEA SCALLOPS</b> w/ lobster risotto, champagne beurre blanc  <b>SEAFOOD MIXED GRILL</b> w/ yukon gold mashed potatoes + grilled asparagus  <b>8 OZ. CANADIAN COLD WATER LOBSTER TAIL</b> w/ yukon gold mashed potatoes + grilled asparagus  <b>8 OZ. CENTER CUT FILET*</b> w/ rosemary demi-glace, yukon gold mashed potatoes + grilled asparagus  <b>6 OZ. CENTER-CUT FILET* + 8OZ. LOBSTER TAIL (+\$10)</b> w/ yukon gold mashed potatoes + grilled asparagus</p>	<h3>3</h3> <p><b>DESSERT COURSE</b> choose from: CREME BRULEE CHOCOLATE VELVET CAKE FRESH BERRIES</p>
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## WOOD-FIRED STEAKS

Steaks listed below are served with your choice of 2 sides.

<b>10 OZ. USDA PRIME TOP SIRLOIN*</b> 29 <b>6 OZ. CENTER CUT FILET MIGNON*</b> 33 <b>8 OZ. CENTER CUT FILET MIGNON*</b> 39 <b>12 OZ. USDA PRIME KANSAS CITY STRIP*</b> 43 <b>18 OZ. USDA PRIME BONE-IN RIBEYE*</b> 45 <b>FILET COMBOS*</b>   4 OZ. 32 • 6 OZ 42 center cut filet with choice of crab cake, fried shrimp or scallops <b>6 OZ. CENTER CUT FILET* &amp; ½ LB CANADIAN LOBSTER TAIL</b> 58 <b>SLICED PRIME SIRLOIN*</b> 5 oz. Top Sirloin, roasted red pepper pesto, toasted baguette with roasted roma tomato and garlic spread, blue cheese chips 22 <b>PROUDLY SERVING MIDWESTERN-RAISED, USDA PRIME AGED BLACK ANGUS BEEF</b>	
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## SEAFOOD & MAINS

<b>JUMBO LUMP CRAB CAKES</b> whipped yukon gold potatoes, grilled asparagus 30 <b>CHAR CRUSTED AHI TUNA</b> parmesan-herb roasted potatoes, asparagus, foyot sauce 34 <b>SEAFOOD MIXED GRILL</b> shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 36 <b>SEARED GEORGES BANK SEA SCALLOPS</b> lobster risotto, champagne beurre blanc 32 <b>FRIED LAKE PERCH</b> apple & celery root slaw, creole remoulade, french fries 22 <b>BLACKENED CHICKEN PENNE PASTA</b> roasted red pepper cream, shiitake mushrooms, leeks 20	<b>MAPLE PLANK ROASTED SALMON</b> bourbon glaze, whipped yukon potatoes, green beans 28 <b>ANDOUILLE HASH &amp; FRIED EGG*</b> roasted red pepper, red onion, potatoes, serrano, andouille sausage topped with 5 oz. Top Sirloin* 22 • with grilled chicken breast 18 <b>PANKO FRIED SHRIMP</b> cocktail sauce, french fries, apple & celery root slaw 23 <b>LOBSTER COBB SALAD</b> tomato, bacon*, cheddar, avocado, corn, red onion, sweet potato straws, tarragon ranch 23 <b>SHELLFISH CIOPPINO</b> main mussels, shrimp, scallops, fresh fish, white wine, tomato herb sauce 28
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**OUR NEW COCKTAIL PAIRS PERFECTLY WITH A PRIME CUT DEVON'S BARREL-AGED MANHATTAN** Maker's Mark Bourbon, Italian sweet vermouth, orange bitters, aged in-house in oak whiskey barrels, topped with Amarena cherries 12

# HAPPY MOTHER'S DAY!