

# LUNCH MENU \$20

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## FIRST COURSE

*Choice of:*

### **Caesar Salad**

romaine, caesar dressing, parmigiano reggiano,  
focaccia croutons

### **Baby Greens Salad**

dried cherries, feta, pine nuts, cherry tomatoes,  
balasamic vinaigrette

### **Maine Lobster Bisque**

## MAIN COURSE

*Choice of:*

### **Chicken Penne Pasta**

Blackened chicken, snow peas, leeks, shiitake  
mushrooms, penne pasta roasted red  
papper sauce

### **Blackened Mahi-Mahi**

sweet potato hash with corn broth

### **5 oz Sirloin**

red wine demi, whipped yukon gold potatoes,  
grilled asparagus

### **Maple Grilled Salmon**

bourbon maple glaze, parmesan roasted yukon  
gold potatoes, grilled asparagus

## FINAL COURSE

*Choice of:*

### **Chocolate Mousse Cake**

chocolate cake, mousse, ganache

### **Apple Croustade**

w/cinnamon ice cream

**D E V O N**  
SEAFOOD GRILL



# DINNER MENU \$35

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## FIRST COURSE

*Choice of:*

### **Caesar Salad**

romaine, caesar dressing, parmigiano reggiano,  
focaccia croutons

### **Baby Greens Salad**

dried cherries, feta, pine nuts, cherry tomatoes,  
balasamic vinaigrette

### **Maine Lobster Bisque**

## MAIN COURSE

*Choice of:*

### **6 oz Center Cut Filet**

red wine demi glace, whipped yukon  
gold potatoes, asparagus

### **Blackened Mahi-Mahi**

sweet potato hash with corn broth

### **Jumbo Lump Crab Cakes**

creole remoulade, whipped yukon  
gold potatoes, grilled asparagus

### **Maple Grilled Salmon**

bourbon maple glaze, parmesan roasted yukon  
gold potatoes, grilled asparagus

## FINAL COURSE

*Choice of:*

### **Chocolate Mousse Cake**

chocolate cake, mousse, ganache

### **Apple Croustade**

w/cinnamon ice cream

**D E V O N**  
SEAFOOD GRILL

