



CHICAGO
RESTAURANT WEEK

DINNER MENU \$33

FIRST COURSE

Choice of:

Caesar Salad

parmigiano reggiano, garlic croutons,
asiago cheese crisp, anchovy filets

Devon House Salad

sun dried cherries, pine nuts, parmigiano reggiano,
balsamic vinaigrette

Creole Gumbo

MAIN COURSE

Choice of:

Jumbo Lump Crab Cakes

creole remoulade, whipped yukon gold potatoes,
grilled asparagus

Potato Crusted Cod

w/lobster beurre blanc, green and white asparagus

Maple Plank Salmon

bourbon glaze, whipped yukon gold potatoes, haricot vert
with spiced pecans, shallots

6 oz. Center Cut Filet (add \$5)

whipped yukon gold potatoes, grilled asparagus
green beans w/onion jam shallot pecans

FINAL COURSE

Choice of:

Chocolate Lava Cake w/raspberry ice cream

Vanilla Bean Crème Brûlée

Mixed Berries





CHICAGO
RESTAURANT WEEK

DINNER MENU \$44

FIRST COURSE

Choice of:

Caesar Salad

parmigiano reggiano, garlic croutons,
asiago cheese crisp, anchovy fillets

Devon House Salad

sun dried cherries, pine nuts,
parmigiano reggiano, balsamic vinaigrette

Creole Gumbo

Maine Lobster Bisque

MAIN COURSE

Choice of:

8 oz.	Cold Water	Lobster Tail
parmesan-herb asparagus	roasted	potatoes,

Char Crust Ahi Tuna

parmesan-herb roasted potatoes,
asparagus, foyot sauce

Seafood Mixed Grill

shrimp, scallop, salmon, jumbo lump crab cake,
whipped Yukon gold potatoes, grilled asparagus

8 oz. Center-Cut Filet (add \$4)

rosemary demi, whipped yukon mashed, green
means with onion jam, shallots and pecans

FINAL COURSE

Choice of:

Triple Chocolate Mousse Cake

Vanilla Bean Crème Brûlée

Mixed Berries

