

*America's Best.*  
**DONOVAN'S**  
 STEAK & CHOP HOUSE



Happy Valentine's Day!

**Chef Sal's Prix Fixe Special \$85.**

\*Served with your choice bottle of wine (valued at \$75) \$115 per person. Choose between:  
 WHITE WINE OPTION, RED WINE OPTION or BUBBLES OPTION.

**Choice of Starter:**

Any Appetizer  
**Or**  
 Salad  
 listed above.

**Surf & Turf Entrée:**

6oz. Australian Cold Water Rock Lobster Tail  
 &  
 6oz. Prime Filet Mignon

*served with port wine demi glace and bleu cheese crumbles.  
 Paired with fresh asparagus & baby carrots and Garlic Smashed Potatoes.*

**Choice of Dessert**

Chocolate Mousse  
**Or**  
 Cheese Cake  
**Or**  
 Crème Brulee

== APPETIZERS ==

Soup du Jour: Lobster Bisque with Fresh Basil	\$ 8.	Maryland Style Crab Cake	\$16.
Mac & Cheese	\$ 8.	Giant Shrimp Cocktail	\$18.
Fried Calamari	\$10.	Seared Cajun Lamb Chops	\$19.

== SALADS ==

Lettuce Wedge	\$ 9.
Caesar Salad	\$10.
Donovan's Chop House Salad	\$11.

== ENTRÉES ==

Donovan's serves only USDA Prime Cuts of Midwestern Corn-fed Beef.  
 All entrées are served with fresh vegetables and your choice of Baked Potato or Garlic Smashed Potatoes.

Filet Mignon 10 oz.	\$ 45.	Center Cut Veal Chop 14 oz.	\$ 44.
Peppercorn Filet Mignon 10 oz.	\$ 47.	Australian Rack of Lamb	\$ 39.
T-Bone 16 oz.	\$ 49.	Herb Crusted Shelton Chicken	\$ 27.
Ribeye 16 oz.	\$ 42.	Broiled Shrimp Scampi	\$ 30.
New York Strip 12 oz.	\$ 45.	North Atlantic Salmon	\$ 27.

*Chef Sal Reynoso prepares Donovan's Prime Steaks to the following specifications:*

- Rare = Cool center, red throughout
- Medium Rare = Warm, red center
- Medium = Pink, slightly red center
- Medium Well = Slightly pink
- Well Done = No pink

== SIDE DISHES ==

Sautéed Mushrooms	\$ 8.	Cajun Seasoning	\$ 2.
Mac & Cheese	\$ 8.	Crumbled Bleu Cheese	\$ 2.
Creamed Spinach	\$ 8.	Béarnaise or Peppercorn Gravy	\$ 2.
Asparagus	\$10.	Oscar Style	\$ 10.

Our commitment to you is a world class dining experience.  
 Our entire staff shares this common goal. We wish you a Happy Valentine's Day!

*Jennifer Hazard, General Manager*



*Some food items are raw or partially cooked and can increase your risk of illness.  
 Consumers who are vulnerable to food-borne illness should only consume food which is thoroughly cooked.*