

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

Soup du Jour	\$11.	Norwegian Smoked Salmon	\$18.
Mac & Cheese Martini (with bacon)	\$11.	Maryland Style Crab Cake	\$19.
Fried Calamari	\$12.	Bacon Wrapped Scallops	\$18.
Grilled Portabello Mushroom	\$14.	Giant Shrimp Cocktail	\$22.
Oysters on the Half Shell (6)	\$15.	Sesame Crusted Seared Ahi	\$20.
Oysters Rockefeller	\$17.	Seared Cajun Lamb Chops	\$27.

= SALADS =

Lettuce Wedge	\$11.	Spinach Salad	\$12.
Caesar Salad	\$12.	Donovan's Chop House Salad	\$13.
Beefsteak Tomato & Red Onion	\$12.	Asparagus Salad	\$15.

= 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, Garlic Smashed Potatoes, Au Gratin Potatoes, or Skillet Fried Potatoes with sautéed onions and peppercorn gravy.

Filet Mignon Medallion
& Grilled Shrimp Scampi
\$ 43.

Filet Mignon Medallion
& Grilled Portabello Mushroom
\$ 43.

Filet Mignon Medallion
& Bacon Wrapped Scallops
\$ 43.

Seared Ahi Steak
with Fresh Vegetables
\$ 41.

Herb Crusted Shelton Chicken
with Tomato & Caper Sauce
\$ 36.

Pan Seared Halibut
with Lemon Caper Beurre Blanc
\$ 45.

Filet Mignon 8 oz.	\$ 45.	Cherry Glazed Pork Chop 14 oz.	\$ 37.
Filet Mignon 10 oz.	\$ 52.	Center Cut Veal Chop 14 oz.	\$ 48.
Filet Mignon 14 oz.	\$ 61.	Australian Rack of Lamb	\$ 51.
Peppercorn Filet Mignon 10 oz.	\$ 54.	Ribeye 16 oz.	\$ 52.
New York Strip 12 oz.	\$ 51.	Cajun Seasoned Ribeye 16 oz.	\$ 54.
New York Strip 16 oz.	\$ 61.	Ribeye Chop 24 oz.	\$ 68.
T-Bone 16 oz.	\$ 53.	Porterhouse 20 oz.	\$ 64.
Broiled Shrimp Scampi	\$ 37.	Alaskan King Crab Legs	\$ Market.
North Atlantic Salmon	\$ 33.	Australian Rock Lobster Tail	\$ Market.

Chef Arturo Mejia 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



Restaurant Week Special 3 - Course \$ 40.

Choice of Starter:

- Caesar Salad
- Chop House Salad
- Soup du Jour

Choice of Entrée:

- Twin-Prime Filet Medallions •
topped with Bleu Cheese & Port Wine Demi-Glace
 - 6oz Prime Filet & Shrimp Scampi •
 - North Atlantic Salmon with Maître d' Butter •
- All entrées are served with fresh vegetables and Garlic Smashed Potatoes.*

Choice of Dessert

- Key Lime Pie
- Cheesecake
- Chocolate Mousse Cake

= SIDE DISHES =

Béarnaise or Peppercorn Gravy	\$ 2.	Creamed Corn Casserole	\$ 11.
Cajun Seasoning or Crumbled Bleu Cheese	\$ 2.	Creamed Spinach	\$ 12.
.Oscar Style	10.	Sautéed Mushrooms	\$11.
Giant Onion Rings	\$ 13.	Asparagus	\$14.

Our commitment to you is a world class dining experience.
Our entire staff shares this common goal.

Steve Josefski, General Manager
Arturo Mejia, Chef

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.