

Donovan's Valentine's Day



Menu 2012

*Chef Sal's
Feature Prix Fixe
\$ 100 per person*

*Choice of Appetizer
-or-*

*Choice of Salad

*Australian Cold Water
Rock Lobster Tail*

&

Prime Filet Mignon

*Served With a Port Wine &
Stilton Blue Cheese Demi-Glaze,*

*Garlic Smashed Potatoes
Fresh Asparagus & Baby Carrots*

Choice of Dessert

*Chef's Feature for Two
Served with a Bottle of Wine (\$ 75 Value)
Schramsberg Blanc de Blancs
\$ 135 per person*

Appetizers

<i>Shrimp Bisque</i>	<i>\$ 10.</i>
<i>Giant Shrimp Cocktail</i>	<i>\$ 21.</i>
<i>Fried Calamari</i>	<i>\$ 11.</i>
<i>Bacon Wrapped Scallops</i>	<i>\$ 17.</i>
<i>Crab Cake</i>	<i>\$ 18.</i>

Salads

<i>Donovan's Chop House Salad</i>	<i>\$ 12.</i>
<i>Caesar Salad</i>	<i>\$ 11.</i>
<i>Wedge Salad</i>	<i>\$ 10.</i>

Entrées

*Served with your choice of
Garlic Smashed or Baked Potato
and Fresh Vegetables*

<i>Prime Filet Mignon 10oz.</i>	<i>\$ 51.</i>
<i>Prime New York 12oz.</i>	<i>\$ 50.</i>
<i>Prime Ribeye 16oz.</i>	<i>\$ 51.</i>
<i>Australian Rack of Lamb</i>	<i>\$ 50.</i>
<i>Shrimp Scampi</i>	<i>\$ 36.</i>
<i>Fresh Atlantic Salmon</i>	<i>\$ 32.</i>
<i>Herb Crusted Shelton Chicken</i>	<i>\$ 35.</i>

Side Dishes

<i>Sautéed Mushrooms</i>	<i>\$ 10.</i>
<i>Creamed Spinach</i>	<i>\$ 11.</i>
<i>Mac & Cheese</i>	<i>\$ 10.</i>

Dessert

<i>Chocolate Sin Cake</i>	<i>\$ 10.</i>
<i>Cheese Cake</i>	<i>\$ 10.</i>
<i>Crème Brûlée</i>	<i>\$ 10.</i>

*Donovan's serves only USDA Prime Cuts of Midwestern Corn-fed Beef.
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
Medium Well = Slightly pink
Well Done = No pink*

*Thank you for celebrating with us tonight. Happy Valentine's Day!
Debbie Shepard, General Manager*