

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



*Happy Valentine's Day*

== APPETIZERS ==

Lobster Bisque	\$ 8.	Maryland Style Crab Cake	\$16.
Mac & Cheese Martini	\$ 8.	Bacon Wrapped Scallops*	\$16.
Fried Calamari	\$10.	Giant Shrimp Cocktail*	\$18.
Grilled Portabello Mushroom	\$12.	Sesame Crusted Seared Ahi*	\$18.
Norwegian Smoked Salmon	\$15.	Seared Cajun Lamb Chops*	\$19.

== SALADS ==

Lettuce Wedge	\$ 9.	Spinach Salad	\$10.
Caesar Salad	\$10.	Donovan's Chop House Salad	\$11.
Beefsteak Tomato & Red Onion	\$10.	Asparagus Salad	\$12.

== 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.

Seared Ahi Steak\*  
 with Fresh Vegetables  
 \$ 38.

Herb Crusted Shelton Chicken\*  
 with Tomato & Caper Sauce  
 \$ 27.

Pan Seared Halibut\*  
 with Lemon Caper Beurre Blanc  
 \$ 38.

Filet Mignon 8 oz.*	\$ 38.	Cherry Glazed Pork Chop 14 oz.*	\$ 28.
Filet Mignon 10 oz.*	\$ 45.	Center Cut Veal Chop 14 oz.	\$ 44.
Filet Mignon 14 oz.*	\$ 51.	Australian Rack of Lamb*	\$ 39.
Peppercorn Filet Mignon 10 oz.*	\$ 47.	Ribeye 16 oz.*	\$ 42.
New York Strip 12 oz.*	\$ 45.	Cajun Seasoned Ribeye 16 oz.*	\$ 44.
New York Strip 16 oz.*	\$ 51.	Ribeye Chop 24 oz.*	\$ 48.
T-Bone 16 oz.*	\$ 49.	Porterhouse 20 oz.*	\$ 55.
Broiled Shrimp Scampi*	\$ 30.	Alaskan King Crab Legs*	\$ Market.
North Atlantic Salmon*	\$ 29.	Australian Rock Lobster Tail*	\$ Market.

*Chef Robert Nixon 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

**Chef Nixon's Surf and Turf\* \$65.**

Prime 6 oz. Filet Mignon  
 topped with Bleu Cheese & Port Wine Demi-Glace  
 accompanied by  
 6 oz. Lobster Tail  
 served with Garlic Smashed Potatoes and Fresh Vegetables

== SIDE DISHES ==

Béarnaise or Peppercorn Gravy	\$ 2.	Creamed Corn Casserole	\$ 8.
Cajun Seasoning or Crumbled Bleu Cheese	\$ 2.	Giant Onion Rings	\$ 8.
Sautéed Mushrooms	\$ 8.	Mac & Cheese	\$ 8.
Creamed Spinach	\$ 8.	Asparagus	\$10.

Our commitment to you is a world class dining experience.

Our entire staff shares this common goal.

*Richard Schumacher, 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.