



private luncheon menus

all entrées served with the chef's vegetable of the day and garlic smashed potatoes

premier - \$103 per person

hors d'oeuvres - cajun seared lamb chops, giant shrimp cocktail, mini crab cake baton rouge, lightly battered artichoke hearts

salad - donovan's chop house salad (*with italian dressing*)

mixed grill entree - prime filet tournedos (*with bleu cheese, caramelized shallots and a port wine glaze*) & cold water rock lobster

dessert - crème brûlée

standard - \$70 per person

hors d'oeuvres - mini crab cake baton rouge, fried calamari, lightly battered artichoke hearts, stuffed mushrooms caps duxelle

salad - caesar salad

mixed grill entree - prime filet tenderloin with giant shrimp scampi

dessert - new york cheesecake

basic - \$55 per person

hors d'oeuvres - fried calamari, lightly battered artichoke hearts, stuffed mushrooms caps duxelle

salad - lettuce wedge salad (*with bleu cheese dressing*)

mixed grill entree - prime filet tenderloin with north atlantic king salmon

dessert - chocolate mousse cake

basic prix fixe - \$45 per person

salad - donovan's chop house salad (*with italian dressing*)

mixed grill entree - prime filet tenderloin with giant shrimp scampi

dessert - chocolate mousse cake