

America's Best
DONOVAN'S
STEAK & CHOP HOUSE

appetizers

mac 'n' cheese with bacon

new york white cheddar, bacon, toasted bread crumbs 11

seafood chowder

classic new england style, clams,
shrimp, scallops, white cheddar 11

fried calamari

tender calamari, lemon, house-made rémoulade 14

oysters on the half shell (6)

ask for the chef's daily index of fresh oysters 15

roasted portobello mushroom

warm goat cheese, fire-roasted red bell peppers 14

ahi poke martini

avocado, cucumber, wasabi aioli,
sweet shoyu, crispy wonton 16

oysters rockefeller

creamy spinach, pernod, parmigiano reggiano 20

crab cake baton rouge

pure blue crab, creole rémoulade 19

bacon-wrapped scallops

finished with fennel compote 19

jumbo shrimp cocktail

chilled jumbo gulf shrimp served with
house-made cocktail sauce 22

seared cajun lamb chops

four australian chops dusted with a cajun blend 27



america's finest prime steak

Only the top 1% of all USDA Prime cuts, sourced exclusively from Chicago's Stock Yards

filet mignon 8 oz	50		new york strip 12 oz	56
filet mignon 10 oz	56		new york strip 16 oz	68
filet mignon 14 oz	65		t-bone 16 oz	56
peppercorn filet mignon 10 oz	58		ribeye 16 oz	58
porterhouse 20 oz	70		cajun ribeye 16 oz	58
			ribeye chop 24 oz	71

mixed grill

filet mignon medallion & grilled shrimp scampi
6 oz prime cut filet, jumbo gulf shrimp, scampi butter sauce 50

filet mignon medallion & cold-water lobster tail
6 oz prime cut filet, broiled lobster tail, drawn butter, lemon MP

filet mignon medallion & bacon-wrapped scallops
6 oz prime cut filet, scallops wrapped in bacon and baked 50

filet mignon medallion & grilled portobello mushroom
6 oz prime cut filet, portobello mushroom topped with melted goat cheese and roasted bell peppers 50

Dress it up: bearnaise, peppercorn sauce, crumbled bleu cheese, cajun seasoning (2 dollars each)

Have any steak oscar-style with fresh alaskan king crab, asparagus, and house-made bearnaise sauce 20

All entrées served with fresh vegetables and your preferred style of potato

chops & more

center-cut veal chop 14 oz

grass-fed 60

cherry-glazed pork chop 14 oz

bone-in pork chop, dry cherry and port wine 37

australian rack of lamb

full rack, mint jelly 51

herb-crusted shelton chicken

tomato caper compote 26

fresh from the sea

alaskan king crab

drawn butter, lemon MP

cold-water lobster tail

broiled lobster tail, drawn butter, lemon MP

sesame-crusted ahi tuna steak

seared rare, fresh vegetables, pickle ginger, wasabi and soy 41

pan-seared halibut

shitake, sun-dried tomato, lemon caper beurre blanc 45

broiled shrimp scampi

jumbo shrimp, house-made scampi sauce 37

north atlantic king salmon

baked and served with herb maitre d butter 33

chilean sea bass

miso ginger marinade, mushroom risotto, baby bok choy MP

chef's prix fixe 50

choice of starter:

caesar salad, chop house salad, or seafood chowder

choice of entrée

4 oz chef's cut & scampi

sliced and served with
mashed potatoes and vegetables

6 oz chef's cut

sliced then topped with bleu cheese and
port wine demi glaze, served with mashed
potatoes and vegetables

choice of dessert:

tiramisu or new york style cheesecake

All entrées served with fresh vegetables and your preferred style of potato

salads

lettuce wedge

bacon, tomato, red onion, bleu cheese dressing and crumbles 12

caesar salad

romaine, parmigiano reggiano, garlic croutons, house-made caesar 12

beef steak tomato and red onion salad

extra-virgin olive oil, balsamic vinaigrette 12

roasted beet salad

ruby and golden beets, mixed greens, fresh goat cheese, balsamic vinaigrette 12

baby spinach salad

bacon, chopped egg, mushrooms, red onion, honey dijon 14

chopped house salad

crisp iceberg, tomato, cucumber, hearts of palm, bacon, choice of dressing 13

usda prime steak salad

romaine, baby watercress, tomato, avocado, deviled egg, bleu cheese 19

signature sides

meticulously crafted and served family-style

potatoes

salt-rubbed and baked 5

hand-layered gruyère cheese au gratin 5

skin-on smashed with roasted garlic 5

skillet-fried with sautéed onions and
peppercorn sauce 5

asparagus

tossed in butter, salt and pepper 14

extra-large onion rings

panko crumbs, fried golden brown 13

creamed spinach

garlic, black pepper, cream 12

sautéed mushrooms

sherry, black pepper, garlic butter 11

mac 'n' cheese with bacon

white cheddar, bacon, bread crumbs 11

sautéed brussels sprouts

finished with bacon and balsamic 11

fresh broccoli

sautéed with garlic and butter or steamed 10