

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

In compliance with California law

WATER  
AVAILABLE  
UPON REQUEST  
ONLY

= APPETIZERS =

Seafood Chowder	11.	Captain Crunch Seared Ahi	20.
Mac & Cheese (with bacon)	11.	Crab Cake	19.
Fried Calamari	14.	Bacon Wrapped Scallops <i>with fennel compote</i>	19.
Grilled Portobello Mushroom	14.	Giant Shrimp Cocktail	22.
Oysters on the Half Shell (6)	15.	Seared Cajun Lamb Chops	27.
Oysters Rockefeller	20.		

= SALADS =

Lettuce Wedge	12.	Spinach Salad	14.
Caesar Salad	12.	Diced Chop House Salad	13.
Beefsteak Tomato & Red Onion	12.	USDA Prime Filet Salad	19.
Roasted Beet Salad	12.		

===== CHEF'S FEATURED SEAFOOD =====

Canadian Cold Water Lobster **MP**  
Served as a entrée, side dish or diced  
As a centerpiece for the table

Chilled Seafood Tower **MP**  
King Crab, Lobster, Gulf Shrimp and  
Oysters on the Half Shell

Chilean Seabass **MP.**  
Miso ginger marinade, mushroom  
risotto and baby bok choy

= ENTRÉES =

<b>6 oz. Filet Mignon Medallion &amp; Grilled Shrimp Scampi</b> 50.	<b>6 oz. Filet Mignon Medallion &amp; Grilled Portobello Mushroom</b> 50.	<b>6 oz. Filet Mignon Medallion &amp; Bacon Wrapped Scallops</b> 50.
Seared Ahi Steak with Fresh Vegetables 41.	Herb Crusted Shelton Chicken with Tomato & Caper Sauce 26.	Pan Seared Halibut with Lemon Caper Beurre Blanc 45.

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 8 oz.	50.	Cherry Glazed Pork Chop 14 oz.	37.
Filet Mignon 10 oz.	56.	Center Cut Veal Chop 14 oz.	60.
Filet Mignon 14 oz.	65.	Australian Rack of Lamb	51.
Peppercorn Filet Mignon 10 oz.	58.	Ribeye 16 oz.	58.
New York Strip 12 oz.	56.	Cajun Seasoned Ribeye 16 oz.	58.
New York Strip 16 oz.	68.	Ribeye Chop 24 oz.	71.
T-Bone 16 oz.	56.	Porterhouse 20 oz.	70.
Broiled Shrimp Scampi	37.	Alaskan King Crab Legs	Market.
Scottish Loch Duart Salmon	33.	Canadian Cold Water Lobster Tail	Market.

\*Have any steak Oscar Style with fresh Alaskan King Crab, Asparagus, and Béarnaise. \$15/\$20

*Donovan's Prime Steaks are prepared 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's Prix Fixe 3 - Course 50.**

**Choice of Starter:**

- Caesar Salad
- Chop House Salad
- Soupe du Jour

**Choice of Entrée:**

- **4 oz. Chefs Cut and Scampi** •  
*Served sliced with smashed potatoes and vegetables*
- **6 oz. Chefs Cut** •  
*Topped with bleu cheese and port wine demi glace*  
*Served sliced with smashed potatoes and vegetables*

**Choice of Dessert**

- Cheesecake
- or
- Tiramisu

= SIDE DISHES =

Béarnaise	2.	Creamed Corn Casserole	11.
Peppercorn Gravy	2.	Creamed Spinach	12.
Crumbled Bleu Cheese	2.	Sautéed Mushrooms	11.
Cajun Seasoning	2.	Mac & Cheese (with Bacon)	11.
Asparagus	14.	Sautéed Brussel Sprouts	11.
Giant Onion Rings	13.	Fresh Broccoli (Steamed or Sauteed w/Garlic)	10.

*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.*