

America's Best
DONOVAN'S
STEAK & CHOP HOUSE

appetizers

mac 'n' cheese with bacon

new york white cheddar, bacon,
toasted bread crumbs 12

seafood chowder

classic new england style, clams,
shrimp, scallops, white cheddar 12

fried calamari

tender calamari, lemon,
house-made rémoulade 15

crab cake

pure blue crab, creole rémoulade 20

oysters on the half shell *(6)

ask for the chef's daily index
of fresh oysters 16

roasted portobello mushroom

warm goat cheese, fire-roasted
red bell peppers 15

ahi poke martini *

avocado, cucumber, wasabi aioli,
sweet shoyu, crispy wonton 20

oysters rockefeller

creamy spinach, pernod, parmigiano reggiano 21

bacon-wrapped scallops

finished with fennel
and tomato compote 20

jumbo shrimp cocktail

chilled jumbo gulf shrimp served
with house-made cocktail sauce 23

New Zealand

lamb chops

Four lamb Chops Dusted with
Cajun seasoning served
with Ranch dipping Sauce 28

salads

lettuce wedge

bacon, tomato, red onion, bleu cheese dressing and crumbles 13

caesar salad

romaine, parmigiano reggiano, garlic croutons,
house-made caesar 13

beef steak tomato & red onion salad

extra-virgin olive oil, balsamic vinaigrette 13

baby spinach salad

bacon, chopped egg, mushrooms, red onion, honey dijon 15

roasted beet salad

ruby and golden beets, mixed greens, fresh goat cheese,
balsamic vinaigrette 13

chopped house salad

crisp iceberg, tomato, cucumber, onions,
hearts of palm, bacon, choice of dressing 14

usda prime steak salad

romaine, baby watercress, tomato, avocado,
deviled egg, bleu cheese 20

america's finest prime steak

We select only the top 1% of all USDA Prime cuts.*

Donovan's Prime Steaks 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

filet mignon 8 oz 52

filet mignon 10 oz 58

filet mignon 14 oz 67

peppercorn filet mignon 10 oz 61

porterhouse 20 oz 73



new york strip 12 oz 58, 16 oz 71

t-bone 16 oz 58

ribeye 16 oz 60

cajun ribeye 16 oz 63

ribeye chop 24 oz 74

Dress it up: béarnaise, peppercorn sauce, crumbled bleu cheese, cajun seasoning (3 dollars each)

*Enjoy any steak oscar-style with fresh alaskan king crab, asparagus, and house-made béarnaise sauce:
(8 oz or smaller) 16, (10 oz or larger) 21

mixed grill

filet mignon tip & grilled shrimp scampi

6 oz prime cut filet, jumbo gulf shrimp,
scampi butter sauce 52

filet mignon tip & bacon-wrapped scallops

6 oz prime cut filet, scallops wrapped in
bacon and baked 52

filet mignon tip & cold-water lobster tail

6 oz prime cut filet, broiled lobster tail,
drawn butter, lemon MP

filet mignon tip & grilled portobello mushroom

6 oz prime cut filet, portobello mushroom topped with
melted goat cheese and roasted bell peppers 52

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

fresh from the sea

cold-water lobster tail

broiled lobster tail,
drawn butter, lemon MP

pan-seared halibut

shitake, sun-dried
tomato, lemon caper
beurre blanc 47

broiled shrimp scampi

jumbo shrimp, house-made scampi sauce 39

sesame-crust ed ahi tuna

steak seared rare,
fresh vegetables, pickled ginger,
wasabi and soy 43

**alaskan
king crab**

drawn butter, lemon MP

north atlantic king salmon

baked and served with herb maître d' butter 34

catch of the day

ask server for today's feature MP

chops & more

**center-cut
veal chop**

14 oz corn-fed 66

cherry-glazed pork chop

14 oz bone-in pork chop,
dry cherry and port wine 39

**New Zealand
rack of lamb**

full rack, mint jelly 53

**herb-crust ed shelton
chicken**

tomato and caper compote 27

2019 san diego restaurant week 50

choice of starter:

- caesar salad
- chop house salad
- seafood chowder

choice of entrée:

prime filet mignon medallions

*grilled tenderloin topped with a mushroom ragout and creamy horseradish.
served with skin-on mashed potatoes with roasted garlic and marinated asparagus*

king salmon

*pan seared salmon served
on a bed of citrus barley pilaf
and topped with a tomato
fennel compote*

center cut pork chop

*grilled pork chop topped with an apple
bourbon demi. served on a bed of skin-on
smashed potatoes with roasted garlic and
grilled marinated asparagus*

choice of dessert:

- crème brûlée
- chocolate mousse
- cheese cake

signature sides

meticulously crafted and served family-style

potatoes

salt-rubbed and baked 6

skin-on smashed with roasted garlic 6

hand-layered gruyère
cheese au gratin 6

skillet-fried with sautéed onions
and peppercorn sauce 6

asparagus

tossed in butter, salt and pepper 15

**extra-large
onion rings**

panko crumbs, fried golden brown 14

creamed spinach

garlic, black pepper, cream 13

sautéed mushrooms

thyme, rosemary, garlic, olive oil 12

**mac 'n' cheese
with bacon**

white cheddar, bacon, bread crumbs 12

fresh broccoli

sautéed with garlic and
butter or steamed 11