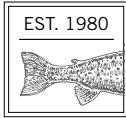


DEVON SEAFOOD + STEAK

DINNER OFFERINGS



Part steakhouse, part seafood spot ... serving the city's finest Prime steaks, fresh fish flown in daily, local and seasonal ingredients, all served in beautifully composed plates.

GENERAL MANAGER

KARINA SKRIPNICHENKO

EXECUTIVE CHEF

EZEQUIEL PEREZ



OAKBROOK TERRACE // 41° 52' 47.6468" N // 87° 58' 41.5302" W

STARTERS

OYSTERS ON THE HALF SHELL* – 3.5 each

HOT APPETIZER SAMPLER crab cakes, calamari, shrimp scampi 47

SHRIMP DURANGO tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 18

CALAMARI buttermilk-battered, red bell pepper, pepperoncini, voodoo sauce, black pepper aioli 19

CRISPY CHILI CAULIFLOWER chili sauce, microgreens, sesame seeds 15

SHRIMP COCKTAIL creole remoulade, cocktail sauce 22

JUMBO LUMP CRAB CAKES creole remoulade 23

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olives 15

SHRIMP SCAMPI garlic butter 17

MINI NEW ENGLAND LOBSTER ROLLS Maine-style lobster salad, toasted bun, fries 23

BANG BANG ROCK SHRIMP & SHISHITOS dynamite sauce 22

OYSTERS ROCKEFELLER spinach, bacon, parmesan 21

CHILLED SHELLFISH PLATTER* oysters, shrimp, lobster cocktail, king crab legs small 85 (serves 2 – 3) | large 125 (serves 4 – 6)

SOUPS + SALADS

MAINE LOBSTER BISQUE 14

SPICY CREOLE GUMBO 12

CAESAR SALAD

reggiano parmigiano, asiago cheese crisp 11

WEDGE SALAD

bacon, crumbled blue cheese, red onion, tomato, buttermilk tarragon dressing 12

BABY GREENS†

dried cherries, feta, toasted pine nuts, honey balsamic vinaigrette 11

ROASTED BEET SALAD†

toasted pistachio vinaigrette, orange zest crema, lattice chip 'croutons' 12

LOBSTER COBB SALAD

tomato, bacon, egg, avocado, corn, red onion, white cheddar, brown butter croutons, tarragon ranch 34

GRILLED SALMON PANZANELLA

goat cheese, balsamic roasted onions, kalamata olives, tomato vinaigrette, garlic aioli 29

ROAST CHICKEN CLUB SALAD

shaved vegetable crudité, tomato, bacon, egg, avocado, fontina, brown butter croutons, tarragon ranch 27

WOOD-FIRED STEAKS

Served with choice of two seasonal sides.

10 OZ. USDA PRIME TOP SIRLOIN* 35

CENTER-CUT FILET MIGNON*

6 OZ. 44 // 8 OZ. 51

12 OZ. USDA PRIME KANSAS CITY STRIP* 55

18 OZ. BONE-IN 'COWBOY CUT' RIBEYE* 64

FILET COMBOS* 4 OZ. 45 // 6 OZ. 55

Center-cut filet mignon with choice of one of the following:

Bourbon Maple Grilled Shrimp

Grilled Atlantic Salmon

Jumbo Lump Crab Cake

Seared Scallops

Three Course PRIX FIXE Menu

Served with yukon mashed potatoes and grilled asparagus, unless otherwise noted.

1. SOUP OR SALAD COURSE

Choose from any of our soups & side salads

2. \$51 ENTRÉE COURSE

CHEF'S SEASONAL FISH*

MAPLE PLANK ROASTED SALMON
bourbon glaze, herb roasted potato & asparagus hash

6 OZ. CENTER-CUT FILET*
rosemary demi-glace

4 OZ. FILET COMBOS*
choice of scallops, jumbo lump crab cake, Atlantic salmon or bourbon maple grilled shrimp

\$59 ENTRÉE COURSE

8 OZ. CENTER-CUT FILET*
rosemary demi-glace

GEORGES BANK SEA SCALLOPS
lobster risotto, shaved fennel salad, champagne beurre blanc

3. DESSERT COURSE

Crème Brûlée, Chocolate Velvet Cake or Fresh Berries

SEAFOOD + MAINS

MISO GLAZED SEA BASS
wok-style broccolini, sticky rice MKT

GEORGES BANK SEA SCALLOPS

lobster risotto, shaved fennel salad, champagne beurre blanc 39

JUMBO LUMP CRAB CAKES

creole remoulade, whipped yukon gold potatoes, grilled asparagus 38

SEAFOOD MIXED GRILL

shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 44

MAPLE PLANK ROASTED SALMON

bourbon glaze, herb roasted potato & asparagus hash 35

MESQUITE GRILLED HALF CHICKEN

lemon oregano brined, herb roasted potato & asparagus hash 30

PRIME BURGER*

au poivre mayo, shallot jam, watercress, gruyere, sweet potato fries, pretzel bun 22

FRENCH CREOLE ORECCHIETTE

blackened shrimp & chicken, bacon, tomatoes, spinach, ancho chile butter 29

PANKO FRIED SHRIMP

cocktail sauce, french fries, apple & celery root slaw 29

CRAB & LOBSTER

Served with choice of two seasonal sides.

1/2 LB. COLD-WATER LOBSTER TAIL
(CANADA) MKT

1 ¼ LB. ALASKAN KING CRAB LEGS
(BERING SEA) MKT

WHAT THE LOCALS ARE LOVING

EXTRAS

TRUFFLE BUTTER 3.5

ANCHO CHILE BUTTER 3.5

BOURBON MAPLE GRILLED SHRIMP 14

JUMBO LUMP CRAB CAKE 15

GEORGES BANK SEA SCALLOPS 17

1/2 LB. CANADIAN COLD-WATER LOBSTER
TAIL MKT

*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

† We use nuts and nut-based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

SEASONAL SIDE DISHES

WHIPPED YUKON GOLD POTATOES // GREEN BEANS W/ PECANS† // GRILLED ASPARAGUS // TWICE BAKED POTATO // LOBSTER RISOTTO

CAULIFLOWER AU GRATIN // CITRUS GARLIC BROCCOLINI // PARMESAN-HERB ROASTED YUKON POTATOES

ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALLIZED MINT // LOBSTER MAC & CHEESE (\$6 UPCHARGE)

WINE LIST



WHITE WINES

	6 OZ.	9 OZ.	BTL
CHAMPAGNE & SPARKLING WINE			
Chandon Garden Spritz 187ml, <i>California</i>			14
Chandon Brut Rosé 187ml, <i>California</i>			14
Ruffino Prosecco, <i>Italy NV</i>	11		43
Domaine Ste. Michelle Brut, <i>Columbia Valley, WA</i>	12.5		49
☞ Veuve Clicquot Yellow Label, <i>France</i>			145
☞ Dom Perignon, <i>France</i>			455
PINOT GRIS / GRIGIO			
Ecco Domani Pinot Grigio, <i>Italy</i>	9.5	13	36
☞ King Estate Signature Pinot Gris, <i>Oregon</i>	11	16	44
J. Vineyards Pinot Gris, <i>Russian River Valley</i>			44
☞ Santa Margherita Pinot Grigio, <i>Italy '21</i>			53
SAUVIGNON BLANC / FUME BLANC			
Chateau Ste. Michelle, <i>Columbia Valley</i>			36
Seaglass, <i>Santa Barbara</i>	10	13.5	38
Kim Crawford, <i>New Zealand</i>	12.5	18	49
☞ Cloudy Bay, <i>New Zealand '22</i>			70
Stag's Leap Aveta, <i>Napa Valley '21</i>			85
RIESLING			
☞ Chateau Ste. Michelle, <i>Columbia Valley</i>	9	12	36
☞ Trefethen Dry, <i>Napa Valley '21</i>	12	17	51
INTERESTING WHITES			
Gancia Moscato D'Asti, <i>Italy</i>	8	11	33
Laurenz Singing Gruner Veltliner, <i>Austria</i>			38
Whispering Angel Rosé, <i>France</i>	14.5	20.5	57
Miner Viognier Simpson Vineyard, <i>Napa Valley '19</i>	15.5	21	60
CHARDONNAY			
Hess, <i>Monterey County</i>	10	13.5	38
☞ Skyside, <i>California</i>	10	13.5	38
J. Lohr Riverstone, <i>Arroyo Seco</i>			41
Sonoma-Cutrer, <i>Sonoma County '21</i>			60
Stag's Leap Karia, <i>Napa Valley '21</i>	20	28	80
☞ Kistler, <i>Sonoma '21</i>			170

Vintages are subject to change due to availability.

☞ Denotes this wine has been rated 90+ with either Wine Spectator or Wine Enthusiast.

RED WINES

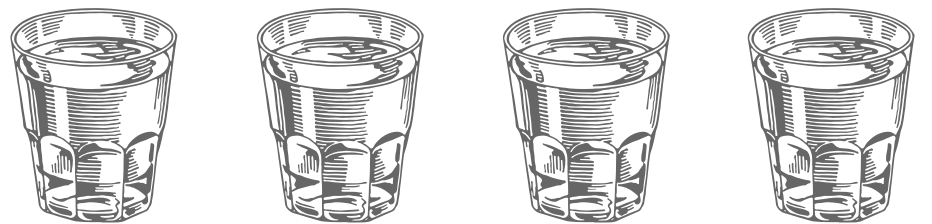
	6 OZ.	9 OZ.	BTL
PINOT NOIR			
Meiomi, <i>Sonoma County</i>	11	16	42
Angels Ink, <i>Monterey County '21</i>			50
Erath Resplendent, <i>Willamette Valley '18</i>	13.5	19	52
Benton Lane, <i>Willamette Valley '21</i>	14	19.5	55
☞ Au Bon Climate, <i>Santa Barbara '19</i>			110
MERLOT			
J. Lohr Los Osos, <i>Paso Robles</i>	11.5	16	45
Chateau Ste. Michelle Indian Wells, <i>Columbia Valley</i>	12	17	47
Duckhorn, <i>Napa Valley '21</i>			85
INTERESTING REDS			
Spellbound Petite Sirah, <i>California</i>	10	14	39
Veramonte Primus, <i>Chile '19</i>			40
Gascon Malbec, <i>Argentina</i>	11	15.5	43
☞ Numanthia Termes, <i>Spain '18</i>	11.5	16	45
Conundrum Red, <i>California '20</i>	12	16.5	47
Ghost Pines Red Blend, <i>California '20</i>	14.5	20	57
Saldo Zinfandel, <i>California '21</i>			65
☞ The Prisoner, <i>Napa Valley '21</i>	25		98
☞ Orin Swift 8 Years in the Desert Red Blend, <i>California '21</i>			100
CABERNET SAUVIGNON			
Joel Gott 815, <i>California</i>	10	13.5	40
Franciscan, <i>Napa Valley '20</i>	15	21	60
☞ J. Lohr Hilltop, <i>Paso Robles '20</i>	15	21	60
☞ Orin Swift Palermo, <i>Napa Valley '20</i>			125
☞ Jordan, <i>Alexander Valley '18</i>			135
☞ Faust, <i>Napa Valley '21</i>			150
☞ Silver Oak, <i>Alexander Valley '18</i>			170
☞ Caymus, <i>Napa Valley '20</i>			170
Stag's Leap Artemis, <i>Napa Valley '20</i>			175

SUNDAY WINE SPECIAL

Half price bottles of wine under \$100 or 25% off bottles of wine \$100 and over.

DEVON

SEAFOOD + STEAK



Handcrafted Cocktails:

SPICY BLACKBERRY MARGARITA Calirosa Rosa Blanco Tequila infused with fresh, sliced jalapeños, St-Germain Elderflower Liqueur, lime juice, simple syrup, blackberries 14

MAPLE BACON N' BOURBON Woodford Reserve Bourbon, orange bitters, maple syrup, Amarena cherries, bacon, sea salt sprinkle 15

MANGO TANGO 818 Reposado Tequila, Ancho Reyes Chile Liqueur, mango, lime, Tajín rim, Dos Hombres Mezcal mist 14

PINEAPPLE MARTINI Tito's Vodka & triple sec infused with fresh pineapple 13

DEVON'S AGED MAKER'S MARK MANHATTAN Maker's Mark Bourbon, Italian sweet vermouth, orange bitters, aged in house, topped with Amarena cherries 15

MIXED MESSAGE Tito's Vodka, blackberry balsamic shrub, orange bitters, ginger ale 13

EASTSIDER Hendrick's Gin, cucumber, fresh-squeezed lime juice, fresh mint 14

EMPIRE STATE OF MIND Angel's Envy Bourbon Whiskey, lemon, simple syrup, red wine float, Amarena cherries 15

SPARKLING BLACKBERRY MARTINI Stolli Vodka, Chambord, fresh-squeezed lemon juice, prosecco float 13

LAVENDER DROP Tito's Blueberi Vodka, lavender simple, fresh-squeezed lime juice, crème de violette 13

