

MODERN AMERICAN MEATERY
donovan's



Find us on the Appstore

donovansmeatery.com
11206 Sullivan St | 33578 • 813-295-8445
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Starters

Edible Tallow Candle 10
tallow candle • fresh herbs • spices • grilled toast

Artisanal Cheese Board 25
assorted cheese • accoutrements • crackers

Tempura Lobster 17
lobster tail • sriracha aioli

Lobster “Escargot” 16
lobster • buttery sauce • parmesan

Old Bay Crab Dip 13
lump crab • cheese blend • grilled toast

Char-Grilled Burrata Toast 8
burrata cheese • olive • arugula

Cheesy Corn Fritters 11
cheddar • mozzarella • jalapeno • citrus aioli

Flame Grilled Artichoke 13
parmesan • citrus aioli • buttery sauce • lemon zest

Heritage American Ham 13
Broadbent • Benton • Father’s ham • whole grain mustard

BBQ Chicken Flatbread 12
chicken • gouda • mozzarella • bbq sauce • onion

Duck Confit Flatbread 13
goat cheese • mozzarella • peach habanero • raisins

Smoked Prime Rib Flatbread 14
Certified Angus Beef®
smoked gouda • mozzarella • peppers • red onions • horseradish cream

Vegan Curried Butternut Squash Flatbread 12
vegan mozzarella • apple • caramelized onion • arugula

Soup

French Onion Soup 10
swiss cheese • crouton

Lobster Bisque 10
lobster meat • crema • sherry

Salads

Wedge 9
baby iceberg • bacon • Rogue Smokey Blue

Caesar 9
romaine • parmesan • sourdough croutons

Beet 10
arugula • romaine • goat cheese • red onion

Caprese 9
tomato • fresh mozzarella • basil • balsamic

Signature Sides

Lobster Mac & Cheese 17
cheese blend • seasonings

Truffle Mac & Cheese 14
black truffle oil • cremini mushroom • cheese blend • garlic

Potatoes Au Gratin 12
parmesan • cream • butter • garlic

Classic Sides

Sauteed Baby Bellas 8
bourbon • onions • buttery sauce

Steak-Cut Onion Rings 8
tempura beer batter • citrus aioli

Grilled Butternut Squash 11
bourbon brown sugar glaze

Charred Brussels 13
bacon • beef tallow • red onion • garlic

Mac & Cheese 8
cheese blend • garlic

Creamed Spinach 8
parmesan • mozzarella • cream cheese

Cauliflower Alfredo 8
cauliflower florets • parmesan

Caramelized Sweet Corn 8
fire roasted corn • honey • brown sugar • butter

Flame Roasted Asparagus 8
jumbo spears • olive oil

Grilled Balsamic Vegetables 10
seasonal vegetables • olive oil • balsamic

Five Rice Blend 10
five rices • seasonings • buttery sauce

Baked Sweet Potato 9
brown sugar • cinnamon butter • bruléed marshmallow

Salt Crusted Jumbo Potato 9
butter • sour cream • cheese • bacon • chives

Mashed Redskins 10
butter • cream • cheese

Steakhouse Potato Planks 9
tequila habanero queso

Burgers

served with lettuce, tomato, onion, pickle, secret sauce on a challah bun and choice of steakhouse potato planks or caesar salad

Certified Angus Beef® Burger 12
8oz

Brasstown® Grass-Fed Beef Burger 14
8oz

Beyond® Plant Based Burger 12
8oz

Add Ons
sauteed mushrooms • sauteed onions • sauteed peppers 1
swiss • white cheddar • smoked gouda • blue cheese • house-made bacon 2

Raw Bar

Raw Gulf Oysters 8
6 for 12 / 12 for 22

Charbroiled Oysters 8
fire-grilled • buttery parmesan 6 for 15 / 12 for 28

Jumbo Shrimp Cocktail 8
red cocktail sauce 3 for 15

Signature Steaks

Filet *Certified Angus Beef*® 8
6oz 27

New York Strip 8
Prime Certified Angus Beef® 14oz 29
Grass-Fed Brasstown® 14oz 29

Donovan’s House Steak 8
Flat Iron Certified Angus Beef® 12oz 24

Lacquered Delmonico *Certified Angus Beef*® 8
16oz 39

Enhancements

Sauces 8
Garlic Herb Butter, Chimichurri, Bernaise, Cognac Peppercorn 2
Cabernet Reduction, Horseradish

Reserved Cuts

Filet *Certified Angus Beef*® 8
12oz 49

Ribeye *Certified Angus Beef*® 8
Bone-In 18-20oz 49
Tomahawk 38oz 89

New York Strip *Snake River Farms*® 8
American Wagyu 14oz 59

Porterhouse *Certified Angus Beef*® 8
40oz 87

Tempura Lobster Tail 8
4oz 15

Grilled Lobster Tail 8
4oz 13

Grilled Shrimp 8
3 for 12

Crab Cake 8
10

Tempura Fried Oysters 8
4 for 8

Sauteed Baby Bellas 5

Sandwiches

Smoked Prime Rib French Dip 16
shaved prime rib • swiss cheese • au jus • roll

Delmonico Steak Sandwich 18
tomato • lettuce • house-made steak sauce • roll

BSLT 13
house-made bacon steak • sourdough

Crispy Shrimp 16
lettuce • tomato • citrus aioli • roll

Lobster Roll 18
lettuce • tomato • grilled buttered roll

Cluck Yeah 12
pickle • nashville hot sauce • challah bun

Chicken Salad Sandwich 12
lettuce • tomato • mayo • grilled sourdough

Composed

Bone In Pork Chop 14oz 29
mashed redskins • bourbon berry compote

Frenched Lamb Chops 29
mashed redskins • cabernet demiglaze

Seared Duck Breast & Confit Leg 28
mashed redskins • honey teriyaki • berry compote

Cast Iron Chopped Steak 10oz 18
mashed redskins • sauteed baby bellas

Elk Bone-In Chop 39
charred brussels • roasted potatoes • cabernet reduction

Wild Game *limited edition* MKT

Boneless Fried Chicken 14
potato planks • tequila habanero queso

Butternut Squash Ravioli 16
butternut squash • sage brown butter sauce

Cauliflower Steak 16
pickled onion • corn puree • asparagus • butternut squash

Seafood

Grilled Lobster Tail 14-16oz 59
buttery sauce

King Crab Legs 1/2lb 39
split king crab legs • grilled • buttery sauce

Brown Sugar & Bourbon Salmon 18
flame roasted asparagus

Crab Cakes 24
flame roasted asparagus • citrus aioli