

MODERN AMERICAN MEATERY  
**donovan's**



Find us on the Appstore

donovansmeatery.com  
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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 *Certified Angus Beef*® 14  
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 25  
black truffle oil • cremini mushroom • cheese blend • garlic

Potatoes Au Gratin 17  
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 13  
cheese blend • garlic

Creamed Spinach 12  
parmesan • mozzarella • cream cheese

Cauliflower Alfredo 13  
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 8  
seasonal vegetables • olive oil • balsamic

Five Rice Blend 10  
five rices • seasonings • buttery sauce

Baked Sweet Potato 8  
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

## Raw Bar

Raw Gulf Oysters 17  
6 for 12 / 12 for 22

Charbroiled Oysters 14  
fire-grilled • buttery parmesan  
6 for 15 / 12 for 28

Jumbo Shrimp Cocktail 12  
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

Smoked Prime Rib *Certified Angus Beef*® 8  
*limited quantities* 12oz 29

## Enhancements

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

## Reserved Cuts

Filet *Certified Angus Beef*® 8  
12oz 49

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

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

Porterhouse *Certified Angus Beef*® 8  
40oz 87

## Premium Add Ons

Tempura Lobster Tail 8  
4oz 15  
Grilled Lobster Tail 4oz 13  
Grilled Shrimp 3 for 12  
Crab Cake 8  
10  
Tempura Fried Oysters 4 for 8  
Sauteed Baby Bellas 5

## Seafood Tower *Create Your Own*

Gulf Oysters 2

Jumbo Shrimp 4

Split King Crab Legs 1/2lb 39

Lobster Tail 4oz 15

## Composed

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

Frenched Lamb Chops 29  
mashed redskins • cabarnet 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  
brussels • roasted potatoes • cabarnet reduction

Wild Game *limited edition* MKT

Smoked Half Chicken 18  
charred brussel sprouts • bourbon brown sugar glaze

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

Fresh Catch MKT