

MODERN AMERICAN MEATERY  
**donovan's**

**DRG**  
REWARDS\*



Find us on the Appstore

donovansmeatery.com  
11206 Sullivan St | 33578 • 813-295-8445  
Follow us on Instagram and Facebook @ DonovansMeatery  
lunch menu | 1/18/21

## Starters

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

Artisanal Cheese Board 25  
assorted cheese • accoutrements • crackers

Tempura Lobster 19  
lobster tail • sriracha aioli

Lobster “Escargot” 18  
lobster • buttery sauce • parmesan

Old Bay Crab Dip 15  
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

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*® 15  
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 19  
parmesan • cream • butter • garlic

## Classic Sides

Sauteed Baby Bellas 9  
bourbon • onions • buttery sauce

Steak-Cut Onion Rings 9  
tempura beer batter • citrus aioli

Grilled Butternut Squash 9  
bourbon brown sugar glaze

Charred Brussels 9  
bacon • beef tallow • red onion • garlic

Mac & Cheese 9  
cheese blend • garlic

Creamed Spinach 9  
parmesan • mozzarella • cream cheese

Cauliflower Alfredo 9  
cauliflower florets • parmesan

Caramelized Sweet Corn 9  
fire roasted corn • honey • brown sugar • butter

Flame Roasted Asparagus 9  
jumbo spears • olive oil

Grilled Balsamic Vegetables 9  
seasonal vegetables • olive oil • balsamic

Baked Sweet Potato 10  
brown sugar • cinnamon butter • bruléed marshmallow

Salt Crusted Jumbo Potato 10  
butter • sour cream • cheese • bacon • chives

Mashed Redskins 9  
butter • cream • cheese

Steakhouse Potato Planks 10  
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 8oz 12

Brasstown® Grass-Fed Beef Burger 8oz 13

Beyond® Plant Based Burger 8oz 15

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 6 for 12 / 12 for 22

Charbroiled Oysters 9  
fire-grilled • buttery parmesan 6 for 15 / 12 for 28

Jumbo Shrimp Cocktail 9  
red cocktail sauce 3 for 15

## Signature Steaks

Filet *Certified Angus Beef*® 9  
6oz 29

New York Strip 9  
*Prime Certified Angus Beef*® 14oz 29  
*Grass-Fed Brasstown*® 14oz 29

Donovan’s House Steak 9  
*Flat Iron Certified Angus Beef*® 12oz 26

Lacquered Delmonico *Certified Angus Beef*® 9  
16oz 39

## Enhancements

9 *Sauces* 2.5  
Garlic Herb Butter, Chimichurri, Bernaise, Cognac Peppercorn  
Cabernet Reduction, Horseradish

## Reserved Cuts

9 Filet *Certified Angus Beef*® 12oz 49

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

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

9 Porterhouse *Certified Angus Beef*® 40oz 89

## Premium Add Ons

Tempura Lobster Tail 4oz 15

Grilled Lobster Tail 4oz 15

Grilled Shrimp 3 for 15

Crab Cake 10

Tempura Fried Oysters 4 for 10

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 29  
mashed redskins • honey teriyaki • berry compote

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

Wild Game *limited edition* MKT

Boneless Fried Chicken 15  
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 20  
flame roasted asparagus

Crab Cakes 24  
flame roasted asparagus • citrus aioli