



devour menu

\$28 PER PERSON

first course option + second course option + dessert option

FIRST COURSE

House Salad *gf*

iceberg/ romaine / red onion / cheddar / mozzarella /
bruschetta tomato / alfalfa sprout / sunflower seed

Chicken Tortilla Soup

SECOND COURSE

Pueblo Chicken

Cajun dirty rice with bacon / mushroom / sautéed bell pepper /
caramelized onion / cheddar / mozzarella

Shrimp Diablo Fettuccine

bell pepper / spinach / tomato / rosa cream

Rosemary Salmon*

couscous / grilled asparagus / rosemary cream sauce

6 oz. Filet Mignon* *gf*

(add \$12)

herb butter / baked potato / chef's vegetables

DESSERT

Bread Pudding

cranberry / golden raisin / whiskey sauce /
vanilla ice cream / whipped cream

Chocolate Terrine

double chocolate stout brownie / chocolate mousse /
chocolate sauce / whipped cream

gf – gluten-free

**consuming raw or undercooked food may result in foodborne illness*