

DEVOUR *Indy*

3 COURSE \$49 PRIX FIXE MENU

AUGUST 22 - SEPTEMBER 3

FIRST COURSE *choice of*

MAINE LOBSTER BISQUE SHERRY, CHIVES, HERB INFUSED OIL
STEAKHOUSE CAESAR ROMAINE, SHAVED PARMESAN, HERB CROUTONS, CAESAR DRESSING
MINI LUMP CRAB CAKE STONE GROUND MUSTARD, RED PEPPER COULIS, PARSLEY AIOLI
PRIME RIB EGG ROLL WASABI HORSERADISH AIOLI, WHITE CHEDDAR, SCALLIONS, SOY JUS

SECOND COURSE *choice of*

Served with Fresh Sautéed Vegetables & Mashed Potatoes

OR KING SALMON TARRAGON & DILL BEURRE BLANC
D'ARTAGNAN AIRLINE CHICKEN BREAST MAPLE MUSTARD GLAZE
JUMBO SEA SCALLOPS APPLE RELISH, CRISP PANCETTA
CENTER CUT FILET MIGNON 6 OZ, CABERNET VEAL JUS

Choose an 8 oz Filet for \$12 More

THIRD COURSE *choice of*

WHITE CHOCOLATE CRÈME BRÛLÉE CINNAMON CREAM, FRESH BERRIES
ELI'S CHICAGO STYLE CHEESECAKE TRIPLE BERRY COMPOTE, WHIPPED CREAM
DOUBLE CHOCOLATE BROWNIE VANILLA ICE CREAM, CHOCOLATE & CARAMEL SAUCE

FEATURED COCKTAILS

Specially Crafted for Devour Indy \$15

THE NOVEL-TEA *2022 Devour Cocktail Contest Winner - "People's Choice"*

JACK DANIELS WHISKEY, REMY 1738, EARL GREY TEA, LEMON, ALLSPICE SYRUP, APRICOT LIQUEUR

MOONAGE DAYDREAM *2022 Devour Cocktail Contest Submission*

MALFY GIN, VANILLA LIQUEUR, PROSECCO, LEMON, BLUEBERRY JUICE, BUTTERFLY PEA FLOWER SYRUP FOAM

PICANTE PUNCH *2022 Devour Cocktail Contest Finalist*

ABSOLUT VODKA, MUDDLED JALAPEÑO, PASSION FRUIT LIQUEUR, COINTREAU, BLUEBERRY JUICE, LEMON

BACON BRAMBLE BBQ *2022 Devour Cocktail Contest Finalist*

WOODFORD RESERVE BOURBON, SUGAR BACON MOONSHINE, CRÈME DE CASSIS, LEMON, SMOKED ALLSPICE SYRUP, BITTERS

FEATURED WINE

ST. FRANCIS CHARDONNAY, SONOMA COUNTY *\$12 Glass / \$48 Bottle*

ST. FRANCIS PINOT NOIR, SONOMA COUNTY *\$15 Glass / \$52 Bottle*

ST. FRANCIS CABERNET SAUVIGNON, SONOMA COUNTY *\$15 Glass / \$52 Bottle*