

THE CORNUCOPIA

AT DEVIL'S HEAD RESORT
DINNER MENU

Starters

Scottish smoked salmon, thyme toast, red onion,
chopped egg, capers, lemon cream
12

Classic shrimp cocktail, zesty sauce, fresh lemon
12

Char-grilled Thai chicken skewers, spicy peanut
sauce, cucumber sticks
10

Antipasto of prosciutto, salami, giardiniera,
Mediterranean olives, roasted peppers
12

Crispy fried calamari, warm marinara sauce
10

Harvest tomato and fresh buffalo mozzarella bruschetta
8

Char-rare Wagyu beef carpaccio, baby arugula,
Parmigiano Reggiano
12

Pastas

*Fresh baked bread and choice of
Caesar, classic spinach or garden salad*

Tricolor Tortellini
with fire-roasted tomato sauce
18

Fettucini Alfredo
with pancetta bacon and sweet peas
18

Orecchiette
with summer squash, cipolini onions,
crimini mushrooms and marinara
18

**Mediterranean
Penne Rigate**
Kalamata olives, sun-dried tomatoes,
artichokes, feta cheese and toasted pinenuts
18

Consider adding these to your pasta entree:

**Char-grilled Chicken
Breast**

Italian Sausage

Gulf Shrimp

Your choice for an additional 10

Main Courses

Served with freshly baked bread and choice of Caesar, classic spinach, or garden salad, choice of herb-mashed potato, Sierra Gold baked, rosemary new potatoes, wild rice pilaf, or fresh summer vegetable.

Delmonico Steak

30

(5 dollar package up-charge)

Filet Mignon

wrapped with applewood
smoked bacon

35

(10 dollar package up-charge)

Petite Filet

wrapped with applewood
smoked bacon

25

New York Strip

30

(5 dollar package up-charge)

Wagyu Top Sirloin

30

(5 dollar package up-charge)

Please consider these enhancements to your steak:

Sauteed Wild Mushrooms

Wisconsin Gorgonzola

Black Truffle Demi Glace

Your choice for 5

Caramelized Vidalia Onions

Crispy Fried Capers

Grilled Jumbo Sea Scallops or King Prawns

with any of our steaks for 15

Broiled Coldwater Lobster Tail 20

Slow Roasted Beef Ribs

with smokey BBQ sauce

25

Blackened Organic

Salmon Filet

with cilantro and mango salsa

25

Roast Half Duckling

cassis and mandarin orange sauce

30

(5 dollar package up-charge)

Yellowfin Tuna Steak

marinated in ponzu and served

with sea salad 25

Boneless Pork

Loin Chops

char-grilled pineapple and
spiced rum sauce

25

Char-grilled

Jumbo Sea Scallops

with arugula and citrus relish 35

(10 dollar package up-charge)

Chicken Breast Parmesan

with fresh tomato and basil relish 25

A gratuity of 18% will be added to parties of 6 or more.

The Devils Head Cornucopia Culinary Staff absolves itself from any responsibility pertaining to steaks ordered more than "Medium Well".

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.