

THE
Cornucopia
ROOM.



AT
DEVIL'S HEAD RESORT

Appetizers

Shrimp Cocktail*

Champagne Cocktail Sauce and Fresh Lemon

14

Escargots à la Bourguignonne

Panko Crust & Maître D Hotel Butter

10

Mediterranean Flatbread

Pesto, Calmata Olives, Sundried Tomatoes, Artichoke Hearts, Feta Cheese, Balsamic Red Onions

9

Fried Calamari

Cornmeal Crust & Sweet Chili Ginger Sauce

8

Beef Wellington Pot Stickers

Tenderloin, Foie Gras and Wild Mushrooms, Balsamic Rosemary Gastrique

14

Sesame Seared Ahi Tuna

Soba Noodle Salad & Ponzu Sauce

14



Entrée's include soup or house salad and side vegetable or side starch.

Soup

French Onion

Gruyère Crostini

7

Soup of the Day

See Server for Selections

6

* Gluten Free. Consuming raw or undercooked meats or eggs may increase your risk of food borne illness.

Salad

Traditional Caesar

Crisp Romaine Lettuce tossed with Classic Caesar Dressing and topped with Parmesean Cheese and Croutons

9

Add Anchovies **add 2**

Southwest Citrus Salad

Romaine, Citrus Fruit, Queso Fresco, Chili Lime Vinaigrette, Tortilla Strips

11

Classic House*

House Salad tossed with fresh Greens and choice of Dressing

5

Side Vegetables

Green Beans Almondine*

4

Broccoli Rabe*

3

Market Vegetable*

3

Side Starches

Baked Potato*

4

Garlic Mashed Potatoes

4

Steak Frites

4

Wild Rice

4

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Entrées

FROM THE GRILL

Ribeye*

Bone-in Flame Grilled 16 oz

35

Filet Mignon*

Flame Grilled 8 oz

35

Kansas City Strip*

Flame Grilled 14 oz

35

Double Bone in Pork Chop*

Apple Cider Brined

35

Lamb Chop*

Rosemary Balsamic Demi-Glace

35

SPECIALTY SEAFOOD

Fresh Catch of the Day*

Selection of Fresh Caught Fish

35

Surf & Turf*

6 oz. Baseball Cut Sirloin & 3 Jumbo Shrimp

35

Blackened Salmon*

Pineapple Mango Salsa

31

Lobster Risotto

Sweet Corn, Wild Mushrooms, Truffle Oil

35

Grilled Shrimp*

Cucumber Water Mellon Salad & Red Curry Mojo Sauce

30

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POULTRY

Grand Mariner Duck*
Coriander Rubbed 8 oz. Breast

35

Coq Au Vin
Burgundy Wine Braised Chicken, Garlic, Onion, Mushroom, Pappardelle Noodles

29

Chicken Roulade
Prosciutto, Spinach, Goat Cheese, Sun Dried Tomatoes, Balsamic Gastriq

31

PASTA & VEGETARIAN

Pesto Chicken
Pappardelle Noodles

27

Tenderloin Tips & Gorgonzola Cream Sauce
Portabella Mushroom Ravioli

30

Vegetarian Lasagna
Layered Fresh Vegetables, Pasta Sheets and Four Cheese Blend

28

Specials

Fresh Catch Fish Fry (FRIDAY) 29

Prime Rib* (SATURDAY) 33

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Kids Menu

12 years old and younger

Soup or House Salad, 1 Entrée, 1 Side

12

Entrées

Grilled Cheese
Hamburger
Cheeseburger
Chicken Tenders
Buttered Noodles

Sides

French Fries
Onion Rings
Chips
Apple Slices*
Carrot Sticks*

Desserts

Chocolate Lava Cake

Rich Chocolate Cake filled with a gooey center and topped with Whipped Cream

7

New York Style Cheesecake

Strawberry Coulis

7

Crème Brûlée

Vanilla Bean

6

Scoop of Ice Cream

Spumoni, Vanilla Bean, Chocolate Fudge or Strawberry

4

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