

# DEVIL'S DEN

KITCHEN OPEN DAILY FROM 11 AM TO 1 AM

## SMALL PLATES

**SOUP DU JOUR...8**  
*CHEF'S DAILY SELECTION*

**OYSTER ON THE HALF SHELL**  
..3 FOR 7.50 OR 6 FOR 13.00  
*FLEMISH SOUR MIGNONETTE*

**SEITAN MEATBALLS...**  
*TOMATO SAUCE*

**ENDIVE SALAD...9**  
*ARUGULA, PEARS, GOAT CHEESE, LEMON VINAIGRETTE*

**OPEN FACED CRAB RAVIOLI... 11**

**CAESAR SALAD...7** WITH CHICKEN... 10  
*FRESH ROMAINE HEARTS, CROUTONS*

**SHRIMP CEVICHE... 11**  
*MANGO, RED ONIONS, TOMATOES*

**SHRIMP & CHORIZO SKEWERS...**

**MEDJOO L DATES...**  
*WRAPPED IN BACON, BALSAMIC GLAZE*

**SPRING SALAD ...9**  
*CARROTS, ZUCCHINI, TOMATO SALPICONE, WALNUTS*

**CHICKPEA FRIES ...**

**QUESADILLA...8**  
*PORTOBELLO CONFIT, CARAMELIZED ONIONS, GRILLED ZUCCHINI, QUESO FRESCO, MONTEREY JACK, TOMATO SALPICONE*

## SANDWICHES

**BRAISED PORK... 10**  
*BBQ SAUCE, BACON, GOAT CHEESE*

**HAM & CHEESE PANINI... 10**  
*TRUFFLE BUTTER, SMOKED MOZZARELLA*

**SIMPLY GRILLED CHICKEN...8**  
*AVOCADO PUREE, CHEDDAR, BASIL MAYO*

**GRILLED BURGER TRIO... 12**  
*.CARAMELIZED ONIONS & ROASTED TOMATOES; BLUE CHEESE BÉCHAMEL; TOMATO SALPICONE, QUESO FRESCO*

## ENTRÉES

AVAILABLE 5-11

**ROASTED COD...**  
*GREEN LEAF LETTUCE, PICO DE GALLO, AROMATIC GINGER SAUCE*

**ROASTED LAMB LOIN ...**  
*ENGLISH PEA PUREE, ONION SOUBISE, SWEET CLOVE SAUCE*

**FLAT IRON STEAK... 19**  
*MUSHROOM PUREE, SPINACH, BLACK OLIVE SAUCE*

**LINGUINE...**  
*SHRIMP, SCALLOPS, ALFREDO SAUCE*

**PAN SEARED SEA SCALLOPS...21**  
*ARTICHOKE PUREE, RED BEET & BURGUNDY SAUCE*

**STROZZAPRETI...**  
*SUNDRIED TOMATOES, SHIITAKE MUSHROOMS, RAMPS, SPRING GARLIC SAUCE*

## HOUSE SPECIALTIES

**CHEESE PLATE... 15**  
*ASK YOUR SERVER ABOUT OUR CHEESE SELECTION*

**CHARCUTERIE... 15**  
*ASSORTED CURED MEAT SELECTION*

**PICKLED RAMPS...**

**PICKLED QUAIL EGGS...**

**PICKLED MUSHROOMS...**  
*ALL PICKLES SERVED WITH TOAST POINTS AND RICOTTA CHEESE*

## FLATBREADS ...10

**BARBEQUE BRAISED PORK**

**TOMATO, MOZZARELLA, OLIVE OIL**

**BEER BRAISED LAMB BREAST**

## MUSSELS ...12

SERVED WITH FRENCH FRIES

**TRADITIONAL**  
*LEMON, WHITE WINE, GARLIC, PARSLEY & BUTTER*

**PROVENCAL**  
*SUN DRIED TOMATO, GARLIC, SHALLOTS & OREGANO*

**AVENTINUS**  
*GARLIC, SHALLOTS, LEEKS, BACON & CREAM*

**DIABLO**  
*GARLIC CHILI SAUCE, BACON, CILANTRO & BELGIAN WIT*

## DESSERTS

**BERRY FRUIT SOUP...**  
*STRAWBERRIES, BLUEBERRIES, RASPBERRIES, RED WINE*

**GINGER CHEESECAKE...7**  
*CRANBERRY MARMALADE*

**CHOCOLATE BREAD PUDDING..7**  
*CARAMEL SAUCE, CRÈME FRAICHE WHIPPED CREAM*

*ILLY COFFEE...2.50*  
*ESPRESSO...2.50*  
*CAPPUCCINO...3.00*

## CHEF'S TASTING MENU

**3 COURSE...25**  
**WITH BEER PAIRING...30**

**4 COURSE...35**  
**WITH BEER PAIRING...42**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*