

# *As you wish*

An Event Planning Company

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## **Devon Seafood Grill**

39 East Chicago Avenue  
312.440.8660

Warm biscuits and honey butter... can you think of anything more comforting? When you are seated at Devon Seafood Grill, it is the first thing offered to you and what an offering it is! We struggled not to eat our way through an entire baking pan of these warm, slightly sweet, hand-formed biscuits slathered with honey butter... yummi!



But that is not all that is tasty at this year-old seafood restaurant! For starters, the seared tuna tartar with pickled cucumber and wasabi vinaigrette with house-made sesame crackers will get your taste buds jumping. The goat cheese bruschetta is a different "take" on a familiar appetizer standby. At Devon (pronounced DE-von), the bruschetta is presented with a fresh tomato basil cruda and a terrine of goat cheese whipped with cream cheese creating a lovely mild spread to top the crisp focaccia crostini.

We particularly liked the lobster bisque, with a little kick, but smooth and rich with large chunks of lobster meat. The Caesar salad was fresh with a classic Caesar dressing that did not overwhelm our taste buds with anchovy flavor. We were also delighted with the Devon house salad consisting of mixed greens, pine nuts, feta cheese, a lovely honey vinaigrette and the surprise addition of dried cherries.

We tasted two entrees on our visit. The crab cakes were terrific and consisted of no less than 99% fresh crab meat - so much so that we still are not sure what Devon used to bind all the succulent crab meat together! It was served with a mango tartar sauce and a Creole remoulade alongside garlic mashed potatoes and grilled fresh asparagus. Our other entrée was an almond crusted tilapia. The fish was fresh, flaky and the crunchy sweetness of the almonds was delightful. An amaretto beurre blanc sauce complemented the fish nicely.

While still busy with the biscuits, dessert arrived. Okay, we had just finished the third (or was it the fourth?!) offering of biscuits and were given the choice between a classic, creamy and cool hazelnut cheesecake and a decadent chocolate velvet cake covered in a melted Ghirardelli chocolate mixed with cherry brandy and Meyer's rum. We confess... we liked both!

Devon boasts two bar areas - one upstairs with a great view of Chicago Avenue with plenty of happy hour seating and a smaller, more intimate, bar downstairs. They also have two private dining spaces which are perfect for entertaining. The stunning wine room can accommodate up to 24 for a seated dinner and up to 45 for a cocktail reception. A second private room is adorned with a fireplace and can accommodate 64 for a seated dinner and up to 130 for a cocktail reception.

 **During the month of August 2007, mention AS YOU WISH with your reservation or bring in this flyer and each guest will receive a complimentary appetizer with purchase of an entrée & Zen martinis for the special price of \$5.95 all month long!** 

Come in and try Blue Mondays with live blues from Nicholas Barron from 8:00 - 10:00 p.m., Blue Point Oysters and Blueberry martinis. And there are daily martini specials for \$5.95!

**Welcome to a world where dining is... AS YOU WISH!**

Claudia & Jane

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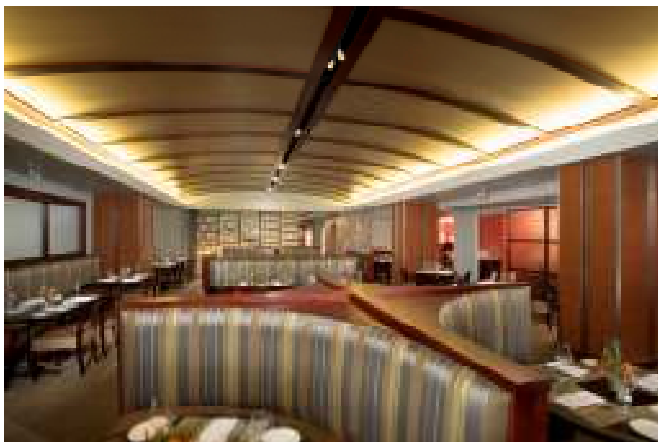
*from the small details... to the big picture*

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# DEVON

SEAFOOD GRILL



## Hours

Sunday: 11:00 a.m. - 10:00 p.m.

Monday - Friday: 11:00 a.m. - 2:00 a.m.

Saturday: 11:00 a.m. - 3:00 a.m.

**Happy Hour:** 4:00 p.m. - 7:00 p.m. Monday - Friday  
(bar only) 9:00 p.m. - 12:00 a.m. Monday - Thursday  
11:00 a.m. - 10:00 p.m. Sunday - **ALL DAY**

## Contact

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