

*Donavitos*  
RESTAURANT & CATERING CO.



**DONAVITO'S**



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# APPETIZERS

## LAMB LOLLIPOPS

Succulent New Zealand lamb chops dusted with charcoal seasoning & served with pesto cream sauce *\*contains tree nuts* • 18

## BLACKENED FILET BITES

Cajun seasoned then blackened in a cast iron skillet. Served with bleu cheese sauce • 17

## CHEF ALAN'S ITALIAN GREENS

*substitute hot pepper \$1*

Served with a sweet, red roasted pepper sautéed in garlic & olive oil • 10

## GRILLED PORT N BLEU

Grilled, marinated portabella mushroom topped with melted crumbled bleu cheese & housemade balsamic reduction • 15

## DV CHIPS

Topped with scallions, bleu cheese sauce & housemade balsamic reduction • 13

## JOHN REESE CALAMARI

Sautéed greens topped with breaded calamari, marinated hot peppers & sweet thai chili sauce • 20

## BREADED CALAMARI

Served with marinara • 17

## BRUSSELS SPROUTS

Sautéed with smoked kielbasa, bacon, & onions. Tossed in a sriracha maple glaze • 17

## OIL PLATE

Olive oil, pesto, red pepper blend, & romano cheese. Served with bread & butter • 7

## HOT CHIPS

Served with french onion dip • 10

## ITALIAN SHOOTERS

Scrumptious cherry peppers stuffed with prosciutto & imported aged provolone • 8

## STUFFED PORTABELLA MUSHROOM

Baked with sautéed greens, roasted red peppers, & aged provolone cheese • 15

## BREADED ZUCCHINI

Served with marinara • 13

## HOT PEPPERS & OIL

Served with bread & butter • 10



BRUSSELS SPROUTS

# SANDWICHES

## **JACK DANIEL'S BURGER** *served on a brioche bun*

Black Angus Reserve® burger grilled to your liking with our Jack Daniel's sauce, cheese, lettuce, tomato, & onion • 16

## **BRIDGE ST. BURGER** *served on a brioche bun*

Applewood smoked bacon, monterey jack cheese, Big Al's Smokin' BBQ Sauce, lettuce, tomato & onion • 17

## **BLACKENED BLEU BURGER** *served on a brioche bun*

Black Angus Reserve® burger grilled with cajun seasoning, topped with a sweet roasted red pepper, red onion & melted crumbled bleu cheese • 17

## **WALLEYE FISH SANDWICH** *served on a brioche bun*

Breaded & lightly fried. Topped with lettuce, tomato & served with tartar sauce • 18

## **HOT HONEY CHICKEN SANDWICH**

*served on a pretzel bun*

Breaded chicken breast, spring mix, ranch dressing, & horseradish pickles. Topped with honey sriracha glaze • 16

## **DV GRILLED CHICKEN SANDWICH**

*served on a pretzel bun*

Topped with greens, portabella mushrooms, roasted red peppers, onions & feta cheese • 16

## **BLACKENED CHICKEN SANDWICH**

*served on a pretzel bun*

Cajun seasoned chicken breast blackened in our cast iron pan. Topped with hot peppers, & bleu cheese • 17

## **DONAVITO'S PORTABELLA SANDWICH**

*served on a pretzel bun*

Topped with greens, roasted red peppers, red onion & aged provolone • 15

## **RIBEYE STEAK SANDWICH** *served on a pretzel bun*

Charcoal seasoned & grilled. Topped with onions, peppers & aged provolone • 18

## **SANDWICHES SERVED WITH FRESH CUT FRIES**

# SALADS

## **DONAVITOS SALAD**

Crisp house lettuce mix, grilled portabella mushroom, roasted red pepper, artichoke hearts, red onion & mozzarella. Served with honey vermont dressing, balsamic vinaigrette & crumbled bleu cheese • 15

## **PECAN ENCRUSTED CHICKEN SALAD**

Crisp house lettuce mix topped with pecan encrusted chicken, apple smoked bacon, chopped eggs & honey mustard dressing • 17

## **WEDGE SALAD**

Crisp iceberg lettuce topped with bacon, red onions, cherry tomatoes, crumbled bleu cheese & creamy housemade bleu cheese dressing • 11

## **HOUSE SALAD**

Tomatoes, cucumbers, red onions, chi chi beans, & Grande mozzarella. Topped with french fries • 10

## **CAESAR SALAD**

Fresh, crisp romaine lettuce tossed with our caesar dressing, romano cheese, red onions, & croutons • 10

## **BRIDGE ST. SALAD**

Spring mix lettuce topped with bacon, candied pecans, sun-dried cranberries, red onion, crumbled bleu cheese & strawberry vinaigrette dressing • 10

## **DV'S COBB SALAD**

Crisp house lettuce mix topped with bacon, egg, tomato, red onion, crumbled bleu cheese & cobb vinaigrette • 10

## **ADD-ONS**

GRILLED CHICKEN • 5

BLACKENED CHICKEN • 6

PECAN CRUSTED CHICKEN • 7

PORTABELLA MUSHROOM • 5

(4) SHRIMP • 7

STEAK • 7

## **SALAD DRESSINGS**

HOUSE • HONEY VERMONT FRENCH • RANCH  
WHITE BALSAMIC VINAIGRETTE • OIL & VINEGAR  
HONEY MUSTARD

## **PREMIUM DRESSINGS \$2**

DV DRESSING • CAESAR • STRAWBERRY  
VINAIGRETTE • GORGONZOLA VINAIGRETTE  
CREAMY BLEU CHEESE • CRUMBLLED BLEU CHEESE  
COBB SALAD VINAIGRETTE

# SOUPS

## **PASTA FAGIOLI**

cup - 4 | bowl - 6

## **NEW ENGLAND CLAM CHOWDER [Friday Only]**

Chef Alan's favorite clam chowder • cup - 6 | bowl - 8

# STEAKS & CHOPS

## **STRUTHERS SURF N' TURF** *served with 1 side*

Two charcoal seasoned 4 oz. filet medallions grilled to your liking. Served with shrimp, scallops, & crab meat. Topped with asparagus \*contains tree nuts • 38

## **HORSERADISH BLEU CHEESE ENCRUSTED FILET MIGNON**

Two charcoal seasoned 4 oz. filet medallions encrusted with bleu cheese. Served with yukon mashers & asparagus • 37

## **SIRLOIN** *served with 1 side*

Angus Reserve® Italian cut sirloin grilled to your liking with your choice of chef, charcoal, or cajun seasoning • 24

## **LAMB LOLLIPOPS**

Succulent New Zealand lamb chops dusted with charcoal seasoning. Served with greens, yukon mashers, & a portabella mushroom marsala cream sauce • 30



LAMB LOLLIPOPS

## **FIRE BLEU SIRLOIN** *served with 1 side*

Angus Reserve® cut sirloin grilled with charcoal seasoning. Topped with sautéed portabella mushrooms & served with a side of fire bleu sauce • 26

## **RIBEYE PORT N' BLEU** *served with 1 side*

Grilled to your liking. Topped with a grilled portabella mushroom, crumbled bleu cheese & balsamic glaze • 37

## **PRIME RIB** *served with 1 side*

Our Angus Reserve® prime rib slow roasted & cooked to your liking. Topped with a housemade au jus • 37

## **BLACKENED BBQ RIBEYE** *served with 1 side*

Blackened in our cast iron skillet with cajun seasoning. Topped with Big Al's Smokin' BBQ Sauce & served with cajun potatoes • 37



BLACKENED BBQ RIBEYE

# BARBECUE

## **CHERRYWOOD SMOKED BBQ RIBS** *served with 1 side*

Our award winning St. Louis BBQ ribs smoked to perfection • half rack - 22 | whole rack - 30

## **BBQ RIB & PULLED PORK COMBO** *served with 1 side*

Our half rack of BBQ ribs with our 15 hour smoked pulled pork • 28

## **CHERRY SMOKED REUBEN** *served with seasoned fries*

Corned beef, sauerkraut, Big Eye swiss, & housemade thousand island on toasted rye bread • 17

## **LOADED PULLED PORK SANDWICH**

*served with seasoned fries*

Our slow smoked pulled pork topped with Big Al's Smokin' BBQ Sauce, coleslaw, & marinated hot peppers on a toasted brioche bun • 15

# CHICKEN

## **JACK DANIEL'S CHICKEN** *served with 1 side*

Two grilled chicken breasts marinated in our famous Jack Daniel's sauce • 23

## **CHICKEN DONATELLI** *served with 1 side*

Chicken medallions sautéed with portabella mushrooms & sun-dried tomatoes in a light marsala wine sauce • 23

## **CHICKEN FRANCAISE** *served with 1 side*

Chicken medallions sautéed in a light lemon wine sauce • 23

## **139 BRIDGE ST. CHICKEN** *served 1 side*

Breaded chicken breasts sautéed with peppers, onions, & portabella mushrooms in a Chablis wine sauce • 25

## **CHICKEN PARMIGIANA** *served with pasta & salad*

Breaded & topped with housemade tomato sauce & aged provolone cheese • 23

## **CHICKEN N' SPICE** *served with 1 side*

Sautéed with portabella mushrooms, sundried tomatoes, hot peppers & scallions in a light wine marsala sauce. Served over cheese ravioli • 26

## **PECAN CHICKEN**

Pecan encrusted chicken breast topped with a sundried cranberry, scallion, Kahlua cream sauce. Served with asparagus • 27

## **BLACKENED CHICKEN N' GREENS**

Chicken breast cajun seasoned & blackened in our cast iron skillet. Served with greens, cajun potatoes and a side of bleu cheese sauce • 26

## **CHICKEN CARMELLO** *served with 1 side*

Chicken medallions sautéed with greens & portabella mushrooms in a light wine sauce. Broiled with Grande mozzarella cheese • 23

# SEAFOOD

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**BREADED WALLEYE** *blackened or broiled add \$1 served with 1 side*

1 pound of walleye lightly breaded & fried to a golden brown • 20 [18 | Noon - 6 PM Friday]

**WALLEYE FRANCAISE** *served with 1 side*

Lightly breaded walleye sautéed in a light lemon wine sauce • 26

**SHRIMP DIABLO** *served with 1 side*

Shrimp sautéed with hot peppers & onions in a 3 cheese alfredo sauce tossed with mezzis rigatoni • 28

**WALLEYE ITALIANO** *served with 1 side*

Walleye baked with peppers, onions, portabella mushrooms, sun-dried tomatoes & aged provolone cheese in a light wine siciliano sauce • 26

**BLACKENED SCALLOPS** *served with 1 side*

Fresh day boat scallops blackened in our cast iron skillet. Served with italian greens & topped with sweet thai chili sauce • 32

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# PASTA

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**TORTELLINI N' PINK** *add grilled chicken \$5, blackened chicken \$6, or 4 shrimp \$6 • served with a salad*

Chef Alan's spicy pink alfredo sauce puts a twist on pasta • 20

**SEAFOOD N' PINK** *served with a salad*

*make your seafood blackened \$1*

Fresh jumbo shrimp & sea scallops sautéed in chef Alan's spicy pink alfredo sauce tossed with cheese tortellini • 32

**LOADED CAVATELLI** *served with a salad*

Imported cavatelli topped with our housemade tomato sauce, fried cheese, garlic bread, & 2 meatballs • 20

**PASTA! PASTA! PASTA!** *served with a salad*

Spaghetti, mezzis rigatoni, or angel hair topped with housemade tomato sauce or marinara with meatballs • 16

**CHEESE RAVIOLI** *served with a salad*

Ravioli stuffed with ricotta cheese with housemade tomato sauce & meatballs • 20

**JUNIOR'S BROCCOLINI** *add grilled chicken \$5,*

*blackened chicken \$6, or 4 shrimp \$6*

*served with a salad*

Mezzis rigatoni tossed with olive oil, roasted red peppers, broccoli, feta cheese, garlic, & fresh basil

*\*contains tree nuts • 20*

**CHICKEN DIABLO** *served with a salad*

Grilled chicken, hot peppers, & onions in a 3 cheese alfredo sauce tossed with mezzis rigatoni • 25

**MEZZI RIGATONI RED PEPPER ALFREDO** *add grilled*

*chicken \$5, blackened chicken \$6, or 4 shrimp \$6*

*served with a salad*

Our sweet roasted red pepper alfredo sauce tossed with mezzis rigatoni • 20

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# SIDE DISHES

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BAKED POTATO • CUP OF SOUP • BROCCOLI • YUKON MASHERS • PASTA! PASTA! PASTA! • SEASONED FRIES  
SIDE SALAD • APPLESAUCE • COLESLAW

**PREMIUM SIDE DISHES**

SWEET POTATO FRIES • BATTERED O-RINGS  
ASPARAGUS • CAESAR SALAD • CAJUN POTATOES



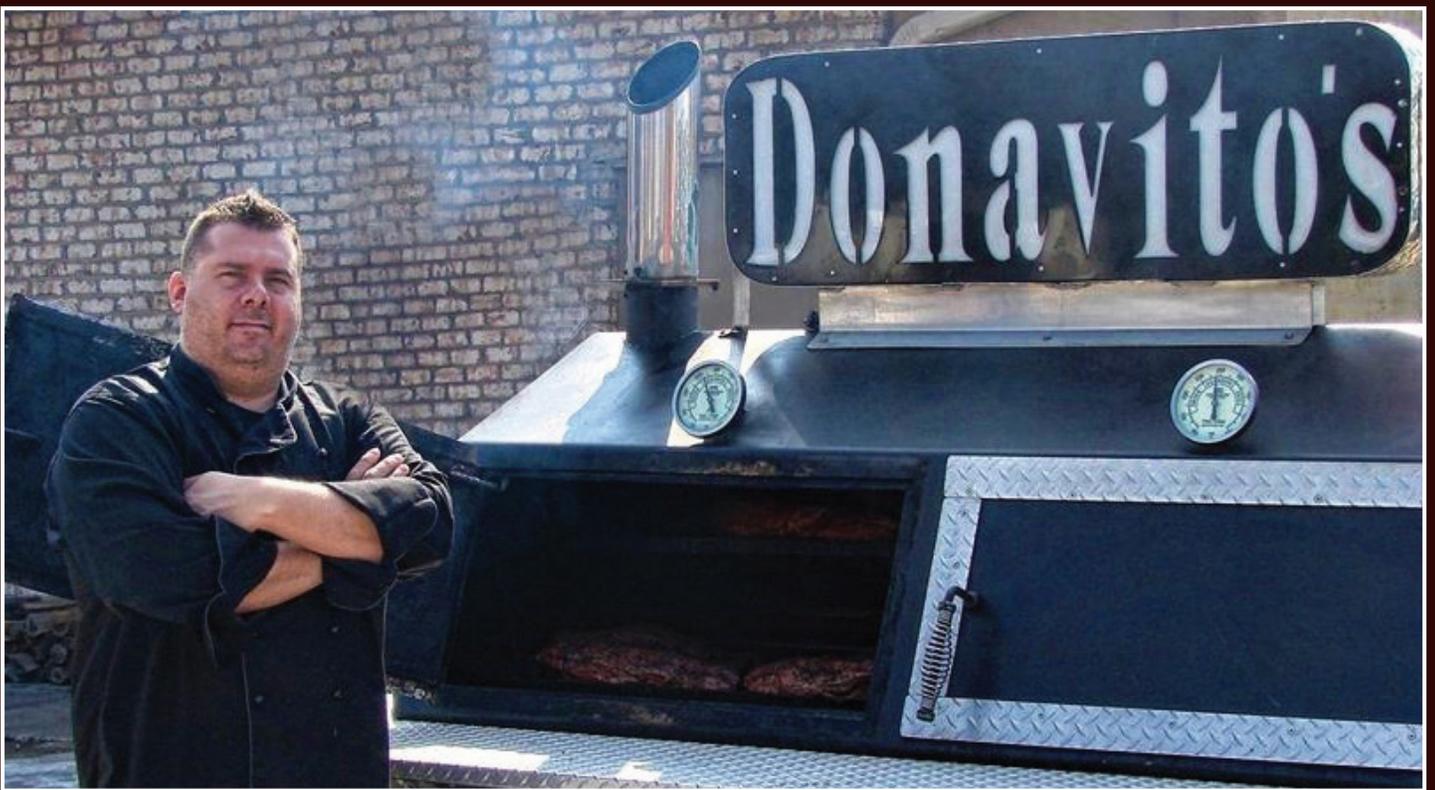
TORTELLINI N' PINK WITH BLACKENED CHICKEN



**WE ARE PROUD TO BE A LOCAL FAVORITE**

Generously-portioned dishes are hand-paired with seasonal produce and ingredients to create the taste & appearance that Donavito's meals are known for.

You do not have to travel to St. Louis, Kansas City or Nashville to sample locally sourced and slowly smoked barbecue. The tastes of the south reside in our own backyard, at Donavito's.



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