

COMPLEMENTS

Italian Sausage	5	Sautéed Shrimp	7
Signature Meatballs	5	Grilled Salmon	9
Grilled Chicken	5	Fresh Vegetables	5

BEVERAGES

Coke, Diet Coke, Sprite, Dr. Pepper, Iced Tea, Lemonade 2.50

LUNCH * * *

Served from 11:00 am to 2:00 pm Only

PHILLY STEAK SANDWICH 14

Perfectly Seasoned Beef Tenderloin, Roasted Onions & Peppers Topped with Pepper Jack Cheese Served with French Fries

CHICKEN POMODORO SANDWICH 10

Grilled Chicken Dressed with Sliced Tomatoes, Provolone & Fresh Basil

MEATBALL SANDWICH 10

Homemade Meatballs Smothered with Marinara Sauce, Mozzarella Cheese & Fresh Basil

SAUSAGE SANDWICH 10

Grilled Italian Sausage & Onions with Roasted Peppers, Topped with Melted Mozzarella Cheese

ITALIANO SANDWICH 10

Italian Meats Topped with Provolone Cheese, Italian Greens & Sliced Tomatoes

SOUP & SALAD 11

Cup of Soup (Tuscan Tomato, Chicken Pasta, Minestrone or Creamy Poblano) with a House Salad

***All Sandwiches are Served on Fresh Baked French Bread & Served with French Fries

***This is not a complete listing of our lunch menu. Please see our website for more information. Entrees on Lunch Menu are Lunch Portions

* = Lunch Portions & Pricing Available from 11:00 am - 2:00 pm ONLY

*Gluten Free, Wheat, Low-Carb, Low-Salt, Vegetarian & Other Healthy Options & Substitutions Available. Additional Charges May Apply

(V) = Vegetarian

* 18% Gratuity Will be Charged on Parties of Six (6) or More * Split Plate Charge is \$5

Consumption of undercooked or raw seafood, beef or egg can cause food borne illness

**CURBSIDE TAKE OUT - PLEASE CALL US AT YOUR ARRIVAL
AND WE WILL BRING OUT TO YOUR VEHICLE 281.759.6300**

**HOURS: Sun & Mon: Closed; Tues-Thurs: 11:00am-9:00pm
Fri: 11:00am-9:30pm; Sat: 5:00-9:30pm**

THE DEVINE AFFAIR

Restaurant & Wine Bar

CATERING · LUNCH · DINNER · TAKE-OUT

14021 Memorial Drive, Houston, Texas 77079

www.thedevineaffair.com

281.759.6300

APPETIZERS

STEAMED MUSSELS 12

Sautéed in our choice of White Wine Sauce or Marinara

BRIE CROSTINI (V) 9

Tomato, Artichoke & Mushroom Ragú on Crostini Topped with Brie

STUFFED JALAPENOS 10

Lightly Breaded Jalapenos Stuffed with Crabmeat, Spinach & Cheese, Served with Beurre Blanc Sauce (available without crabmeat (V))

ANTIPASTO PLATTER 12

A Select Variety of Italian Meats & Imported Cheeses

CALAMARI 12

Spicy, Delicately Breaded & Melt-In-Your-Mouth with Marinara for Dipping

CHEESE FOCACCIA BREAD (V) 10

Our Freshly Made Focaccia Bread Enriched with Fontina & Mozzarella Cheeses Served with Fresh Roasted Tomato Olive Oil

SIGNATURE MEATBALL PLATE 10

Our Homemade Meatballs Slow Cooked in Marinara

SALADS

HOUSE SALAD (V) 6

Italian Greens, Tomatoes, Carrots, Celery & Calamata Olives with Herb Vinaigrette

CAPRESE SALAD (V) Small 7 / Large 9

Flavorful Tomatoes Layered with Fresh Mozzarella & Basil Served on Romaine Leaves with Balsamic Vinegar

CLASSIC CAESAR SALAD (V) Small 7 / Large 9

Crisp Romaine with our Signature Caesar Dressing (Anchovies Available by Request)

Grilled Salmon Add 9 or Grilled Chicken Add 5

GREEK SALAD (V) Small 8 / Large 12

Romaine & Spring Mix, Tomatoes, Cucumbers, Carrots, Celery, Red & Yellow Peppers, Capers, Calamata Olives, Pepperoncini & Feta Cheese Served with Herb Vinaigrette

Grilled Salmon Add 9 or Sautéed Shrimp Add 7

CHICKEN PASTA SALAD Small 10 / Large 14

Chicken Breast, Romaine, Penne Pasta, Tomatoes, Calamata Olives, Pepperoncini & Feta Cheese Served with Creamy Parmesan Dressing

CHEF'S SALAD 14

Romaine & Spring Mix, Tomatoes, Cucumbers, Red, Green & Yellow Peppers, Calamata Olives, Marinated Artichokes, Pepperoncini, Italian Meats & Provolone Cheese Served with Herb Vinaigrette

STEAK SALAD 20

Beef Tenderloin, Romaine & Spring Mix, Tomatoes, Cucumbers, Carrots, Celery, Red & Yellow Peppers, Capers, Olives, Pepperoncini & Feta Cheese Served with Herb Vinaigrette

SOUPS

CHICKEN PASTA SOUP Cup 5 / Bowl 7

Fragrant Chicken Broth with Campanelle Pasta

MINISTRONE (V) Cup 5 / Bowl 7

Hearty Traditional Vegetable Soup with White Beans & Campanelle Pasta

TUSCAN TOMATO (V) Cup 5 / Bowl 7

Rustic, Savory Broth Base Topped with a Swirl of Crème Fraîche

CREAMY POBLANO Cup 5 / Bowl 7

Poblano Bisque with Roasted Corn, Diced Tomatoes, Cilantro & Shredded Chicken (available without Chicken (V))

ENTRÉES

SEAFOOD

SHRIMP RISOTTO* Lunch 18 / Dinner 25

Fresh Grilled Shrimp Served on Vegetable Risotto

SHRIMP & SCALLOPS SCAMPI 26

Shrimp and Scallops Sautéed with Scallions Served over Capellini with a White Wine Butter Sauce

DEVINE DI MARE 28

Shrimp, Scallops & Mussels Served in a Spicy Marinara Sauce over Capellini

PAN SEARED SALMON WITH SHRIMP 24

Pan Seared Salmon Filet Served over a Bed of Pappardelle Topped with Shrimp & a White Wine Butter Sauce

SALMON ON CEDAR 20

Simple Fresh Salmon Grilled on a Cedar Plank served with Fettuccine Tossed with Fresh Herbs, Olive Oil & Parmigiano-Reggiano

SNAPPER CATALINA 30

Red Snapper Filet Topped with Sautéed Spinach, Tomatoes & Shrimp Served over Capellini with a White Wine Butter Sauce

SNAPPER BEATRICE 28

Pan Seared Red Snapper Sautéed in Garlic & Cherub Tomatoes Nestled in a Bed of Penne Pasta & Fresh Vegetables

PARMESAN CRUSTED FLOUNDER 30

Finished with a Lemon Butter Caper Sauce Served with Creamy Risotto & Grilled Vegetables

POULTRY

CHICKEN MARSALA* Lunch 15 / Dinner 19

Chicken Breast & Fresh Mushrooms Sautéed in Marsala Wine, Served with Asparagus & Pappardelle Topped with our Signature Olive Oil & Parmigiano-Reggiano Cheese

CHICKEN PARMESAN* Lunch 15 / Dinner 17

Chicken Breast Lightly Breaded & Topped with Marinara & Mozzarella Cheese Served Over Spaghettini

CHICKEN DEVINE* Lunch 15 / Dinner 17

Chicken Breast Sautéed in Garlic & Cherub Tomatoes, Surrounded by Fresh Vegetables & Penne Pasta

CHICKEN PICCATA* Lunch 15 / Dinner 19

Chicken Breast Sautéed in a White Wine, Lemon Butter Caper Sauce Served with Pappardelle & Fresh Vegetables

CHICKEN ROULADE 23

Chicken Roulade, Lightly Breaded, Stuffed with Prosciutto & Fontina, Topped with Demi-Glace Sauce Served on Herb Risotto Surrounded by Haricot Verts with a Baby Carrot Accent

CHICKEN & SHRIMP ALEXANDER Lunch 17 / Dinner 23

Sautéed Chicken Breast Topped with Scallions, Cherub Tomatoes & Shrimp over Capellini with a White Wine Butter Sauce

MEAT

VEAL PICCATA 26

Veal Scallopini Sautéed in a White Wine, Lemon Butter Caper Sauce Served with Pappardelle & Fresh Vegetables

VEAL MARSALA 26

Veal Scallopini Sautéed in Marsala Wine & Fresh Mushrooms Served with Pappardelle Tossed in our Signature Olive Oil Topped with Parmigiano-Reggiano Cheese & Completed with Asparagus Spears

BEEF TENDERLOIN MEDALLIONS 32

Beef Tenderloin Medallions Served with a Peppercorn Sauce, Our Signature Au Gratin Potatoes, Haricot Verts & Baby Carrots

FILET MIGNON 34

8 oz Beef Tenderloin Served on a Bed of Our Signature Au Gratin Potatoes with a Mushroom Marsala Demi-Glace Sauce & Asparagus Spears

NEW YORK STRIP STEAK 32

12 oz New York Strip Steak Served with Our Signature Au Gratin Potatoes & Fresh Vegetables

DEVINE BURGER 15

8 oz Certified Angus Burger with Cheese (Cheddar, Pepper Jack or Provolone), Lettuce, Tomatoes & Onions on a Sheila Partin Sweet Sour Dough Bun Served with French Fries

PASTA

RIGATONI DEVINE* Lunch 15 / Dinner 18

Rigatoni with Sautéed Italian Sausage & Red Bell Peppers in a Creamy Red Sauce Finished with Goat Cheese & Fresh Basil

PENNE TROPEA* Lunch 15 / Dinner 18

Sautéed Chicken Breast Served over Penne Pasta with a Tomato Cream Sauce Finished with Feta & Basil

FETTUCINE ALFREDO (V) 14

Fettuccine with Creamy Parmigiano-Reggiano Sauce

FETTUCINE PRIMAVERA (V) 15

Fettuccine with Fresh Vegetables sautéed in our Signature Olive Oil

SPAGHETTI & MEATBALLS 15

Spaghettini Served with Tomato Marinara & Homemade Meatballs

EGGPLANT PARMESAN (V) 15

Eggplant Lightly Breaded & Topped with Marinara & Mozzarella Cheese Served with Spaghettini

PAPPARDELLE BOLOGNESE* Lunch 15 / Dinner 18

Hearty, Wide Ribbon Pasta with a Rich Tomato & Meat Sauce of Italian Sausage, Ground Beef & Pancetta