

PUBGRUB

SALADS

Add chicken or shrimp 6

THE DUKE'S CAESAR SALAD

Local romaine lettuce, roasted cherry tomatoes, cured egg yolk, parmesan crisp, brioche croutons 10

WATERMELON AND FETA SALAD

Local arugula, shaved fennel, red onion, crispy prosciutto, pistachio, balsamic vinaigrette 12

HOUSE SALAD

Local greens, radish, crumbled hard boiled egg, Parmesan, tarragon dressing 8

HOUSE MADE SOUP

Ask about today's soup special!



The Duke Of Devon

Sheboygan's finest English pub and eatery

Wed: 4pm-9pm

Thu: 11am-2pm & 4pm-9pm,

Fri-Sat: 11am-10pm,

Sunday Brunch: 10am-3pm

Sunday Dinner: 4:30pm-9pm

739 Riverfront Drive
Sheboygan, WI 53081
920.458.7900

APPETIZERS

MUSHROOMS ON TOAST

Blend of mushrooms cooked in cream and stout, served on Italian bread crostinis with melted Deer Creek white cheddar 14

ELOTE BRUSSELS SPROUTS

Cojita cheese, elote mayo, tajin, lime, fried corn tortilla strips 12

CLAM STRIPS

Lightly breaded and fried, lemon, tartar 12

POUTINE

House cut fries, boneless beef short rib, onion gravy, goat cheese curds 14

BATTERED WALLEYE

TACOS

Jicama slaw, mango habanero aioli, flour tortillas, cilantro 15

SANDWICHES

TRUFFLE MUSHROOM BURGER

Local beef, cream reduced mushroom blend, Deer Creek truffle cheese, arugula, garlic mayo, parker house roll 14

CAJUN GRILLED CHICKEN

Avocado, local lettuce, onion, tomato, red pepper aioli, parker house roll 14

FISH SANDWICH

Battered cod, lettuce, tomato, curry coleslaw, tartar sauce, on a hard roll 11

3 CHEESE WISCONSIN GRILLED CHEESE

Deer Creek's "The King" aged cheddar, white cheddar and colby cheeses. Melted between slices of butter toasted brioche. Served with apple jam 10

Add bacon to any sandwich 2

Add house cut fries, sweet potato fries, mashed potatoes, or mixed greens to any sandwich 3

ENTREES

FISH AND CHIPS

Alaskan cod, curry slaw, house cut fries, tartar sauce, and lemon 18

JAMBALAYA

Gulf shrimp, boneless chicken thighs, andouille sausage, Cajun dirty rice, cornbread, scallions, pickled peppers 28

COTTAGE PIE

Stewed local beef, root vegetables, tomato, HP sauce, and marmite. Topped with smashed potatoes and aged white cheddar 18

TIKKA MASALA

Boneless chicken thighs simmered in a fragrant red curry sauce with onions, fresh turmeric, ginger, and garlic. Served with basmati rice, naan and garam masala yogurt 24

CORNMEAL DUSTED WALLEYE

Wild rice pilaf, sautéed seasonal local veggies, roasted red pepper aioli, pistachio pesto 28

STEAK FRITES

8 oz angus hangar steak, house cut fries, mushroom duxelle aioli, bacon onion jam 30

- We are a from-scratch kitchen proudly focusing on locally sourced produce and meats. -

There is a risk of food borne illness when eating foods of animal origin raw or uncooked.