

Lunch

Palm Court Grill



The Historic Davenport Hotel • 10 South Post Street, Spokane, WA 99201 • 509.789.6848

Open every day from 6 AM until close | Breakfast, lunch and dinner | Complimentary valet parking with \$25 minimum purchase when dining

Espresso open daily 5 AM | Happy Hour daily from 4 to 6 PM | Private dining room seats up to 30

Lobby seating also available | Pricing subject to change without notice

STARTERS

Jumbo Prawn-tini Five extra-large wild prawns served with spicy cocktail sauce 15

Sesame Seared Yellowfin Tuna Thinly sliced Ahi tuna*, served rare, with our housemade creamy wasabi sauce 16 **GF**

Cougar Gold Cheese Dip Serves 2 to 4 Hot melted medley of cheeses, roasted garlic, shallots and pepperoncini served with toasted bread 12.5

Hummus Plate Serves 2 to 4 Roasted Garlic Hummus served with grilled pita and fresh celery, garnished with Kalamata olives and cucumber 11

Grilled Chicken Satay Seasoned with yellow curry, lemon grass and a Thai peanut sauce**, served with a mango peanut slaw** 11.5 **GF**

Fresh Dungeness Crab Cakes Served with our special house sauce and a petite frisée salad with balsamic reduction and chive oil 18

SALADS AND SOUPS

The Davenport Crab Louis Originally created and named after Louis Davenport himself, our signature salad is made with crisp butter lettuce topped with fresh crab, hard boiled eggs, tomatoes and dressed with our famous Louis dressing 24 **GF**

Asian Chicken Udon noodles, cashews, Napa cabbage slaw and orange sesame dressing tossed with grilled chicken and sprinkled with sesame seeds** 18

Davenport Signature Crisp romaine topped with hard boiled eggs, tomatoes, bacon bits, fresh roasted beets and Parmesan cheese dressed with creamy garlic vinaigrette 12 **GF**

French Onion Soup Washington onions caramelized with sherry in a beef broth topped with toasted crostini, melted Swiss and Parmesan cheese and green onions 9.5

Soup of the Day Chef's daily creation 6 / 7

Tomato Bisque Creamy tomato bisque flavored with basil and garlic 6 / 7 **GF**

House Garden Field greens, radishes and tomato tossed with balsamic vinaigrette 9 **GF**

Fresh Berry Seasonal Young greens topped with fresh raspberries, strawberries, dried cranberries, mandarin oranges, blue cheese, toasted almonds and poppy seed** vinaigrette 14.5 **GF**

Seared Salmon Caesar Crisp chopped romaine tossed with Parmesan cheese and our housemade Caesar dressing then topped with Parmesan and freshly baked garlic croutons 22.5 Substitute with grilled chicken breast 20.5

GF This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

** This item contains nuts or nut products.

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AUTOGRAPH COLLECTION
HOTELS

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SPECIALTIES

Lemon Cream Fettuccine with Grilled Salmon* Light lemon cream sauce tossed with fettuccine noodles, Italian parsley and lemon zest then topped with Parmesan cheese 22.5 Substitute grilled chicken breast 18.5

Pacific Chinook (king) Salmon Filet* Lightly seasoned grilled filet served with our Northwest huckleberry champagne sauce, pasta rice pilaf and seasonal vegetables 22.5

Prime Rib French Dip Tender slow cooked prime rib,* shaved thin, on a housemade toasted baguette brushed with mayonnaise, served with fries, au jus and creamed horseradish sauce 19.5

Grilled Cheese Sandwich and Tomato Bisque A trio of Fontina, Swiss and cheddar cheeses on toasted housemade French bread served with our creamy tomato soup 14

Vegetarian Roasted Butternut Squash Ravioli Creamy polenta, roasted red pepper coulis, candied walnuts**, seasonal vegetables 16

Vegan Stuffed Pepper Oven roasted stuffed bell pepper with vegan marinara, and seasonal vegetables 16 **GF**

Charbroiled Cheese Burger 8 oz Natural Angus Beef ground chuck patty* topped with melted sharp cheddar cheese, lettuce, tomatoes, onions, served with fries and a side of our famous Louis dressing 16.5 (Gluten free bun available. Veggie burger available.)

Smoked Turkey Sandwich Smoked turkey on whole wheat bread with Swiss cheese, cranberry-mayonnaise, tomato, lettuce and lime-mint dressing, served with side salad 15

Grilled Kobe Meatloaf with Chipotle BBQ Mashed Yukon potato, seasonal vegetables, demi-glace 18

Reuben Sandwich Slow cooked corned beef layered with sauerkraut, Swiss cheese and our famous Louis dressing on grilled marble rye bread served with fries 16

Halibut Fish and Chips Lightly breaded halibut filets* served with our housemade tartar sauce, housemade cole slaw and fries 18

Coconut Prawns Wild tiger prawns dipped in a light coconut batter served with sweet hot orange marmalade sauce, pasta rice pilaf and seasonal vegetables 19.5

Seared Alaskan Halibut Fresh halibut, lightly breaded, with lemon beurre blanc, topped with our delicious mango salsa and toasted almonds**, served with rice and seasonal vegetables 30

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