

DINNER MENU

SOUP | SALADS | STARTERS

Soup of the Day 5.95 / 7.95

Petite Field Greens Young greens, radish, tomato, aged balsamic vinaigrette **GF** small 10.95 large 14.95 - add chicken 7 or salmon 9

Caesar Salad Housemade Caesar dressing, garlic croutons, Parmigiano Reggiano, grilled lemon

small 10.95 large 14.95 - add chicken 7 or salmon 9

Burrata Cheese & Local Beets Arugula, cherry tomatoes, aged balsamic reduction **GF** 14.95

Prime Rib Sliders Slow cooked prime rib* sliced to order, horseradish cream, au jus, onion straws French fries 15.95

Poke Sashimi grade raw Ahi tuna*, Walla Walla onion, Macadamia nut**, spring onion, shoyu, wasabi-avocado mousse 17.95

Halibut Sliders Lettuce, tomato, housemade tarter, French fries 14.95

Carne Asada Tacos 3 grilled steak tacos, De Leon Tortillas, cotija cheese, chimichurri, cilantro, lime 14.95

Smoked Beef Brisket Street Tacos 12 hour house-smoked beef brisket, white corn tortillas, charred tomato salsa, fresh lime crema, Cotija cheese, jalapeño-organic greens sauce **GF** 14.95

Spicy Crunchy Tuna Roll Fresh Ahi tuna*, panko flash fried, Spicy aioli, Unagi sauce 16.95

Cougar Gold Gratiné Cougar Gold and a blend of cheeses, roasted garlic, shallot, pepperoncini, baguette 13.95

Korean Kalbi Short Ribs Island marinade, petite lime slaw, sesame 17.95

Sesame Seared Ahi Tuna Ginger-coriander Shoyu, pickled jalapenos, cilantro, lemon zest 17.95

FLATBREADS

Tomato Pesto Fresh basil, mozzarella 14.95

Thai Chicken Peanut Sauce**, mozzarella and green onions 15.95

Pepperoni, Italian Sausage Mushrooms, marinara, mozzarella 14.95

ENTREES

Seared Ahi* Salad

Sesame seared Yellowfin tuna, arugula, spring greens, cucumber, scallion, orange, spiced orange vinaigrette, fried wontons, pickled ginger 23.95

Charbroiled All Natural Angus Burger

8 oz natural chuck beef patty*, sharp cheddar cheese, lettuce, tomato, onion, French fries 17.95

Halibut Fish and Chips

Lightly breaded halibut filets, housemade tartar sauce, coleslaw 17.95

Prime Rib French Dip

Tender slow cooked prime rib* sliced to order, housemade toasted baguette, aioli, French fries, au jus, horseradish cream 23.95

Chicken Tenders with Fries 16.95

Grilled Fire Cracker Chicken

Sweet Hawaiian plum sauce, cucumber-radish salad, black fried quinoa 22.95

Wild Shrimp and Logan Turnpike Grits

Charred white prawns, heirloom grits, Tasso ham, smoked heirloom tomato emulsion, roasted peppers, Walla Walla sweet onion **GF** 17.95

Grilled King Salmon*

Housemade Northwest huckleberry white wine sauce, fingerling potatoes, herb glaze **GF** 31.95

Slow Roasted Prime Rib*

Fingerling potatoes, horseradish cream, au jus Petite Cut 38.95 / Full Cut 42.95

Grilled 8oz Filet Mignon*

Center Cut Tenderloin, fingerling potatoes, fresh seasonal vegetables **GF** 42.95

Seared Breast of Duck* Brown butter sage gnocchi, caramelized onion, blackberry whiskey sauce 31.95

Gnocchi and Wild Mushroom Basil sauce, burrata cheese, caramelized onions 24.95

Smoked Brisket Grilled Cheese 12-Hour Smoked Brisket, sourdough bread, cheddar cheese, caramelized onions, pickled jalapenos, daikon-carrot slaw, BBQ Sauce 17.95

DESSERT

Housemade Seasonal Cheesecake 9.95

“Rolo” Dome Chocolate mousse, salted caramel 10.95

Crème Brûlée 10.95

Sorbet 7.95

TABLE 13

GF This item is prepared gluten free.

* 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.

Allergens: If you have any concerns regarding food allergies, please alert your server prior to ordering.

    #DAVENPORTDINING