

# LUNCH MENU

11am-2pm Monday - Friday

12pm-2pm Saturday - Sunday

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## SOUP | SALADS

**Soup of the Day** 6.95 / 7.95

**House Garden** Field greens, radishes, tomatoes, housemade 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

**Fresh Berry** Field greens, seasonal berries, dried cranberries, mandarin oranges, bleu cheese, toasted almonds\*\*, housemade poppy seed vinaigrette **GF** small 11.95 large 16.95 - add chicken 7 or salmon 9

**Davenport Crab Louis** Crisp butter lettuce topped with fresh Dungeness crab leg meat, hard boiled eggs, tomatoes, and our famous housemade Louis dressing **GF** 29.95

## STARTERS

**Sesame Seared Yellowfin Tuna\*** Served rare, housemade creamy wasabi sauce vinaigrette **GF** 17.95

**Jumbo Prawn-tini** Five Wild Gulf U15 prawns, housemade cocktail sauce 17.95

**Crab Cocktail Starter** Fresh Dungeness crab, housemade Louis dressing and cocktail sauce 23.95

**Teriyaki Tenderloin Pan Seared Steak Bites\*** Pickled ginger, sesame seeds, pineapple teriyaki sauce 15.95

**Cougar Gold Cheese Dip** Hot melted medley of cheeses, roasted garlic, shallots, pepperoncini, toasted housemade baguette 13.95

**Hummus Plate** Roasted red pepper, grilled pita, celery, garnished with Kalamata olives and cucumber 12.95

**Appetizer Trio** Cougar Gold dip, pan-seared teriyaki steak bites, jumbo prawn-tini 36.95

## ENTREES

**Wild Alaskan Halibut\*** Panko encrusted, lemon beurre blanc, mango salsa, toasted almonds\*\*, pasta rice pilaf, fresh seasonal vegetables 35.95

**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 2 piece 20.95 3 piece 25.95

**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** hand breaded, served with French fries 16.95

**Oven-Roasted Chicken Breast** Chicken breast stuffed with mushrooms, Swiss cheese and prosciutto, Mornay sauce, fingerling potatoes **GF** 7.95

**Chicken Fettuccine** Alfredo sauce, fettuccine noodles, mushrooms, onion, peppers, tomatoes, lemon zest and Parmesan cheese 22.95 - substitute Salmon 7, fresh Dungeness crab 12

**Grilled King Salmon\*** Housemade Northwest huckleberry white wine sauce, fingerling potatoes, herb glaze **GF** 31.95

**Grilled 8oz Filet Mignon\*** Center Cut Tenderloin, fingerling potatoes, fresh seasonal vegetables **GF** 42.95

**Grilled Cheese Sandwich and Tomato Bisque** Fontina, Swiss and cheddar cheeses, housemade French bread, creamy tomato bisque 14.95

## DESSERT

**Signature Crème Brûlée** Housemade caramel, crème anglaise, fresh berries **GF** 10.95

**"Rolo" Dome** Chocolate mousse, ganache filled with salted caramel 10.95

**Sorbet** 7.95

   #DAVENPORTDINING

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

**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.



PALM COURT GRILL