



THE HISTORIC
DAVENPORT
HOTEL

AUTOGRAPH COLLECTION
HOTELS

Palm Court Grill Dinner

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

Happy Hour daily from 4 to 6 PM | Private dining room seats up to 30

Lobby seating also available | Pricing and menu items subject to change without notice

STARTERS

JUMBO PRAWN-TINI - Five Wild Gulf U15 prawns, housemade cocktail sauce 16

CRAB CAKE - Fresh Dungeness crab, housemade mustard aioli, petite frisée salad, balsamic reduction, chive oil 14

CRAB COCKTAIL STARTER - Fresh Dungeness crab, housemade Louis dressing and cocktail sauce 22.5

SESAME SEARED YELLOWFIN TUNA* - Served rare*, housemade creamy wasabi sauce 16.5 **GF**

TERIYAKI TENDERLOIN PAN SEARED STEAK BITES* - Pickled ginger, sesame seeds, pineapple teriyaki sauce 14.5 **GF**

COUGAR GOLD CHEESE DIP - Hot melted medley of cheeses, roasted garlic, shallots, pepperoncini, toasted housemade baguette 12.5

WILD GULF JUMBO COCONUT PRAWNS - U15 Prawns dipped in a light coconut batter, sweet orange marmalade dipping sauce 12

HUMMUS PLATE - Roasted Garlic Hummus, grilled pita, celery, garnished with Kalamata olives and cucumber 11

CALAMARI - Lightly battered calamari, housemade remoulade, marinara sauce 11.5

FRUIT AND CHEESE - Artisan cheeses, seasonal fruit, crackers Small Serves 2 to 3 16 Large Serves 3 to 4 24

PLATTERS

OWNER'S FAVORITE SEAFOOD EXTRAVAGANZA - Jumbo Prawn-tini, calamari, sesame seared Yellowfin tuna*, jumbo coconut prawns, fresh Dungeness crab legs 59

APPETIZER TRIO - Cougar Gold dip, pan-seared teriyaki steak bites, coconut prawns 28

SALADS

"THE WORLDS ORIGINAL SIGNATURE CRAB LOUIS – Created and named after Louis Davenport himself" Crisp butter lettuce topped with fresh Dungeness crab legs, hard boiled eggs, tomatoes, and our famous housemade Louis dressing 26 **GF**

DAVENPORT SIGNATURE - Romaine, hard boiled eggs, tomatoes, bacon, beets, Parmesan cheese, housemade creamy garlic vinaigrette 9.5 **GF**

CAESAR - Romaine, Parmesan cheese, housemade Caesar dressing, garlic croutons 8.5

HOUSE GARDEN - Field greens, radishes and tomato, housemade balsamic vinaigrette 8 **GF**

FRESH BERRY - Seasonal Field greens, seasonal berries, dried cranberries, mandarin oranges, bleu cheese, toasted almonds**, housemade poppy seed vinaigrette 9.5 **GF**

SOUPS

FRENCH ONION SOUP - Sweet onions caramelized with sherry, beef broth, toasted crostini, melted Gruyère and Parmesan cheese, green onions 9.5

SOUP OF THE DAY - Chef's daily creation 6 / 7

TOMATO BISQUE - Creamy tomato bisque basil and garlic 6 / 7 **GF**

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.



THE HISTORIC
DAVENPORT
HOTEL

AUTOGRAPH COLLECTION
HOTELS

Palm Court Grill Dinner

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

Happy Hour daily from 4 to 6 PM | Private dining room seats up to 30 • Lobby seating also available | Pricing and menu items subject to change without notice

HOUSE SPECIALTIES

USDA PRIME GRADE STEAKS

SALT CRUSTED PRIME RIB - Succulent prime rib, slow cooked daily, topped with fried onions, Boursin mashed potatoes, fresh seasonal vegetables, au jus and housemade creamed horseradish sauce ~ Carved to order ~ Petite Cut 36.5 / Full Cut 40.5

PRIME GRADE TENDERLOIN OF BEEF FILET* - Boursin mashed potatoes, fresh seasonal vegetables, housemade peppercorn sauce 6 oz 41.5 **GF**

GRILLED RIB EYE -Boursin mashed potatoes, fresh seasonal vegetables, housemade peppercorn sauce 16 oz 44.5 **GF**

~ Add ~ Oven Roasted Garlic Prawns (3ea) 9.5 **GF**

OWNER'S FAVORITE- PRIME RIB FRENCH DIP SANDWICH -Tender slow cooked USDA Prime grade prime rib*, shaved thin, housemade baguette, mayonnaise, fries, au jus and housemade creamed horseradish sauce 24.5 (Healthy Option: Tender slow cooked USDA Prime grade prime rib*, shaved thin, Caesar salad, heirloom tomatoes)

CHARBROILED CHEESE BURGER -8 oz Natural Angus Beef ground chuck patty*, sharp cheddar cheese, lettuce, tomatoes, onions, fries, side of our famous housemade Louis dressing 18.5 (Gluten free bun available. Veggie burger available.)

FRESH DUNGENESS CRAB

"THE WORLDS ORIGINAL SIGNATURE CRAB LOUIS —Created and named after Louis Davenport himself" - Davenport Crab Louis - Crisp butter lettuce, topped with fresh Dungeness crab legs, hard boiled eggs, tomatoes, and our famous housemade Louis dressing 26 **GF**

CRAB COCKTAIL STARTER -Fresh Dungeness crab, housemade Louis dressing, cocktail sauce 22.5

OPEN FACE CRAB SANDWICH -Fresh Dungeness crab, mayonnaise, Cougar Gold cheese, sliced tomatoes, Parmesan, garden salad 26

CRAB CAKES -Two fresh Dungeness crab, housemade mustard aioli, pasta rice pilaf, fresh seasonal vegetables, balsamic reduction and chive oil 28 (Order as a starter 14)

CRAB FETTUCCINE -Alfredo sauce, fettuccine noodles, mushrooms, onion, peppers, tomato, lemon zest and Parmesan cheese 30

FISH

WILD ALASKAN HALIBUT - Panko encrusted, lemon beurre blanc, mango salsa, toasted almonds**, pasta rice pilaf, fresh seasonal vegetables 34.5

GRILLED PACIFIC CHINOOK (KING) SALMON FILET* - Northwest huckleberry white wine sauce, fingerling potatoes, fresh seasonal vegetables 28.5

FETTUCCINE WITH PACIFIC CHINOOK (KING) SALMON FILET* - Alfredo sauce, fettuccine noodles, mushrooms, onion, peppers, tomato, lemon zest and Parmesan cheese 27.5

WILD HALIBUT FISH AND CHIPS - Three pieces of Halibut, housemade tartar sauce, housemade coleslaw, fries 24

SHELLFISH

WILD GULF JUMBO PRAWNS - Oven roasted in garlic and shallot butter, Boursin mashed potatoes, fresh seasonal vegetables 26.5 **GF**

WILD GULF JUMBO COCONUT PRAWNS - Five U15 prawns dipped in a light coconut batter, sweet orange marmalade dipping sauce, pasta rice pilaf, fresh seasonal vegetables 25

CHICKEN

OVEN-ROASTED CHICKEN BREAST - Airline chicken breast stuffed with mushrooms, Swiss cheese and prosciutto, Mornay sauce, Boursin mashed potatoes 26.5 **GF**

CHICKEN FETTUCCINE - Alfredo sauce, fettuccine noodles, mushrooms, onion, peppers, tomato, lemon zest and Parmesan cheese 21.5

VEGETARIAN

STUFFED PEPPER - Roasted stuffed bell pepper, vegan marinara, fresh seasonal vegetables 17.5 **GF** Vegan

ROASTED BUTTERNUT SQUASH RAVIOLI - Creamy polenta, roasted red pepper coulis, candied walnuts**, fresh seasonal vegetables 17.5

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.