

DINNER MENU

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

STARTERS

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** 27.95

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

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

DESSERT

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.



BEVERAGE MENU

SIGNATURE COCKTAILS 14

The Davenport Peanut Brittle Martini

Stoli Vanil vodka, Godiva white chocolate liqueur, Butterscotch schnapps, peanut butter syrup, cream, Davenport's signature peanut brittle

Blackberry Bourbon Sidecar

Bulleit bourbon, Cointreau, fresh blackberry, lemon, thyme

Spring Thyme

Grey Goose orange vodka, Giffard Abricot du Roussillon, fresh thyme, lemon

Spokane Sour

Buffalo Trace bourbon, lemon, simple syrup, red wine float

Monkey Shoulder Old Fashioned

Monkey Shoulder scotch, peach bitters, sugar, orange, luxardo cherry

Sparkling Flower

Hornitos Plata tequila, St. Germain, champagne, sour, lime, huckleberry

Ginger Cosmo Martini

Yazi ginger vodka, triple sec, lime, cranberry juice

Huckleberry Heaven Martini

44° North Huckleberry vodka, fresh huckleberries, white cranberry juice

Raspberry Truffle Martini

Stoli Vanil vodka, Godiva white chocolate liqueur, Godiva dark chocolate liqueur, Chambord

High Drive Vista

Bombay Sapphire gin, Stolie peach vodka, peach schnapps, grapefruit, sour

Cucumber Fizz

Hendricks gin, St. Germain liqueur, sour, fresh cucumber

Key Lime Martini

Stoli Vanil vodka, pineapple juice, lime, sour, cream

Downtown Dog

Woodford Reserve bourbon, Carpano Antica, cherry bitters, luxardo cherry

Cucumber Collins

Effen cucumber vodka, sour, soda

Davenport Drop Martinis

Lemon, pomegranate, raspberry, pear, grapefruit, huckleberry, peach, apple, strawberry, pineapple, cranberry

PALM COURT GRILL

WINES

SPARKLING

Domain St. Michelle	Brut	WA	9 / 34
JP Chenet	Brut	FR	9 / 34
La Marca	Prosecco	IT	10 / 38

WHITE

Arbor Crest	Riesling	WA	10 / 38
Arbor Crest	Chardonnay	WA	11 / 42
Kendall-Jackson	Chardonnay	CA	13 / 50
Brancott	Sauvignon Blanc	NZ	12 / 46

ROSE

Waterbrook	Rosè	WA	11 / 42
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RED

Arbor Crest	Merlot	WA	11 / 42
Arbor Crest	Cabernet	WA	12 / 46
Erath	Pinot Noir	OR	13 / 50
Barrister	Rough Justice Red Blend	WA	16 / 62
Don Miguel Gascon	Malbec	ARG	10 / 38

DRAFT BEER 20oz 7

Coors Light Lager

402 ABV 10 IBU Golden, CO

Georgetown Manny's Pale Ale

5.4 ABV 28 IBU Seattle, WA

Stella Artois Belgian Lager

5.2 ABV 15 IBU Leuven, Belgium

Mac & Jacks African Amber Ale

5.2 ABV 30 IBU Redmond, WA

No-Li Born & Raised IPA

7 ABV 85 IBU Spokane, WA

Guinness Stout

4.2 ABV Dublin, Ireland

Blue Moon

5.4 ABV 30 IBU Golden, CO

Firestone Walker Union Jack IPA

7 ABV 85 IBU Spokane, WA

Seasonal Rotator Craft Beer**

Regional Rotator Craft Beer**

**ask for our seasonal draft selection Market Price

CRAFT COOLERS

All coolers served non alcoholic

Ginger Tea

Pineapple juice, iced tea, ginger syrup 6.5

Peach Sparkler

Peach puree, sweet & sour, soda 7.5

BEVERAGES

Starbucks freshly brewed coffee 5

Teavana Hot Tea 5

Nonfat, 2% or whole milk 6 Kids 4

Pepsi, Diet Pepsi, Dr, Pepper, Root Beer, Twist Mist,

Mountain Dew, Iced Tea, Lemonade 4

Hot Chocolate 4