

LUNCH MENU

11am-2pm Monday - Friday

12pm-2pm Saturday - Sunday

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** 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

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