

Palm Court Dinner Grill



THE HISTORIC
DAVENPORT
HOTEL

AUTOGRAPH COLLECTION[®]
HOTELS

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
Espresso open daily 5 AM | Happy Hour daily from 4 to 6 PM | Private dining room seats up to 30

Lobby seating also available | Pricing subject to change without notice

STARTERS

Jumbo Prawn-tini Five extra-large wild prawns served with spicy cocktail sauce 16

Sesame Seared Yellowfin Tuna Thinly sliced Ahi tuna*, served rare, with our housemade creamy wasabi sauce 16.5 GF

Pan Seared Steak Bites* Pickled ginger, sesame seeds, ** pineapple teriyaki sauce 14.5 GF

Cougar Gold Cheese Dip *Serves 2 to 4* Hot melted medley of cheeses, roasted garlic, shallots and pepperoncini served with toasted bread 12.5

Hummus Plate *Serves 2 to 4* Roasted garlic hummus served with grilled pita and fresh celery, garnished with Kalamata olives and cucumber 11

Calamari Lightly battered calamari, fried crisp, served with our special house and marinara sauces 11.5

Grilled Chicken Satay Seasoned with yellow curry, lemon grass and a Thai peanut sauce**, served with a mango peanut slaw** 12.5 GF

Fresh Dungeness Crab Cakes Served with our special house sauce and a petite frisée salad with balsamic reduction and chive oil 18

Fruit and Cheese A selection of artisan cheese, seasonal fruit, and crackers *Small Serves 2 to 4* 16 *Great to share. Large Serves 3 to 4* 24

Appetizer Trio Cougar Gold dip, pan-seared teriyaki steak bites and coconut prawns 28.5

SALADS AND SOUPS

The Davenport Crab Louis Originally created and named after Louis Davenport himself, our signature salad is made with crisp butter lettuce topped with fresh crab, hard boiled eggs, tomatoes and dressed with our famous Louis dressing 24 GF

Davenport Signature Crisp romaine topped with hard boiled eggs, tomatoes, bacon bits, fresh roasted beets and Parmesan cheese dressed with creamy garlic vinaigrette 9.5 GF

Caesar Crisp chopped romaine tossed with Parmesan cheese and our housemade Caesar dressing then topped with Parmesan and freshly baked garlic croutons 8.5

Soup of the Day Chef's daily creation 6 / 7

Tomato Bisque Creamy tomato bisque flavored with basil and garlic 6 / 7 GF

House Garden Field greens, radishes and tomato tossed with balsamic vinaigrette 8 GF

Fresh Berry *Seasonal* Young greens topped with fresh raspberries, strawberries, dried cranberries, mandarin oranges, blue cheese, toasted almonds and poppy seed** vinaigrette 9.5 GF

French Onion Soup Washington onions caramelized with sherry in a beef broth topped with toasted crostini, melted Swiss and Parmesan cheese and green onions 9.5

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.

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SPECIALTIES

Salt Crusted Prime Rib Our succulent rib* is slow cooked daily, carved to order, topped with fried onions and served with mashed potatoes and seasonal vegetables Petite Cut 36.5 / Full Cut 40.5

Tenderloin of Beef Filet* Served with mashed potatoes and seasonal vegetables 6 oz 41.5 / 8 oz 44.5 GF

Grilled Rib Eye Our flavorful, grilled rib eye steak* served with mashed potatoes and seasonal vegetables 44.5 GF

Add our Dungeness Crab and Béarnaise sauce 9.5 GF

Add our Oven Roasted Garlic Prawns (3ea) 9.5 GF

Add our signature Crab Cake, served with our red pepper rémoulade 9.5

Pacific Chinook (king) Salmon Filet* Lightly seasoned grilled filet served with our Northwest huckleberry champagne sauce, pasta rice pilaf and seasonal vegetables 31.5

Vegetarian Roasted Butternut Squash Ravioli Creamy polenta, roasted red pepper coulis, candied walnuts**, and seasonal vegetables 19.5

Vegan Stuffed Pepper Oven roasted stuffed bell pepper with vegan marinara and seasonal vegetables 19.5 GF

Lemon Cream Fettuccine with Grilled Salmon* Light lemon cream sauce tossed with fettuccine noodles, Italian parsley and lemon zest then topped with Parmesan cheese 25.5 • Substitute a grilled chicken breast 23.5

Pan Seared Center Cut Pork Chop * Dry aged Duroc chop, smoked paprika rub, hard cider beurre blanc, chorizo and sweet potato hash, seasonal vegetables 28.5 GF

Charbroiled Cheese Burger 8 oz Natural Angus Beef ground chuck patty* topped with melted sharp cheddar cheese, lettuce, tomatoes, onions, served with fries and a side of our famous Louis dressing 18.5 (Gluten free bun available. Veggie burger available.)

Prime Rib French Dip Tender slow cooked prime rib*, shaved thin, on a housemade toasted baguette brushed with mayonnaise, served with fries, au jus and creamed horseradish sauce 21.5

Oven-Roasted Chicken Breast Tender breast of chicken stuffed with mushrooms, Swiss cheese and prosciutto, roasted until golden brown, topped with Mornay sauce served with mashed potatoes 28.5 GF

Oven Roasted Prawns Jumbo Prawns smothered in a garlic and shallot butter, served with seasonal vegetables and mashed potatoes 28.5 GF

Seared Alaskan Halibut Seared halibut, lightly breaded, with lemon beurre blanc, topped with our delicious mango salsa and toasted almonds** served with rice and seasonal vegetables 34.5

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