



Lunch

The Davenport Tower • 111 South Post Street, Spokane, WA 99201 • 509.789.6800

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 32

Espresso open daily 5 AM | Sunday Brunch 6 AM to 2 PM | Prices subject to change without notice

APPFT17FRS

Jumbo Prawn Cocktail 15

Blue Cheese Hamburger* or Barbeque Pork Sliders 3 mini sliders of your choice 12

Cougar Gold Cheese Dip Hot melted medley of cheeses, roasted garlic, shallots, pepperoncini served with toasted bread 11.5 serves 2 to 4 people

Spicy Shrimp Breaded, tossed in aioli sauce 10

Fried Okra 7

Extra Large Wild Coconut Prawns in light coconut batter served on bed of coleslaw with sweet and spicy marmalade 15

Hummus plate Grilled pita, fresh celery, garnished with Kalamata olives 9.5 serves 2 to 4 people

Baby Back Ribs 12 @

Wings Spicy or BBQ, celery, blue cheese dressing 11

Petite Greens radish, tomato, aged balsamic vinaigrette 7.5 @

Northwest Curried Lentil Soup 5/7 Soup of the Day 5/7

FLATBREADS

Tomato, Pesto**, Mozzarella 11 | Thai Chicken, Peanut Sauce**, Mozzarella, Green Onions 11

Spicy Shrimp, Tomato, Pesto**, Mozzarella 14 Mushrooms, Fontina, Herbs, Truffle Oil 11

Pepperoni, Italian Sausage, Mushrooms, Red Sauce, Mozzerella 12

ENTRÉE SALADS

Crab Louis Signature Salad Created and named after Louis Davenport himself Crisp butter lettuce topped with fresh crab, hard boiled eggs, tomatoes, dressed with our famous Louis dressing 23.5 @P

Lemon Basil Chicken Salad Grilled chicken breast, tomatoes, gorgonzola cheese, almonds** lemon-basil dressing 16

Chop Chop Salad Chopped romaine topped with Italian dry salami, roasted turkey, provolone cheese tossed with shredded Parmesan cheese, garbanzo beans, balsalmic vinaigrette 14.5 GF

Crab Avocado Salad Topped with crab, arugula, tomato, cucumber, lemon-poppyseed vinaigrette 16

Caesar Salad with Spicy Shrimp Tossed with Caesar dressing, housemade croutons, Parmesan cheese 16.5 ~ Substitute with chicken 15

Fresh Berry Young greens topped with fresh raspberries, strawberries, dried cranberries, mandarin oranges blue cheese, toasted almonds**, poppy seed dressing 14.5 GIP

Cobb Salad Mixed greens layered with chicken, tomatoes, eggs, avocado, bacon, crumbled blue cheese served with blue cheese dressing 16.5

Spinach Salad Topped with crumbled bacon, hard boiled eggs, shredded Parmesan cheese, sliced beets, mushrooms, with tangy red wine vinaigrette 12.5 GP





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FNTRÉES

Lemon Cream Fettuccine with Grilled Salmon Light lemon cream sauce with fettuccine Italian parsley, lemon zest, topped with parmesan cheese 21.5

Halibut Fish and Chips Lightly breaded halibut filets, house tartar sauce, coleslaw, fries 15.5

Roasted Turkey Sandwich on Foccacia Layered with garlic dill aioli, crisp apples, caramelized onions warm Brie cheese, served with mixed green salad tossed with balsamic vinaigrette 13.5

Barbeque Pulled Pork Sandwich Housemade coleslaw, choice of potato salad or baked beans 13.5

Macaroni and Cheese Topped with garlic bread crumbs 13

Kentucky Hot Brown Sandwich Hot turkey and bacon served open faced on grilled sourdough, drizzled with cheddar cheese sauce, topped with sliced tomatoes, Parmesan cheese, served with fries 13.5

Charbroiled Cheese Burger 8 oz Natural Angus Beef ground chuck patty*, choice of Tillamook cheddar Swiss or blue cheese, with fries 13.5 Gluten free bun available / Veggie burger available

Reuben Sandwich Slow cooked corned beef layered with sauerkraut, Swiss cheese and our famous Louis dressing on grilled marble rye bread, served with fries 14

Grilled Pacific Chinook (king) salmon filet* Housemade Northwest huckleberry Champagne sauce pasta rice pilaf, seasonal vegetables 22.5

Chicken Salad Sandwich With a mixed green salad tossed with balsamic vinaigrette 11

Ravioli Tender shrimp-filled ravioli, andouille sausage, topped with roasted tomato sauce served with toasted bread 14

Safari Room Gumbo A stew of onions, peppers, celery, okra, andouille sausage and chicken over bed of Creole rice 15

DESSERTS are miniature servings. Try them all and share Each 3

German Chocolate Cake**

Chocolate Peanut Butter Pie**

Cheesecake

Key Lime Pie

Crème Brûlée @

