

Brunch



SAFARI ROOM
FRESH GRILL & BAR



AUTOGRAPH COLLECTION
HOTELS

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

Scottish King Benedict Two poached eggs*, smoked salmon* on toasted English muffin topped with hollandaise sauce, with hash browns 17

Davenport Corned Beef Hash Cured corned beef hash grilled with two poached eggs*, sweet onions Dijon horseradish cream sauce 16

Crab Omelet Fresh Dungeness crab, sautéed mushrooms, onion, tomatoes, avocado, parmesan, spinach folded into fluffy omelet finished with lemon crème fraiche, with toast and hash browns 18

Breakfast Flatbread One of our tasty flatbreads topped with hash browns, scrambled eggs, cheese, choice of meat and vegetables, with side of salsa 16

Granola and Yogurt Vanilla or strawberry flavored yogurt, housemade granola** 11.5

Sweet Cream or Wheat Pancakes Hot off the griddle pancakes, maple syrup 11

French Toast Housemade bread seasoned with vanilla served with our Washington apple currant compote maple syrup 11.5

Build Your Own Omelet Choice of meat, cheese and vegetables, with toast and hash browns 16

Denver Omelet A light fluffy omelet filled with sweet peppers, onions, smoked ham, cheddar cheese toast and hash browns 15.5

Eggs Benedict* Two poached eggs*, Canadian bacon on toasted English muffin topped with hollandaise sauce, with hash browns 16

Davenport Breakfast Two eggs* cooked your style, choice of bacon, sausage or ham toast and hash browns 15

Davenport Scramble Two eggs scrambled with diced ham, sharp cheddar cheese, toast and hash browns 15

Biscuit and Gravy Southern style buttermilk biscuit covered with sausage gravy, two eggs* cooked your style hash browns 13.5

Fresh Fruit Plate Melon, pineapple, strawberries, grapes, orange, grapefruit 10.5 

Continental Breakfast Select from choice of orange, grapefruit, apple or cranberry juice, freshly baked pastry**, coffee or tea service 12

Oatmeal Breakfast *Local Northwest favorite* Snoqualmie Falls hot oatmeal, cream, brown sugar, raisins, fresh fruit 11

Lox and Bagel Scottish Smoked King Salmon lox* style, toasted bagel, red onions, capers, cream cheese 15

BREAKFAST SPECIALS

Strawberry Crêpe One large housemade crêpe layered with freshly sliced strawberries, housemade vanilla whipped cream 9.5

Davenport Coffee Cake *A guest favorite since its inception* Add one large slice of our famous housemade Davenport coffee cake** to your entrée 4

 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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APPETIZERS

Jumbo Prawn Cocktail 15 **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

Petite Greens Radish, tomato, aged balsamic vinaigrette 7.5 **GF** **Northwest Curried Lentil Soup** 5/7 **GF** | **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, Mozzarella 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 **GF**

Lemon Basil Chicken Salad Grilled chicken breast, tomatoes, gorgonzola cheese, almonds** lemon-basil dressing 15

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

Crab Avocado Salad Topped with crab, arugula, tomato, cucumber, lemon-poppysseed vinaigrette 16 **GF**

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 **GF**

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

ENTRÉES

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

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

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

Macaroni and Cheese Topped with garlic bread crumbs 13

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

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

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

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

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

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

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