

## APPETIZERS

### COCONUT SHRIMP

sweet fruit glaze 15

### GF ESCARGOT

A French classic, garlic butter 12

### ARTICHOKE OREGANATO

Herb, crumb, & garlic stuffed fresh artichoke Seasonal

### GF PRINCE EDWARD ISLAND MUSSELS

tomato, garlic, wine, herbs 14

### LITTLE NECK CLAMS

Choice of Oreganato- garlic breadcrumbs or Casino- onion, pepper, & bacon 12

### SEAFOOD PORTOBELLO

roasted portobello mushroom, seafood,

roasted red bell pepper sauce 13

### CRAB CAKES

Napa vegetable slaw, citrus aioli 15

### GF GRILLED PORTOBELLO MUSHROOM

Balsamic reduction 9

### GF SHRIMP COCKTAIL

Jumbo shrimp, house made cocktail sauce 15

### EGGPLANT ROLLATINI

lightly breaded, ricotta cheese,

marinara, parmigiana 11

### CRISPY CALAMARI

Served with Italian plum tomato marinara 13

### SESAME SEARED TUNA

wasabi, pickled ginger 16

## SOUP & SALAD

### SOUP OF THE MOMENT

Seasonally Inspired 7

### GF FRUIT

Baby field greens, fresh fruit of the season,

raspberry vinaigrette 14

### GF HOUSE

Baby field greens, cucumber, tomato, red onion,

white balsamic vinaigrette 8

### ONION SOUP AU GRATIN

A classic, rich and flavorful 8

### CAESAR

House made dressing, garlic croutons,

Parmigiano cheese 10

### GF ARUGULA

Arugula, endive, Gorgonzola, pecans,

pear vinaigrette 14

## ENTRÉES

*Entrées served with choice of 2 sides*

*basmati rice/mashed potatoes/french fries/baked potato/seasonal vegetable  
sautéed spinach \$5/broccoli rabe \$5*

### SHRIMP SCAMPI

lemon, white wine, garlic, fresh herbs, over linguine 24

### LITTLE NECK CLAMS & LINGUINE

red or white, fresh herbs 22

### GF LOBSTER TAILS

broiled, steamed, or to your liking 39

### GF GRILLED SALMON

mango peach tomato salsa 28

### BACON WRAPPED SHRIMP

filled with seafood stuffing 25

### CRAB & CASHEW CRUSTED TILAPIA

citrus vinaigrette 22

### PISTACHIO CRUSTED TROUT

dill sauce 26

### AHI TUNA AU POIVRE

peppercorn crusted, spinach,  
shiitake mushrooms, crispy onion 28

## STEAKS

GF FILET MIGNON 37

GF AGED NY STRIP 31

NY STRIP AU POIVRE 33

### MIGNONETTE

Filet Mignon, cognac mushroom sauce 36

### HERB CRUSTED RACK OF LAMB

port wine demi glace 36

### VEAL MEDITERRANEAN

sun dried tomatoes, artichokes, spinach, kalamata olives, madeira wine 24

### DAVENPORT'S OWN PORK

lightly breaded, loin of pork, onions,

sweet or hot vinegar peppers 21

### CHICKEN PARMIGIANA

traditional style, pasta 19

### CHICKEN SHIITAKE

Shiitake mushrooms, garlic, hot cherry peppers, fresh tomato 19

### CHICKEN OR VEAL SCALOPPINE

francaise, marsala, or picatta 19 or 24

### ROLLATINI

chicken & veal, prosciutto, mozzarella, mushroom demi glace 22

### CHICKEN DAVENPORT

roasted peppers, fresh mozzarella, light tomato sauce 19

★ Consumer advisory warning for raw foods: In compliance with the Department of Health we advise eating raw or under cooked meat, poultry, or seafood poses a threat to your health. Before placing your order, please inform your server if a person in your party has a food allergy.