

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 14

CRAB CAKES

Napa vegetable slaw, citrus aioli 16

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 12

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

ONION SOUP AU GRATIN

A classic, rich and flavorful 8

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

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 25

LITTLE NECK CLAMS & LINGUINE

red or white, fresh herbs 24

GF LOBSTER TAILS

broiled, steamed, or to your liking 43

GF GRILLED SALMON

mango peach tomato salsa 29

BACON WRAPPED SHRIMP

filled with seafood stuffing 26

CRAB & CASHEW CRUSTED

BRONZINO

citrus vinaigrette 29

PISTACHIO CRUSTED TROUT

dill sauce 27

AHI TUNA AU POIVRE

peppercorn crusted, spinach,

shiitake mushrooms, crispy onion 29

STEAKS

GF FILET MIGNON 38

GF AGED NY STRIP 33

NY STRIP AU POIVRE 35

MIGNONETTE

Filet Mignon, cognac mushroom sauce 38

HERB CRUSTED RACK OF LAMB

port wine demi glace 38

VEAL MEDITERRANEAN

sun dried tomatoes, artichokes, spinach, kalamata olives, madeira wine 26

DAVENPORT'S OWN PORK

lightly breaded, loin of pork, onions,

sweet or hot vinegar peppers 24

CHICKEN PARMIGIANA

traditional style, pasta 21

CHICKEN SHIITAKE

Shiitake mushrooms, garlic, hot cherry peppers, fresh tomato 21

CHICKEN OR VEAL SCALOPPINE

francaise, marsala, or picatta 21 or 26

ROLLATINI

chicken & veal, prosciutto, mozzarella, mushroom demi glace 25

CHICKEN DAVENPORT

roasted peppers, fresh mozzarella, light tomato sauce 21

★ 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.