

APPETIZERS

COCONUT SHRIMP

sweet fruit glaze 16

GF ESCARGOT

A French classic, garlic butter 15

ARTICHOKE OREGANATO

Herb, crumb, & garlic stuffed fresh artichoke Seasonal

GF PRINCE EDWARD ISLAND MUSSELS

tomato, garlic, wine, herbs 16

LITTLE NECK CLAMS

Choice of Oreganato- garlic breadcrumbs or Casino- onion, pepper, & bacon 15

SEAFOOD PORTOBELLO

roasted portobello mushroom, seafood,
roasted red bell pepper sauce 16

CRAB CAKES

Mango salsa, chipotle aioli 18

GF GRILLED PORTOBELLO MUSHROOM

Balsamic reduction 10

GF SHRIMP COCKTAIL

Jumbo shrimp, house made cocktail sauce 16

EGGPLANT ROLLATINI

lightly breaded, ricotta cheese,
marinara, parmigiana 15

CRISPY CALAMARI

Served with Italian plum tomato marinara 15

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 15

GF HOUSE

Baby field greens, cucumber, tomato, red onion,
white balsamic vinaigrette 10

CAESAR

House made dressing, garlic croutons,
Parmigiano cheese 13

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 \$6/broccoli rabe \$6

SHRIMP SCAMPI

lemon, white wine, garlic, fresh herbs, over linguine 29

LITTLE NECK CLAMS & LINGUINE

red or white, fresh herbs 29

GF LOBSTER TAILS

broiled, steamed, or to your liking 56

GF GRILLED SALMON

mango peach tomato salsa 34

BACON WRAPPED SHRIMP

filled with seafood stuffing 30

CRAB & CASHEW CRUSTED BRONZINO

citrus vinaigrette 33

PISTACHIO CRUSTED TROUT

dill sauce 30

AHI TUNA AU POIVRE

peppercorn crusted, spinach,
shiitake mushrooms, crispy onion 35

STEAKS

GF FILET MIGNON 49

GF AGED NY STRIP 38

NY STRIP AU POIVRE 40

MIGNONETTE

Filet Mignon, cognac mushroom sauce 49

HERB CRUSTED RACK OF LAMB

port wine demi glace 43

VEAL MEDITERRANEAN

sun dried tomatoes, artichokes, spinach, kalamata olives, madeira wine 33

DAVENPORT'S OWN PORK

lightly breaded, loin of pork, onions,
sweet or hot vinegar peppers 29

CHICKEN PARMIGIANA

traditional style, pasta 26

CHICKEN SHIITAKE

Shiitake mushrooms, garlic, hot cherry peppers, fresh tomato 27

CHICKEN OR VEAL SCALOPPINE

francaise, marsala, or picatta 26 or 33

ROLLATINI

chicken & veal, prosciutto, mozzarella, mushroom demi glace 32

CHICKEN DAVENPORT

roasted peppers, fresh mozzarella, light tomato sauce 26