

Dinner

We feature vegetables from our Kitchen Garden and Organic Ingredients
from Local Vendors whenever possible

Appetizers

Garlic Fries	\$7
Potato Fries, Garlic, Parsley, Parmesan	
Monterey Bay Calamari	\$11
Parmesan Lime Aioli	
Steamed Mussels	\$11
Chorizo, White Wine, Garlic, Herbed Butter	
Chili Garlic Calamari	\$13
Garlic, Cilantro, Sambal Chili	
Chilean Crab Cakes	\$14
Stone Crab, Beurre Blanc Sauce and Citrus Salad	

Soups

Clam Chowder	Cup \$4	Bowl \$11
Clams, Clam Broth, Bacon, Potato, Carrots, Celery		
Red Chili	Cup \$4	Bowl \$12
Chorizo, Beef, Beef Stock, Beans, Red Wine		

Salads

Additions

Steak \$9 • Chicken Breast \$5 • Prawns \$10 • Fresh Fish of the Day \$6

Farmer's Market Greens	\$9
Farm fresh Spring Lettuce blend tossed with Tomato, Onion, Roasted Pepper, Olive Tapenade and Goat Cheese, served with Herb Toasted Crostini, dressed in a Lemon Basil Citronette	
Heart of Romaine Caesar	\$10
Romaine Lettuce topped with Shaved Aged Parmesan, Fresh Cracked Pepper, Garlic and Herb Croutons, tossed in our House-made Caesar's Dressing	
Roasted Beet	\$12
Fresh Seasonal Beets, Seasoned Greens, Caramelized Onions, Pine Nuts, dressed in a Balsamic Vinaigrette, topped with Bleu Cheese	
Apple & Spiced Candied Walnuts	\$12
Farm fresh Spinach tossed with Apples, Spiced Candied Walnuts, dressed in a Honey Red Wine Vinaigrette	

Pizzetis from our Wood Oven

Margarita	\$9
Roasted Garlic, Fresh Tomatoes, Basil, Parmesan and Fresh Mozzarella	
Corralitos	\$9
Sausage, Slow Cooked Apples, Bacon, Roasted Garlic Mozzarella and Bleu Cheese	
Riviera	\$9
Baked Eggplant, Zucchini, Tapenade, Sliced Tomato, Roasted Garlic, Red Pepper, Sun-Dried Tomato, Mozzarella and Fresh Basil	
Magic Mushroom	\$9
Baby Portobello and White Button Mushrooms, Chopped Spinach, Basil, Sage, Fresh Tomato, and Mozzarella	
BBQ Chicken	\$10
Wood Roasted Chicken, Espresso BBQ Sauce, Red Onion, Cilantro and Mozzarella	
Prosciutto & Manchego	\$10
Prosciutto, Manchego Cheese, Caramelized Onions finished with Star Anise infused with Balsamic Vinegar	

Corkage fee \$15/bottle • Split plate fee \$2/person
18% gratuity added for parties of six or more • 21% gratuity added for parties over twelve

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Pasta

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|---|------|
| House Signature Artichoke Leek Lasagna
Served with our House-made Bechamel Sauce, finished with Basil
Infused Olive Oil | \$13 |
| Ratatouille
Roasted Eggplant, Red Bell Pepper, Zucchini, Mushroom, Tomato | \$16 |
| House Signature Seafood Pasta
Mussels, Shrimp, Scallops, Wine, Garlic, Alfredo Sauce | \$17 |
| Winter Squash Ragu
Winter Squash, Braised Pork, Rhubarb, Caramelized Onion, Vanilla | \$18 |

Davenport Roadhouse Specials

Entrees are served with a choice of Seasonal Vegetables or Mashed Potatoes

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| Davenport Roadhouse Bistro Burger
Half Pound Creekstone Angus Beef, Red Onion, Chipolte Aioli and
Cheddar Cheese. Add Chili \$3 | \$13 |
| Fish 'N Chips | \$15 |
| Wood Oven Roasted Half Chicken
Herb Seasoned Chicken, Garlic, Rosemary and Mint | \$18 |
| Wood Grilled Fresh Fish
Seasoned Fresh Fish served with a Tomato, Pine Nut Relish and Polenta | \$19 |
| Root Beer Braised Short Ribs
Marinated Short Ribs in our House Recipe | \$22 |
| Catch of the Day
Please ask your server for the Fresh Fish of the Day and our Chef's
Special Preparation | market |
| Signature Cioppino
A Coastal Tradition, this hearty Seafood Soup features Mussels,
Prawns, Scallops and the freshest fish the market has to offer in our
House-made Tomato Broth | \$24 |
| Wood Grilled New York Strip Steak
Accompanied with a Portobello Beurre Rouge Sauce | \$28 |

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