

Lunch

We feature vegetables from our Kitchen Garden and Organic Ingredients
from Local Venders 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 Beats, 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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Sandwiches

Sandwiches are served with a side of French Fries or Market Greens Salad. Add Cheese \$1

- Pulled Pork Sandwich \$12
Wood Roasted Slow Cooked Seasoned Pork, Espresso BBQ Sauce
- Davenport Roadhouse Bistro Burger \$13
Half Pound Creekstone Angus Beef, Red Onion, Chipolte Aioli and Cheddar Cheese. Add Chili \$3
- Wood Grilled Calamari \$14
Seasoned Calamari, Tomato, Lettuce, Lemon Caper Aioli
- New York Strip Steak \$15
Marinated Strip Steak, Grilled Peppers and Onions

Panini

- Black Forest Ham \$9
Black Forest Ham, Apple, Spinach, Swiss, Raspberry Dijon
- Monterey Chicken \$9
Roasted Chicken Breast, Grilled Mushroom, Spinach, Monterey Jack, Garlic Aioli
- Roasted Vegetable \$9
Seasoned Eggplant, Zucchini, Bell Pepper, Fresh Mozzarella

Pasta

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

Davenport Roadhouse Specials

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

- Fish Tacos \$11
Talapia, Avocado, Cabbage, Cilantro, Chipolte Aioli on 2 flour tortillas
- Fish 'N Chips \$13
- Wood Oven Roasted Half Chicken \$18
Herb Seasoned Chicken, Garlic, Rosemary and Mint
- Wood Grilled Fresh Fish \$19
Seasoned Fresh Fish served with a Tomato, Pine Nut Relish and Polenta
- Root Beer Braised Short Ribs \$22
Marinated Short Ribs in our House Recipe
- Catch of the Day market
Please ask your server for the Fresh Fish of the Day and our Chef's Special Preparation
- Signature Cioppino \$24
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
- Wood Grilled New York Strip Steak \$28
Accompanied with a Portobello Beurre Rouge Sauce

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