




Dinner

We feature vegetables and Organic Ingredients from Local Vendors whenever possible

Pasta

- Davenport Roadhouse Signature Artichoke Leek Lasagna** \$13
Served with our house-made Bechamel sauce, finished with a touch of Olive Oil
 Pairing: Chardonnay, Beauregard Vineyards, 2006 – Glass \$8 / Bottle \$32
- Pasta Primavera** \$14
Fettuccini pasta served with farm fresh Carrots, Zucchini, Bell Peppers, Asparagus, Fennel served with our house-made Alfredo sauce
 Pairing: Syrah, Ahlgren Vineyards 2001 – Glass \$8 / Bottle \$32
- Davenport Roadhouse Signature Seafood Pasta** \$20
Fettuccini, Fresh Fish, Mussels, Clams, Shrimp, Scallops, Chorizo, White Wine, Clam sauce, Fennel, Tomato, Garlic, Saffron
 Pairing: Chardonnay, Beauregard Vineyards, 2006 – Glass \$8 / Bottle \$32

Dinner Entrées

- Catch of the Day** market price
Please ask your server for the Fresh Fish of the Day and our Chef's Special Preparation
- Davenport Roadhouse Bistro Burger** \$13
(Served with a choice of side of French Fries or side Salad.) 1/2 lb. ground Angus Beef patty, Vermont Cheddar Cheese, Onion Marmalade, Lettuce, Tomato, Chipotle Aioli. Add Bacon \$1; add Avocado \$2; add Chili \$2
- Wood Oven Grilled Eggplant Napoleon** \$15
Eggplant, Zucchini, Red Bell Pepper, Spinach, Fresh Mozzarella, Marinara topped with Pesto
 Pairing: Pinot Grigio, Bargetto 2006 – Glass \$7 / Bottle \$28
- Fish 'N Chips** \$17
Panko breaded White Fish served with French Fries
 Pairing: Santa Cruz Mountains, Hefeweizen – Glass \$5
- Chicken under a Brick** \$18
Wood-roasted Half Chicken glazed with an Amber Ale reduction, served with wood-grilled Locally Farmed Artichokes
 Pairing: Boont Amber Ale Draft – Glass \$5
- Wood-Grilled Salmon** \$19
Served with sautéed Asparagus, Tomato Pine Nut relish. Served with our house-made Polenta
- Wood-Grilled Lamb Shank** \$20
Two 8 oz. wood-grilled Lamb Shanks braised in Lemon, Rosemary and White Wine. Served with Polenta and mint Pesto
 Pairing: Syrah, Ahlgren Vineyards 2001 – Glass \$8 / Bottle \$32
- Wood-Grilled Duck Breast** \$22
Apple-Ginger Gastrique. Served with Bacon braised Red Russian Kale from Freewheeling Farms and Yukon Gold Potato Hash
 Pairing: Tempranillo, Santa Cruz Mountain Vineyards 2005 – Glass \$8 / Bottle \$32
- Davenport Roadhouse Signature Cioppino** \$22
A Coastal Tradition, this hearty Seafood Stew features Mussels, Clams, Prawns, Scallops and the freshest fish the market has to offer in our house-made Saffron Tomato Broth
 Pairing: Tempranillo, Santa Cruz Mountain Vineyards 2005 – Glass \$8 / Bottle \$32
- Wood-Grilled Flat Iron Steak** \$22
Wood-Grilled Flat Iron Steak, marinated Cherry Tomatoes, Fennel Potato Hash, Shaved Onion & Arugula
 Pairing: Cabernet Sauvignon, Organic Wine Works 2006 – Glass \$8 / Bottle \$36

Side Orders

Mashed Potato \$3 • Wood-Grilled Asparagus \$5
Sautéed Spinach with Garlic and Chili Flakes \$4 • Sautéed Seasonal Vegetables \$4