



MENU

Served 11:00 a.m. to 10:00 p.m.

Cougar Gold Cheese Dip 9

Hot melted medley of cheeses, roasted garlic, shallots & pepperoncini, picholene & nicoise olives served with toasted bread, serves 2 to 4 people

♣ Jumbo Prawn-tini 12

Four extra large wild prawns served with spicy cocktail sauce

Sesame Seared Yellow Fin Tuna* 12

Fresh Ahi tuna sliced thin served rare with our house made creamy wasabi sauce

Fresh Dungeness Crab Cake 14

A fresh Dungeness crab cake served with a petite frisee salad & our special house made sauce

Gourmet Onion Rings 7

Giant sweet onion rings dipped in batter, sprinkled with our secret blend of seasonings served with our special house made sauce

Calamari 10

Lightly battered calamari fried crisp served with sides of special house made sauce & marinara sauce

French Onion Soup 8

Washington sweet onions caramelized with sherry in an herb broth topped with a crouton, melted Gruyère cheese & green onions

Tomato Bisque Soup 6

Creamy tomato soup flavored with basil & garlic

Caesar Salad 8

Whole leaf hearts of romaine dressed with our house made Caesar & shaved Parmesan served with freshly baked garlic croutons Topped with chicken 12

Cobb Salad 12

Fresh romaine lettuce topped with smoked turkey, bacon, blue cheese, cheddar cheese, hard boiled egg slices, tomatoes & avocado served with your choice of dressing

♣ The Davenport Crab Louis Salad* 20

Created by Louis Davenport himself, our signature salad is made with crisp butter lettuce topped with fresh crab, hard boiled eggs & tomatoes, dressed with our rich Louis dressing

Asian Chicken Salad 12**

Udon noodles, cashews, Napa cabbage slaw, orange sesame dressing topped with grilled teriyaki chicken breast & sprinkled with sesame seeds

Grilled Cheese Sandwich & Tomato Bisque Soup 9

A trio of Fontina, Swiss & Cheddar cheeses toasted on house made French bread served with our Tomato Bisque soup

Lemon Cream Fettuccini 12

Light lemon cream sauce tossed with parsley, lemon zest & topped with Parmesan cheese

Reuben Sandwich 10

Slow cooked corned beef layered with sauerkraut, Gruyère cheese, our famous Louis dressing & Dijon on a grilled marble rye bread served with fries

Charbroiled Burger* 10

8oz CAB ground chuck patty topped with melted cheddar cheese, lettuce, tomatoes, pickles, onions, served with fries & a side of our famous Louis dressing

Lamb Burger* 11

Charbroiled spicy lamb patty topped with roasted red bell peppers, goat cheese, roasted garlic & cucumber mint sauce served with fries

French Dip 16

Tender slow cooked prime rib shaved thin served on a homemade toasted baguette & topped with melted Gruyère cheese served with fries, sides of au jus & creamed horseradish

Grilled Chicken Sandwich 10**

Marinated balsamic onions, pancetta bacon & pesto top a tender chicken breast, layered with Swiss cheese served with a green salad tossed with balsamic vinaigrette

Grilled Rib Eye* 30

Our flavorful rib eye steak is grilled served with a side of creamy peppercorn sauce & fries

Items marked with an (*) may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (**Contains nuts or nut products)

♣ Indicates House Specialties