

THE DAVIDSON LOBBY BAR & RESTAURANT
DINNER MENU
SERVED FROM 5 PM - 10 PM

HORS D'OEUVRES

- CREAMY FIVE-ONION SOUP** \$8
Gruyere Cheese, Sourdough, Crispy Shallots
- ENDIVE, AMISH BLUE, & CHICORY SALAD** \$12
Sherry Vinaigrette, Crispy Capers, Carrot Curls
- CHICKEN LIVER PARFAIT** \$10
Blackberry Preserves, Toast Points
- WAGYU STEAK TARTARE** \$21
Cured Yolk, Spicy Mustard, Crispy Wontons
- DUCK À L'ORANGE** \$17
Flash Fried Wings, Citrus Glaze, Shoyu-Scallion Aioli
- JUMBO SHRIMP LOUIS** \$16
Frisee, Lemon, Quail Egg, Brioche
- BABY GEM WALDORF SALAD** \$14
Imperial York Apples, Grapes, Walnuts, Celeriac,
Crispy Shallots, Herb Buttermilk Dressing
- CHARCUTERIE & CHEESE BOARD** \$22
Coppa, Salami, Pate, Serrano Ham, Manchego,
Amish Blue, Pickled Vegetables, Roasted Garlic,
Dijon Mustard, and Rustic Bread



THE DAVIDSON LOBBY BAR & RESTAURANT
DINNER MENU
SERVED FROM 5 PM - 10 PM

SANDWICHES
SERVED WITH STEAK FRIES

OPEN-FACED SHAVED PORK Toasted Sourdough, Pork Gravy, Crispy Shallots	\$12
CALF'S LIVER TARTINE Caramelized Onions, Bacon Jam, Frisee, Brioche Toast, Gastrique	\$13
"48 EAST" DELUXE House Blend Steak Patties, Smoked Gouda, Tomato, Farmer's Roll	\$16
"LE CURRIED HEN" Bibb Lettuce, Pickled Red Onion, Cornish Hen Salad, Bouchee	\$13

STEAKS, CHOPS, POULTRY, AND SUCH...
SERVED WITH FRESH BAKED ROLLS, AND MÂITRE D'HÔTEL BUTTER

ROASTED CORNISH HEN Fingerling Potatoes, Grated Carrot Salad, Lemon Dijon Vinaigrette	\$33
HERITAGE PORK CHOP Couscous, Roasted Apples, Cipollini Onions, Apple Jus	\$32
CHOPPED STEAK "AU POIVRE" Melted Leeks, King Trumpet Mushrooms, Mashed Potatoes, Green Peppercorn Sauce	\$24
"FRUTTI DI MARE" PAN ROAST Shrimp, Scallops, Risotto, Asparagus Tips	\$36
OVEN-ROASTED STRIPED BASS & MOULES FRITES Chablis-Garlic Butter, Bernaise Aioli	\$40
24 OZ BONE-IN RIBEYE Bone Marrow Butter, Asparagus, Pomme Purée, Bordelaise Sauce	\$65
MUSHROOM-ARTICHOKE BARIGOULE Vol-Au-Vent, Basil, Chardonnay, Butter, Leeks, Carrot	\$26
ESPRESSO-RUBBED CULOTTE STEAK Dirty Rice, Shiraz Gastrique, Arugula	\$34

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THE DAVIDSON LOBBY BAR & RESTAURANT
DINNER MENU
SERVED FROM 5 PM - 10 PM

DESSERTS

BANANA CHOCOLATE BREAD PUDDING \$10
Crème Anglaise, Chantilly Cream

UPSIDE-DOWN CARAMELIZED APPLE PIE \$10
Cinnamon Crème Fraîche

CHOCOLATE ICE BOX NAPOLEON \$10
Chocolate Mousse, Whipped Cream, Cocoa Nibs,
Graham Cracker

FRENCH PASTRIES \$16
Financier, Macaroons, Petit Fours, Berries

DESSERT COCKTAILS

MIDNIGHT SNACK \$14
Hot americano coffee, spiced dark rum, Grand
Mariner, and house-made amaretto/coffee liquor
*"For the town where the debate of the best
snack brand will never be settled"*

YORK IMPERIAL \$14
Applejack brandy, fresh apple cider, caramel, vanilla
syrup, house-made grenadine, & chocolate bitters
*"Perfectly polished with hometown pride
and spirit"*

DESSERT WINES

ZIND-HUMBRECHT GRIS ROCHE ROULÉE 108
Alsace 2018

GONZALEZ BYASS LEONOR 12 YR SHERRY 29 100
Spain (12 Yr Aged)

VIVANCO LA MALDITA 9 38
Aragon

ROZÈS PORTO VINTAGE 38 124
Portugal 1997

**RAMOS PINTO QUINTA DE
ERVAMOIRA PORT** 38 124
Portugal (10 Yr)