

THE DAVIDSON LOBBY BAR & RESTAURANT
DINNER MENU
SERVED FROM 5 PM - 9 PM

HORS D'OEUVRES

CREAMY FIVE-ONION SOUP \$8

Gruyere Cheese, Sourdough, Crispy Shallots

CHICKEN LIVER PARFAIT \$10

Blackberry Preserves, Toast Points

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



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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 \$14

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

GONZALEZ BYASS LEONOR 12 YR SHERRY 29 | 100

Spain (12 Yr Aged)

VIVANCO LA MALDITA 9 | 38

Aragon

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SANDWICHES
SERVED WITH STEAK FRIES

OPEN-FACED SHAVED PORK	\$14
Toasted Sourdough, Pork Gravy, Crispy Shallots	
"48 EAST" DELUXE	\$16
House Blend Steak Patties, Smoked Gouda, Tomato, Boom Boom Sauce, Farmer's Roll	
"LE CURRIED HEN"	\$14
Bibb Lettuce, Pickled Red Onion, Cornish Hen Salad, Bouchee	

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

ROASTED CORNISH HEN	\$33
Fingerling Potatoes, Grated Carrot Salad, Lemon Dijon Vinaigrette	
HERITAGE PORK CHOP	\$32
Couscous, Roasted Apples, Cipollini Onions, Apple Jus	
"FRUTTI DI MARE" PAN ROAST	\$42
Shrimp, Scallops, Risotto, Asparagus Tips	
24 OZ BONE IN RIBEYE	\$70
Bone Marrow Butter, Asparagus, Pomme Puree, Bordelaise Sauce	
MUSHROOM-ARTICHOKE BARIGOULE	\$28
Vol-Au-Vent, Basil, Chardonnay, Butter, Leeks, Carrot	
ESPRESSO-RUBBED CULOTTE STEAK	\$38
Dirty Rice, Shiraz Gastrique, Arugula	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 6 OR MORE A 20% GRATUITY WILL BE CHARGED.