

THE DAVIDSON LOBBY BAR & RESTAURANT

DINNER MENU

SERVED DAILY FROM 5PM-10PM

SANDWICHES

Served with Fries

OPEN FACED STEAK TARTINE ON BRIOCHE \$24

8 Oz Strip Steak, Jus Lie, Fresh Shaved
Horseradish, French Fries

ROYAL SQUARE SMASH BURGER \$18

2 (4 oz) Grilled House Blend Steak Patties, Lettuce, Tomato,
Onion, Cheddar, Duke Street Sauce, Potato Bun

MAIN COURSES

GRILLED RACK OF LAMB \$58

Wasabi Mashed Potatoes, Snow Peas, Miso Mustard

HOUSE MADE GNOCCHI \$26

Sweet & Hot Pepper Tomato Jam, Ricotta Cream, Spinach

GRILLED 16OZ N.Y. STRIP STEAK \$52

Boulangère Potatoes, Broccolini, Compound Butter

GRILLED PORK LOIN CHOP \$36

Boursin Grit Cake, Peach Chimichurri, Charred Pearl Onion, Fresno
Chili

MARKET CATCH OF THE DAY \$ MKT PRICE

CHICKEN "CALABRESE" \$29

Calabrian Chili, Spinach, Squid Ink Spaghetti. Spicy Seafood
Tomato-Nduja Sauce

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

Parties of 6 or more a 22% gratuity will be added.

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APPETIZERS

- "FRUITTI DI MARE" COCKTAIL** \$20
Poached Shrimp, Crab, And Green Lip Mussels, Shaved Fennel, Lemon Oil, Tangy Tomato-Horseradish Sauce
- CRISPY PORK BELLY** \$12
Plum Glaze, Nappa Slaw, Cilantro
- NDUJA CARAMELIZED ONION CROQUETTES** \$14
Raclette Espuma, Cornichons, Pimenton

SOUP

- MARKET SOUPS** \$8
Chef's Daily Selections

SALADS

- GREENS** \$10
Lettuce Blend, Carrot, Tomato, Onion, Cucumber, Breakfast Radish Garlic Croissant Crouton
- CALABRIAN CAESAR SALAD** \$12
Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic
- ICEBERG WEDGE SALAD** \$12
Cured Egg Yolk, Candied Bacon, Roasted Tomato, Pickled Onion Petals. Blue Cheese Dressing.

SALAD ADD ON'S

- GRILLED CHICKEN BREAST** \$8
- POACHED SHRIMP** \$12
- 8 OZ N.Y. STRIP STEAK** \$18

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DESSERTS

- PENNSYLVANIA DUTCH APPLE DUMPLING** \$10
Apple Cider Cream
- COFFEE MOCHA MOUSSE** \$14
Caramel, White Chocolate Sauce, Coffee Cake Crumble
- CARAMELIZED BANANA CROISSANT PUDDING** \$10
Chantilly Cream, Pastry Cream, Lavender Honey, Cocoa Nib

DESSERT COCKTAILS

- WATCHIN' THE FIRE GLOW** \$12
Elijah Craig Bourbon Infused With Nutella Spread, Chocolate Bitters
- APPLE FESTIVAL** \$12
Holla Gin, Applejack Brandy, Lemon, Cinnamon, Sparkling Cider. Garnished with Apples Soaked In Applejack and Lemon. Toasted Cinnamon Stick
- YORKTOWNE ESPRESSO MARTINI** \$12
Tito's, Kahlua, Fresh Espresso, Vanilla Syrup, Chocolate Bitters, Shaved Chocolate Espresso Beans

BOTTLED WATER SERVICE

- SAN PELLEGRINO** \$6.75
- ACQUA PANNA** \$6.75

BEVERAGES

- DRIP COFFEE** \$4
- HOT TEA** \$4
- UNSWEETENED ICED TEA** \$4
- SOFT DRINK** \$3

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