

THE DAVIDSON LOBBY BAR & RESTAURANT

DINNER MENU

SERVED DAILY FROM 5PM-10PM

SANDWICHES

Served with Fries

GRILLED CHICKEN MELT \$16

Fontina, Calabrian Chili Aioli, Caramelized Onions,
Arugula, Sourdough Bread

"THE CIRCUIT" BURGER MELT \$18

2 (4 oz) Grilled House Blend Steak Patties, Bacon, Blue
Cheese, Arugula, Tomato Jam, Farmhouse Bun

MAIN COURSES

VEAL SALTIMBOCCA \$42

Prosciutto, Sage, Fennel Risotto, Baby Carrots, Pan Jus

HOUSE MADE BUTTERNUT SQUASH RAVIOLI \$30

Pistachio, Sundried Tomato, Sage Brown Butter

GRILLED 14 OZ DELMONICO STEAK \$50

Rapini, Garlic Mashed Potato, Blue Cheese Butter

TAMARIND-GINGER GLAZED PORK CHOP \$32

Roasted Parsnips, Smoked Sweet Potato, Broccolini

CORIANDER RUBBED FAROE ISLAND SALMON \$34

Root Vegetable Succotash, Apple Cranberry Chutney

JAPANESE FRIED CHICKEN (KAARAGE) \$32

Egg Fried Rice, Kewpie-Wasabi Aioli, Furikaki

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.

THE DAVIDSON LOBBY BAR & RESTAURANT

DINNER MENU
SERVED DAILY FROM 5PM-10PM

APPETIZERS

- MUSHROOM & GOAT CHEESE ARANCINI** \$14
Pomodoro Coulis, Fennel
- LOBSTER-SWEET CORN FRITTER** \$16
Spicy agave, Avocado Crema
- ARTISAN MEAT AND CHEESE BOARD** \$22
Chef Selection of Two Specialty Cheeses,
Two Cured Meats, House Pickled Vegetables,
Mustard, Marmalade, Rustic Bread

SOUP

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

SALADS

- | | FULL/HALF |
|--|------------|
| HOUSE SALAD | \$12 / \$6 |
| Simple Green Salad, Cucumbers, Daikon Radish, Carrot, Tomato, Garlic Croissant, Croutons | |
| CALABRIAN CAESAR SALAD | \$14 / \$7 |
| Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic | |
| ROASTED BEET AND LACINATO KALE SALAD | \$16 / \$8 |
| Smoked Goat Cheese, Pickled Red Onion, Candied Pecans, Apple Dijon Vinaigrette | |

ADD ON'S

- GRILLED CHICKEN BREAST** \$8
- 8 OZ PRIME RIBEYE** \$20

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.

THE DAVIDSON LOBBY BAR & RESTAURANT

DINNER MENU
SERVED DAILY FROM 5PM-10PM

DESSERTS

- APPLE BUTTER MONKEY BREAD** \$12
Vanilla Bean Creme Fraiche,
Wildflower Honey
- CHOCOLATE TRIO MOUSSE** \$14
White Chocolate Ganache, Dark & Milk
Chocolate Mousse, Cake Crumbles
- MOCHA CREME BRULEE** \$12
Chocolate Pistachio Cake Truffle

DESSERT COCKTAILS

- IT'S B-A-N-A-N-A-S** \$11
Captain Morgan Rum, Licor 43,
Banana Liqueuer, Vanilla, Fresh
Espresso (*Topped with Nutmeg*)
- PISTACHIO CHOCOLATE MARTINI** \$14
Holla Vodka Pistachio, Creme de Cacao
Pistachio Cream, Chocolate Bitters,
Toasted Kataifi
- SUGAR SWEET** \$13
Camerena Blanco Tequila, Black Irish
White Chocolate Liqueur, Amaretto,
Heavy Cream
- YORKTOWNE ESPRESSO MARTINI** \$15
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

- FRENCH PRESS COFFEE SERVICE** \$16
Chantilly Cream, Cinnamon, Lemon-Honey
Spoon, Rock Candy Crystals, Lemon Peels,
Sugar Cubes, Macaroons, Choice of Milk
- HOT TEA** \$4
- UNSWEETENED ICED TEA** \$4
- SOFT DRINK** \$3

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.