

# W I N E L I S T

	<b>BUBBLES</b>	<b>GLASS</b>	<b>BOTTLE</b>
W	J Roget Sparkling Wine -----	7	27
	Mionetto Prosecco 187ml -----	9	
	Domaine Ste. Michelle -----		39
	Bartenura Moscato -----		43
	Chandon Brut Sparkling Wine -----		43
	<b>WHITES</b>		
W	Laterre Chardonnay -----	7	
	Rodney Strong Chardonnay -----		31
	William Hill Chardonnay -----		40
	Estancia Chardonnay -----		35
	Butter Chardonnay -----	10	39
	Ferrari Carano Chardonnay -----	13	51
W	Underwood Pinot Gris -----	9	35
	Santa Margherita Pinot Grigio -----		55
W	Ferrari Carano Fume Blanc -----	9	35
	Kim Crawford Sauvignon Blanc -----	10	35
	Kung Fu Girl Riesling -----		31
	Ferrari Carano Rosè -----	8	31
	Beringer White Zinfandel -----	6	23
	Jack's House Chardonnay -----		47
	Tre Terre Chardonnay -----		40
	<b>REDS</b>		
	Rodney Strong Pinot Noir -----	11	43
	Meiomi Pinot Noir -----	13	51
	Canon Pinot Noir -----		39
W	Laterre Merlot -----	7	
	Clos du Bois Merlot -----	9	35
	Rutherford Hill Merlot -----		39
	Laterre Cabernet -----	7	
	Ravage Cabernet -----		27
	Josh Cabernet -----		31
	Sterling Cabernet -----	11	40
	Simi Cabernet -----		
	Justin Cabernet -----		53
W	Trapiche Cabernet -----	9	35
	Dashè Zinfandel -----		51
	Seghesio Zinfandel -----		55
	Ferrari Carano Sienna -----	13	51

## DRAFT BEER 7

## BOTTLED BEER

Coors, Coors Light, Bud, Bud Light, Miller Light, MGD, Corona, Corona Light, Becks, O'Douls, Michelob Ultra,

Fat Tire, Sam Adams, Stella, New Castle, Peironi, Guinness, Amstel Light, Heineken, Modelo **4.25 - 6.50**

## A P P E T I Z E R S

### ITALIAN RISOTTO BALLS 9

Panko Bread Crumbs, Lemon Garlic Aioli, Basil Leaf

### SHRIMP SALTIMBOCCA 12

Three Prawns, Sage, Prosciutto Di Parma, Parmesan Polenta Cake, Lemon Butter Sauce, Italian Parsley

### CALAMARI FRITO 11

Breaded Calamari, Serrano Pepper Aioli, Grape Tomatoes, Grilled Lemon

### LOUISIANA CRAB CAKES 12

Trio of Housemade Louisiana Style Crab Cakes, Roasted Corn Relish, Chive Oil, Garden Greens, Creole Aioli

### NEW ENGLAND STEAMERS 12

Steamer Clams, Butter, Garlic, Shallots, White Wine, Lemon, Crunchy Bread

### SASHIMI TUNA TARTARE 14

Wild Caught Ahi Tuna, Avocado, Pickled Ginger, Toasted Sesame Seeds, Scallions, House-made Ponzu Sauce

### JUMBO PRAWN COCKTAIL 16

Chilled Jumbo Prawns, Pacific Rim Cocktail Sauce, Lemon

## S A L A D S

### DAVID'S HOUSE SALAD 4

Mixed Greens, Hot House Cucumber, Cherry Tomato, Golden Beet Strips

### JUST 'BEET' IT SALAD 9

Red and Golden Beets, Arcadian Greens, Chevre, Candied Walnuts, Fresh Mint, Spanish Sherry Vinaigrette

### PANZANELLA GREEK SALAD 10

Romaine, Arugula, Artichokes, Olives, Avocado, Cherry Tomatoes, Marinated Soft Cheese, Red Onion, Ciabatta Croutons, Red Wine Rosemary Vinaigrette

### BERRY SALAD 12

Grilled Chicken, Crisp Romaine, Spinach, Strawberries, Blueberries, Almonds, Feta, Raspberry Vinaigrette

### CLASSIC CHICKEN CAESAR SALAD 12

Chilled, Romaine Hearts, Parmigiano-Reggiano, Myer Lemon Caesar Dressing

### POINT REYES COBB 14

Grilled Chicken, Greens, Tomatoes, Avocado, Hard-Boiled Egg, Cherry wood Bacon, Point Reyes Blue Cheese

### ARTISAN STEAK SALAD 15

Grilled Sirloin, Wild Arugula, Polenta, Pickled Red Onions, Spanish Sherry Vinaigrette

### PACIFIC RIM AHI SALAD 16

Seared Ahi Tuna, Wild Arugula, Mango, Red Peppers, Crispy Wonton Strips, Red Cabbage, Wasabi Aioli, Ginger Soy Vinaigrette

## S I G N A T U R E B U R G E R S

### + S A N D W I C H E S

Choice of Sidewinder Fries or Fresh Fruit Cup

### GOOD 'OLE DAVID'S BURGER 12

Certified Angus Beef, Green Leaf Lettuce, Tomato, Red Onion, Pickle, Choice of Cheese

### BLACKENED CHICKEN SANDWICH 12

Blackened Chicken Breast, Grilled Red Onions, Avocado, Pepper Jack, Sweet Onion Vinaigrette, Ciabatta Roll

### THE GOLDEN BEAR SANDWICH 12

Grilled Ham, Bacon, Jalapeño Jack, Gruyere, White Cheddar, Tomato, Parmesan Crusted Sourdough

### WEST TEXAS BURGER 13

Certified Angus Beef, Cherrywood Bacon, BBQ Sauce, Black + Tan Onion Rings, Wisconsin Cheddar Cheese

### THE FRENCHMAN'S DIP 16

Certified Angus Prime Rib, Port Wine Rosemary Au Jus, Creamy Horseradish, Gruyere, Grilled Hoagie Roll

### THE MICKELSON "PHILLY" SANDWICH 16

Seared Strips of Slow Roasted Rib Eye, Peppers, Onions, Provolone

### DOWNTOWN MANHATTAN BURGER 16

Short Rib-Brisket Blend, NY White Cheddar, Cherrywood Bacon, Caramelized Onion

### SPLIT PLATE CHARGE 5

# F A V O R I T E S

## CARLITO'S STREET TACOS 13

Corn Tortillas, Carne Asada, Onion, Cilantro, Fire Roasted Chilè de Arbol, Chips + Salsa

## RED HAWK WINGS 13

Jumbo Chicken Wings, Chilled Veggies, Buttermilk Ranch | Plain • BBQ • Teriyaki • Buffalo Sauce

## FISH + CHIPS 14

Beer-Battered Alaskan Cod, House-Made Tartar Sauce, Sidewinder Fries, Coleslaw

# W H I T E B R I C K O V E N P I Z Z A S

## INDIVIDUAL 12" • FAMILY 16"

### MARGHERITA 11 • 16

Mozzarella, Parmesan, Roma Tomato, Fresh Basil

### CLASSIC PEPPERONI 11 • 18

House-Made Marinara, Mozzarella

### BBQ CHICKEN 13 • 18

House-Made BBQ Sauce, BBQ Grilled Chicken, Red Onion, Cilantro

### COMBO DELUXE 14 • 22

Pepperoni, Salami, Italian Sausage, Ham, Black Olives, Bell Peppers, Mushrooms, Onions, Grated Parmesan

### CALIFORNIA GARDEN 15 • 23

White Sauce, Mushrooms, Tomatoes, Sun-Dried Tomatoes, Artichoke Hearts, Bell Peppers, Topped With Fresh Spinach + Avocado

# P A S T A

## LASAGNE ALLA BOLOGNESE 16

8 Layers of Fresh Pasta, Ricotta, Parmesan Cheese, Mozzarella, Meat Sauce

## CHICKEN PICCATA FLORENTINE 16

Pan-Fried Chicken Scaloppini, Mediterranean Capers, Fresh Lemon Butter Sauce, Linguini Florentine, Basil

## ITALIAN SAUSAGE PAPPARDELLE 18

Pappardelle Pasta, Italian Sausage, Roma Tomato Marinara, Parmigiano Reggiano

# E N T R E E S

## BACON WRAPPED PORK TENDERLOIN 18

Pork Tenderloin, Port Demi Glaze, Potato Puree, Baby Carrots, Asparagus

## PAN SEARED DAY BOAT SCALLOPS 32

Mushroom Risotto, Sauteed Spinach, Crispy Pancetta

## GRILLED ARGENTINE C.A.B FLAT IRON STEAK 20

Chimichurri Sauce, Roasted Fingerling Potatoes, Broccolini

## HERB ROASTED LEMON CHICKEN 21

Organic Airline Breast, Lemon Pan Jus, Grilled Corn, Mashed Potatoes,

## SEARED KING SALMON 22

Swiss Chard, Crimini Mushrooms, Snow Peas, Corn, Basmati Rice, Charred Lemon

## RED HAWK RIBEYE 28

14 Oz. C. A. B. Ribeye, Cabernet Demi-Glaze, Garlic Mashed Potatoes, Crispy Fried Onions, Broccolini, Carrots

## LAND + SEA 30

Petite Certified Angus Filet Mignon, Shrimp, Beurre Blanc, Broccolini, Fried Carrots, Roasted Potatoes

## GARLIC + ROSEMARY CRUSTED PRIME RIB 12oz 25 • 14oz 28

Slow Roasted Prime Rib, Rosemary Cabernet Au Jus, Jumbo Baked Potato, Seasonal Vegetables

## PORK CHOP 18

Pan Roasted Center Cut French Pork Chop, Butter-Glazed Fuji Apple, Candied Bacon, Apple Brandy-Infused Bordelaise Sauce, Garlic Mashed Potatoes, Asparagus

## BRAISED SHORT RIB 26

Red Wine Braised Short Rib, Grilled Polenta, Asparagus, Cipollini Onion, Red Wine Demi

# David's

D I N N E R

MONDAY - SUNDAY **4:30PM-9PM**