

# Wines By The Glass

## REDS

*Pensfolds, Cabernet Sauvignon, South Eastern Australia, 2007*  
*Avalon, Cabernet Sauvignon, California 2005*  
*Butterfield Station, Merlot, California 2006*  
*Oyster Bay, Merlot, Marlborough, New Zealand 2006*  
*Caneletto, Pinot Noir, Lombardy, Italy 2006*  
*Peachy Canyon Incredible Red, Zinfandel, Paso Robles 2005*  
*Bodega Septima, Malbec, Mendoza, Argentina 2006*  
*Penascal, Shiraz, Cosecha, Spain 2004*

## WHITES

*Guenoc, Chardonnay, Lake County, California 2006*  
*Stella, Pinot Grigio, Umbria, Italy 2007*  
*Lockwood, Sauvignon Blanc, Monterey, California 2005*  
*Rudolf Muller, Spatlese, Riesling, Mosel, Germany*

## OTHERS

*Marques de Caceres, Tempranillo, Rioja, Spain 2006*  
*La Terre, White Zinfandel, California*

## FEATURED WINE

*ASK ABOUT OUR FEATURED WINE*  
*A DIFFERENT SELECTION EVERY MONTH*

## *Draft Beer*

12 OZ                      22 OZ

*Miller Lite*  
*Bud Lite*  
*Budweiser*  
*Killians Red*

16 OZ                      22 OZ

*Guinness Draught*  
*Bass Ale*  
*Bells Seasonal\**  
*8th Tap\*     \**

*\*A rotating seasonal tap from award winning micro-brewer Kalamazoo brewing company*

*\*\*A rotating tap with fun, exciting and unique beers. A different selection every month. Ask the DI staff for details*

**Make Restaurant  
Reservations Today**  
**989-793-7950**

# DI Lounge

&

## Davenport Grill



Appetizers,  
Entrees  
&  
Lounge Menu

## Lounge Menu

Served Monday—Saturday  
4pm—10pm

### DI BURGER & FRIES\*

8 oz. Sirloin patty, served with tomato, lettuce, onion and cheese

### CHICKEN QUESADILLA\*

Served with salsa and sour cream

### PORK RIBS\*

Served with BBQ and potato salad

### MEAT LOAF SANDWICH

Served with chips

## Late Night Menu

Served Monday - Saturday  
4 pm - 1 am

### CHICKEN TENDERS & FRIES

Four pieces of breaded chicken, served with BBQ or ranch dipping sauce

### SHRIMP & FRIES

Served with cocktail sauce

### 8 PIECE WINGS

Served with ranch or marinara sauce

### JALAPENO POPPERS

Served with salsa

### CALAMARI & FRIES

Served with tartar sauce

### SOUTHWEST EGG ROLLS & FRIES

Served with salsa

### CHIPS, CHEESE & SALSA

Nacho chips with queso cheese and salsa

### FRIES

Basket of fries

## Soups & Salads

(Offered on Both Restaurant & Lounge Menu)

Served in Lounge Monday - Saturday  
4 pm - 10 pm

### BUTTERNUT SQUASH BISQUE

Drizzled with basil and cream

### FRENCH ONION SOUP

Gratinée with provolone, swiss and parmesan cheese

### GRILLED CHICKEN BREAST OR

### SALMON \* CAESAR SALAD

Classic Caesar dressing, crispy romaine, garlic croutons and parmesan

### RASPBERRY CHICKEN SALAD

Mixed greens tossed in a raspberry champagne vinaigrette, garnished with mandarin, kiwi, strawberries and grilled chicken breast

## Sides

Caesar Salad-

Sauteed Mushrooms-

Rice-

Baked Potato-

Potato Gratin-

Pommes Frites-

Steamed Redskins-

Mashed Potato-

Split Plate Charge -

\* May contain undercooked animal products. The staff at the Davenport Grill would like to inform you that consuming raw or undercooked ingredients, which may include meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

## Restaurant Menu

Served Tuesday - Saturday  
5pm—10pm

## Appetizers

### SESAME ENCRUSTED AHI TUNA\*

Layered wakame salad and crispy phyllo chips, pickled ginger, wasabi and ginger coconut vinaigrette

### PRINCE EDWARD ISLAND MUSSEL

### “MARINIÈRE”\*

Steamed mussels with white wine, shallot, garlic and parsley

### CHICKEN QUENELLE\*

Served over a puff pastry with sautéed wild mushrooms, supreme sauce

### LUMP CRAB MEAT CAKE\*

On a bed of mixed greens with orange vinaigrette and balsamic reduction -

### ENCRUSTED GOAT CHEESE

### WITH NUTS

Warm goat cheese over spring mixed salad, dry cranberries, olive oil and balsamic vinaigrette

## Entrées

All entrees are served with house salad, soup of the day, fresh vegetables and artisan bread

### SEA SCALLOP RISOTTO\*

Pan seared scallops over a creamy risotto with parmesan, in a red wine

demi-glace sauce

### CHILEAN SEA BASS\*

Roasted and served with lobster sauce

### LAKE SUPERIOR WHITEFISH

### ALMONDINE\*

Pan seared and served with toasted almonds, butter and lemon sauce

### CANADIAN LAKE PERCH\*

Flash fried in our own spiced flour, served with lemon and tartar sauce

### JUMBO SHRIMP

### “A LA PROVENCALE”\*

Pan seared Jumbo Shrimp Flambée with Ricard, fresh tomato sauce with black olives and pesto.

A Riviera Tradition!

### SALMON

### AND CRAB MEAT ROULADE\*

Baked salmon stuffed with crab meat, served with a seafood veloute

### VEAL SHANK “OSSO BUCO”\*

Braised veal shank in tomato sauce

with an orange flavor

### RACK OF LAMB\*

Encrusted with stone ground mustard, garlic, herbs and slowly roasted at temperature

### STUFFED CHICKEN BREAST\*

Stuffed with wild mushrooms and served with a mushroom bourbon cream sauce

### CENTER CUT BEEF TENDERLOIN\*

6 oz -

10 oz -

Charbroiled center cut tenderloin served with a red wine sauce, melted garlic, herbs and butter

### NEW YORK STRIPLOIN

### A “L’ECHANOTTE” \*

Pan seared and served with a shallot red wine sauce

### PORK TENDERLOIN \*

Cabbage stew with bacon, chestnuts and sautéed apples