



2010
BEST APPETIZERS
BEST SEAFOOD

Salmon Daves

2010
BEST SEAFOOD
BEST RESTAURANT



starters

blue crab lettuce wrap
jumbo lump crab, bibb lettuce,
avocado, mango, bell peppers 12

crispy calamari basket
asian bbq, toasted peanuts 9.5

chilled shrimp stack
grated horseradish, bloody mary sauce 11

ahi sashimi
seared-rare, sushi rice, fresh wasabi 11

spinach artichoke bake
w/roasted red pepper toast 7.5

sandwiches

house-made veggie burger
black beans, brown rice & other
secret stuff w/alpine lace swiss,
fries & creamy cuke salad 8

grilled chicken club
bacon, swiss cheese & avocado,
1000 island, pretzel bun,
hand-cut fries 9

beer battered walleye
house slaw, challah roll,
hand-cut fries 12

mushroom swiss burger
shiitakes & ohio baby swiss,
hand-cut fries 9

mesquite bbq burger
bbq glaze, smoked gouda,
frizzled tabasco onions 10

bacon & egg burger
widmer aged cheddar,
fried egg & sweet peppers,
hand-cut fries 12

THE EXPRESS LUNCH

three courses served "on the fly"
10

soup

today's soup
lobster bisque
(add \$2)

salad

petite caesar
house salad
iceberg wedge

sandwich

sandwich du jour
tuna avocado slider
bacon cheddar
mini burger

soup calendar

dave's incredibly
rich & delicious
award-winning recipe

lobster bisque
cup 6 bowl 8

MONDAY
chicken florentine

every tuesday is...
FAT TUESDAY
n'awlins style gumbo

WEDNESDAY
wild mushroom barley

THURSDAY
king crab gazpacho

FRIDAY
manhattan clam chowder

WEEKENDS
chef's whim
CUP 3 BOWL 4

salads

house salad
cucumber wrap, sunflower seeds,
honey-lemon chardonnay dressing 4

the "wedge"
smoked bacon, egg, onion, 1000 island 5

small caesar
black olives, sourdough croutons 4

grilled chicken caesar
grilled chicken breast, romaine hearts,
topped w/shaved parmesan 9

oriental chicken
mandarin oranges, edamame, peanuts,
water chestnuts, bamboo shoots,
fried wontons, soy vinaigrette 12

grilled salmon
mixed greens, gorgonzola blue,
artichokes, hearts of palm, bacon,
pine nuts, honey-lemon chardonnay 12

lobster louie chop
coldwater lobster with bacon, shrimp,
olives & egg in a classic louie dressing
w/crispy onions over chopped iceberg 13

house specialties

dashi pork bowl
slow-braised pork belly &
shredded pork shoulder, dashi broth
w/ramen, nori & poached egg 10

spicy seafood lo mein
shrimp, sea scallops, salmon,
asian veggies, lo mein egg noodles,
tangy szechuan sauce 14

chicken broccoli alfredo
blackened chicken, broccoli florets,
roasted onion & red peppers,
penne, parmesan alfredo sauce 10

spinach & chèvre ravioli
topped w/tomato-basil relish,
roasted red pepper purée &
herb-infused virgin olive oil 10

today's fresh catch
available "simply prepared"
w/whole grain jasmine rice,
seasonal veggies AQ

ahi tuna stir-fry
blackened & seared rare,
jasmine rice, szechuan broccoli salad,
sweet thai chili sauce 12

shrimp & scallops
pan-seared w/roasted garlic beurre blanc,
blue point lobster mashers,
sautéed green beans 14

cedar-planked salmon
prime cut fillet, slowly baked
w/lemon-dill butter, whipped idahos &
steamed broccoli 12

fire-grilled ginger soy salmon
marinated & glazed boneless steak
w/caramelized walla walla onions,
whole grain edamame rice 11

wild alaskan halibut
ohio sweet corn cakes,
sugar snap peas w/fresh horseradish,
roasted red pepper velouté 14

black & bleu strip steak
pan-seared topped w/gorgonzola,
herb-roasted yukon golds,
sautéed spinach 17

HRcleveland.com