

*Embers of*

# *The Phoenix*



*111 W. 2nd Street*

*Downtown Davenport*

*563-323-2345*

*[www.thephoenixofdavenport.com](http://www.thephoenixofdavenport.com)*

## APPETIZERS

### Pineapple Teriyaki Shrimp Skewers

with fresh Asian slaw & our sesame ginger sauce 9

### Smoked Bruschetta

Sliced baguettes toasted with smoked cheese & topped with caramelized onions, tomatoes, garlic & basil 8

### Stuffed Jalapeño Peppers

Fresh jalapeños are stuffed by hand with Spanish rice, smoked cheddar & ground beef. Battered with special seasonings & fried. Served with creamy garlic dressing 9

### Artichoke Spinach Dip

Creamy artichoke spinach dip baked to perfection and served with seasoned freshly baked pita 9

### Dill Baked Mushrooms

Fresh mushrooms baked with dill & butter, then covered with mozzarella 8

### Shrimp Scampi

Shrimp baked in lemon herb garlic butter topped with parmesan breadcrumbs 9

### Caprese Salad

Fresh sliced mozzarella, fresh sliced tomatoes, fresh basil & drizzled with our balsamic reduction 8

*New!*

## PIZZA

### Toasted Pesto Chicken Pizza

Baked with tomato & basil pesto, grilled chicken, mozzarella cheese & feta cheese crumbles 11

### Phoenix Pizza

Baked with our Cajun alfredo sauce, bacon, chicken, mozzarella & parmesan cheeses, topped with our balsamic reduction 11

*New!*

### Artichoke Chicken Pizza

Creamy artichoke dip, chicken & mushrooms topped with mozzarella cheese 11

### Margherita Pizza

Garlic, fresh tomatoes and basil, freshly sliced mozzarella & freshly cracked peppercorns 11

*New!*

### Buffalo Chicken Pizza

Baked with house made buffalo sauce, chicken, mozzarella cheese, onions & bleu cheese crumbles 11

### BBQ Chicken Pizza

Baked with alfredo, BBQ sauce, yellow onions, mushrooms, chicken, mozzarella & a parmesan/asiago mix 11

### Italiano Meat Lovers Pizza

Smothered with prosciutto, salsiccia, bacon, fresh sliced mozzarella, caramelized onions, mushrooms & marinara sauce 11

*New!*

**Ask your server about our gluten free & vegetarian options.**

## SALADS

### Cranberry Walnut Salad

Fresh spinach tossed in Asian dressing with dehydrated cranberries, candied walnuts & feta cheese. Side 5 Full 9

*New!*

### Island Salmon Salad

Spinach, grilled salmon, house made mango salsa, mango vinaigrette & cucumbers. Side 12 Full 17

### Caesar Salad

Chopped romaine lettuce with Caesar dressing, grated parmesan and croutons. Full size includes onions & roma tomatoes Side 5 Full 9

### Buffalo Chicken Salad

Crisp chicken tenders tossed in our roasted red buffalo sauce on a bed of romaine tossed with bleu cheese dressing. Topped with bleu cheese crumbles & candied walnuts. Side 7 Full 12

### Teriyaki Chicken with Asian Slaw

Grilled teriyaki chicken over sesame ginger slaw garnished with cucumbers & fried won tons. Side 6 Full 11

### House Salad

Romaine lettuce, tomatoes, cucumbers, onion and croutons served with your choice of dressing. Full size includes carrots & cheddar cheese. Side 5 Full 9

### Greek Horiatiki

Spinach tossed in red wine vinaigrette, topped with kalamata olives, feta cheese & cucumber tomato relish. Side 6 Full 11

### To any salad you may add

**Salmon \$10, Shrimp \$7, Chicken \$4**

## SOUPS

### French Onion Soup

Made from scratch with our homemade croutons & melted smoked provolone. Bowl 6 Cup 4

### Chef's Soup d'Jour

Bowl 6 Cup 4

## SIDES

Steak Cut French Fries  
Shoestring French Fries  
Sweet Potato Fries (add \$2)  
Cup of Soup  
Asian Slaw  
Creamy Garlic Slaw  
Garlic Mashed Potatoes  
Sautéed Mushrooms and Onions  
Mushroom Rice Pilaf

Baked Potato—Friday & Saturday ONLY

## ENTREES

### Black & Bleu Filet Mignon

8 oz. prime cut filet grilled to perfection with cracked black peppercorns covered in bleu cheese crumbles & creamy white sauce. Served with our garlic mashed potatoes & seasonal vegetable medley.

31

### Grilled Rib Eye

A 12 oz. rib eye steak seasoned & grilled to perfection. Served with our garlic mashed potatoes & signature vegetable medley.

27

### Port Wine Sirloin

A 10 oz. top sirloin smothered in a mushroom & onion port wine cream sauce accompanied by garlic mashed potatoes.

25

### Cody Road Bourbon Pork Steak

A grilled 10 oz. pork steak with our Mississippi Distillery Cody Road Bourbon sauce, accompanied by our savory mushroom rice pilaf & seasonal vegetable medley.

22

### Salmon with Lemon Basil Sauce

8 oz. wild caught Atlantic Salmon filet grilled with herbs & topped with lemon basil cream sauce.

Served over mushroom rice pilaf with our seasonal vegetable medley.

(Chef recommends salmon to be cooked no more than medium rare to medium)

21

### Panko Encrusted Whitefish Filet

A meaty white Swai filet coated with Cajun panko breading & baked. Served with mushroom rice pilaf, our signature vegetable medley & drizzled with chipotle pineapple glaze.

18

### Horseradish Encrusted Salmon

8 oz. wild caught Atlantic Salmon topped with a horseradish panko crust. Served with our signature vegetable medley & mushroom rice pilaf.

(Chef recommends salmon to be cooked no more than medium rare to medium)

21

### Sesame Encrusted Ahi Tuna

8 oz. Yellow Fin Ahi Tuna filet pan seared with sesame oil and blackening spices, kissed with a pineapple orange sesame glaze & served with our mushroom rice pilaf and Asian slaw.

23

### Baked Fish Tacos

Seasoned Swai whitefish baked and served in three warm flour tortillas with cabbage, spicy raspberry citrus glaze, mango salsa, cheddar and feta cheeses

14

## DESSERT

Daily rotation of Chef's house made Cheesecakes

Full Slice 6 Half Slice 4

### Phoenix Grilled Chicken Marsala

Grilled chicken breast atop our savory mushroom rice pilaf, covered in a non-traditional orange marsala wine sauce with carrots & bell peppers.

18

### Traditional Grilled Chicken Marsala

Grilled chicken breast atop garlic mashed potatoes, topped with a traditional creamy marsala wine sauce with mushroom & onions.

18

### Stuffed Pesto Chicken Trio

A trio of chicken breasts stuffed with basil, sun dried tomato, & walnut pestos. Wrapped in prosciutto, pan seared & baked, drizzled with a garlic cream sauce & served with our garlic mashed potatoes.

21

## PASTA

### Cheese Tortellini

Cheese tortellini sautéed in fresh roasted garlic & brown butter with spinach, bruschetta mix, prosciutto & parmesan cheese for a mouthwatering combination. Add chicken or shrimp for an additional charge.

18

### Blackened Chicken Alfredo

Grilled blackened chicken breast served atop our homemade fettuccini alfredo, drizzled with balsamic reduction & served with garlic cheese toast.

16

### Vodka Penne

Penne pasta tossed in our creamy vodka marinara sauce with prosciutto, saliccia & parmesan cheese. Add chicken or shrimp for an additional charge

17

### Pasta Primavera

Linguini tossed in our creamy white wine sauce with spinach & basil pesto featuring fresh seasonal vegetables. Add chicken or shrimp for a additional cost.

17

## SANDWICHES

### The Phoenix Burger

8 oz. seasoned ground beef patty topped with jalapeños, smoked cheddar, bacon, BBQ & tomato onion relish on a toasted potato bun with your choice of side. 13

### Smoked Cheeseburger

8 oz. seasoned ground beef patty with your choice of smoked cheddar or provolone, lettuce & tomato onion relish on a toasted potato bun with your choice of side. 11

### Buffalo Bleu Cheese Burger

8 oz. seasoned ground beef patty served with caramelized onions, house made buffalo sauce, bacon & bleu cheese crumbles on a toasted potato bun. Choice of side. 13

### Honey Mustard Chicken Sandwich

Grilled chicken breast served with caramelized onions, bacon, provolone cheese, honey mustard & spinach on a toasted pretzel bun. Choice of side. 12

## ***NOW SERVING LUNCH***

Monday thru Friday  
11:00a—2:00p

Serving up a specially crafted lunch menu that will leave you satisfied, while remaining mindful of any time constraints our guests may have.

We also offer multiple spaces which can be utilized for larger lunch meetings.

### ***Dinner for Two \$65***

**Monday thru Thursday**

Includes:  
Two glasses of house wine  
Appetizer  
Two House/Caesar Salads  
Choice of Two Entrees  
(add \$5 if the entree choice is a steak)

### **Happy Hour**

**3:00p—6:00p & 9:00p—11:00p  
Daily**

Signature Martinis \$6.50  
\$1 off Draft Pints  
\$2 Well Cocktails  
\$2 Domestic Bottles  
\$2 off Wine by the Glass  
\$2 off Appetizers

## ***RESERVE AN INCREDIBLE ROOM FOR YOUR NEXT EVENT***

We offer multiple rooms and floors to dine, impress and entertain your guests. Meet with our event coordinator to schedule your next party or event.

**[info@thephoenixofdavenport.com](mailto:info@thephoenixofdavenport.com) or call 563-323-2345**

### **The Ember Lounge**

A recently remodeled room located in the downstairs of the building. The Ember lounge offers a private space as well as a private bar. The lounge can hold up to 100 people and transitions effortlessly between more casual gatherings to more formal affairs

### **The Phoenix Mezzanine**

Located on the upper level of the main dining floor seating up to 60 guests. This space presents an ideal place to hold rehearsal or company dinners as well as other personal parties. The Mezzanine also offers a spectacular view of our open kitchen.

### **The Ascension Ballroom**

Contact our Event Coordinator to learn more about the availability of the ballroom that seats 200 and offers a hardwood dance floor and a private bar.

**Reservations are always accepted and preferred  
on Friday and Saturday nights.**

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