

SOUPS AND SALADS APPETIZERS Lobster Bisque Soup 16 Grilled & Chilled or Shrimp Cocktail 16 French Onion Soup 12 16 Crabtini with Citrus Vinaigrette Soup of the Day 7 Oak Grilled Oysters, Rockefeller or Half Shell **20** Pepper Crusted Ahi **Duke's Chopped Salad** 16 16 **Spinach Salad for Two** 16 16 Escargot **Duke's Caesar Salad** 10 Crabcake with Caper Aioli 18 9 Iceberg Lettuce Wedge Mini Beef Wellington 17 **Mixed Baby Greens** 8 **Baked Brie Puff Tart** 13 **Duke's Seafood Salad 25 Shellfish Tower 60** All Entrées Served with Mixed Baby Greens or Soup of the day. Vegetable, and Potato, Pasta or Rice. STEAKS Served with Béarnaise or Gorgonzola Demi-Glace 45 | USDA Prime 52 Filet Mignon 10oz 48 | USDA Prime 55 Boneless Rib Eye 16oz Filet Mignon 8oz 38 Tournedos Rossini Style 48 Filet Mignon 6oz **32** New York Strip 12oz 39 | USDA Prime 47 Any Steak "Oscar Style" **Chateaubriand - for Two** 88 **Add 15 40** Roasted Prime Rib of Beef 12 oz Filet Pepper Steak **36** With Creamy Cognac Demi-Glace Roasted Prime Rib of Beef 16 oz 42 Friday & Saturday only SEAFOOD Filet of Petrale Sole Belle Meunière 35 *Fresh Catch of the Day 46 **MP** Fresh Salmon with an Apple Horseradish Beurre Blanc 38 Crab Legs 1.5 lbs Pan-Seared Scallops with a Bourbon Maple Cream Sauce 44 Single Lobster Tail MP 48 MP Chilean Sea Bass baked in a Mushroom Chardonnay Sauce Filet Mignon and Lobster Tail Shrimp Scampi Traditional Style Served with Linguini **34** Filet Mignon and King Crab Legs MP HOUSE SPECIALTIES Duck Leg Confit with a Honey Citrus Grand Marnier Reduction Sauce 38 Braised Short Rib in a Cabernet Demi Glace 35 Roasted Colorado Rack of Lamb Persillade with Mint Pesto 48 Grilled Elk Tenderloin with a Blueberry Demi Sauce 48 POULTRY AND PORK Chicken Cordon Bleu with a Dijon Cream Sauce **35** *Duke's Pork Special of the Day 35 SIDES Sautéed Mushrooms **Mashed Potatoes** 6 **Steamed or Grilled Asparagus** Classic Baked Potato 6 **Creamed Spinach** 9 Garlic Parmesan Fries 6 Truffle Macaroni and Cheese 10