

# DUKE'S STEAK HOUSE®

## SOUPS AND SALADS

Lobster Bisque Soup	18
French Onion Soup	14
Soup of the Day	9
Duke's Chopped Salad	18
Spinach Salad for Two	20
Duke's Caesar Salad	12
Iceberg Lettuce Wedge	12
Mixed Baby Greens	10

## APPETIZERS

Grilled & Chilled or Shrimp Cocktail	16
Crabini with Citrus Vinaigrette	20
Oak Grilled Oysters, Rockefeller or Half Shell	20
Pepper Crusted Ahi	17
Escargot	18
Crabcake with Caper Aioli	20
Mini Beef Wellington	18
Shellfish Tower	85

All Entrées Served with Mixed Baby Greens or Soup of the day, Vegetable, and Potato or Rice.

## STEAKS

*Served with Béarnaise or Gorgonzola Demi-Glace*

Filet Mignon 10oz	51   USDA Prime	69	Boneless Rib Eye 16oz	51   USDA Prime	59
Filet Mignon 8oz		44	New York Strip 12oz	46   USDA Prime	53
Filet Mignon 6oz	38   USDA Prime	46	Roasted Prime Rib of Beef 12 oz		40
6oz Filet Mignon Oscar Style		54	<small>Friday &amp; Saturday only</small>		
Steak Diane		62	Roasted Prime Rib of Beef 16 oz		45
New York Pepper Steak 12oz		46	<small>Friday &amp; Saturday only</small>		

## SEA

Filet of Petrale Sole Meunière	38	*Fresh Catch of the Day	MP
Fresh Salmon with an Apple Horseradish Beurre Blanc	38	Crab Legs 1 lb	MP
Pan-Seared Scallops with a Bourbon Maple Cream Sauce	44	Single Lobster Tail	MP
Chilean Sea Bass baked in a Mushroom Chardonnay Sauce	42	Filet Mignon and Lobster Tail	MP
Add Lobster to any meal 6oz or 14oz	MP	Filet Mignon and King Crab Legs	MP

## LAND

Duck Leg Confit with Citrus Rice, Seared Maple Carrots, and Grand Marnier Reduction Sauce	38
Braised Short Rib with Mascarpone Mashed Potato, Drunken Cranberries, Cabernet Reduction	44
Roasted New Zealand Rack of Lamb, Dijon Crusted, Potato Gratin, Garlic Demi, and Winter Vegetables	56
Coffee BBQ Crusted Elk Tenderloin with Red Chili Polenta Cake, Charred Corn and Cilantro w/ Honey Chili Drizzle	48
*Vegetarian Pappardelle Pasta with Oyster Mushrooms, Sundried Tomatoes and Artichoke Hearts, and Asparagus	32
<i>Add Chicken Breast 10 or Prawns 15</i>	
Chicken Cordon Bleu with a Dijon Beurre Blanc	35
Double Cut Pork Chops, Horseradish Potato Puree, Caramelized Apple Demi, Seared Carrots, Crispy Apple	37

## SIDES

Sautéed Mushrooms	8	Gourmet Macaroni and Cheese	9
Grilled Asparagus	8	Mascarpone Mashed Potatoes	8
Creamed/Sautéed Spinach	9	Classic Baked Potato	6
Creamed Corn	8	Garlic Parmesan Fries	6
		Au Gratin Potatoes	9

*An 18% gratuity will be added to parties of eight or more. \* Seasonal Dishes  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*