

# Festive Feast!

## SOUPS AND SALADS

Soup of the Day	9
French Onion Soup	14
Lobster Bisque	18
Duke's Caesar Salad	12
House Salad	10
Iceberg Lettuce Wedge	12
Duke's Seafood Tower for Two	85

## APPETIZERS

Pepper Crusted Ahi	17
Jumbo Shrimp Cocktail	16
Grilled and Chilled Shrimp Cocktail	16
Escargot	18
Beef Wellington	18
Crab Cake Caper Aioli	20
Rockefeller Oysters or Half Shell Oysters	20

## ENTREES

All entrées are served with vegetable and your choice of potato, mashed potato, or rice.  
Soup and Salad are available à la carte.

<b>Grilled Veal Chop with a Blanquette Sauce and Truffle Parmesan Fries</b>	<b>80</b>
<b>Grilled Lobster Tail Thermidor style with a Garlic Puree Potato</b>	<b>100</b>
Seared Diver Scallops with a Maple Bourbon Sauce	44
Prime Rib 12oz	40
Prime Rib 16oz	45
6oz Filet	38   USDA Prime 46
8oz Filet	44
10oz Filet	51   USDA Prime 69
16oz Ribeye	51   USDA Prime 69
New York Strip 12oz	46   USDA Prime 53
Seared King Salmon Filet	38
Surf n Turf 6oz Filet with choice of Lobster or King Crab	MP
<i>Add 6oz Lobster Tail</i>	MP

## DESSERT

Lava Cake	10
Crème Brûlée	10
Red Velvet Eggnog Cake	10

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.