

Easter Dining

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

APPETIZERS

Pepper Crusted Ahi	18
Jumbo Shrimp Cocktail	18
Grilled and Chilled Shrimp Cocktail	18
Escargot	18
Beef Wellington	18
Crab Cake with Caper Aioli	20
Rockefeller Oysters or Half Shell Oysters	22
Duke's Seafood Tower for Two	95

ENTREES

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

Grilled Lamb Chops Provençal Style with a Pistachio Pesto Sauce	60
Chicken Cordon Bleu	36
Seared Diver Scallops	49
Prime Rib 12oz	45
Prime Rib 16oz	50
6oz Filet	40 USDA Prime 48
8oz Filet	48
10oz Filet	54 USDA Prime 69
16oz Ribeye	56 USDA Prime 69
New York Strip 12oz	49 USDA Prime 55
Seared King Salmon Filet	42
Surf & Turf 6oz Filet with choice of Lobster or King Crab	MP
<i>Add a 6oz Lobster Tail</i>	MP

DESSERT

Chocolate Lava Cake	10
Creme Brulee	10
Strawberry Key Lime Tart	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.